



Stability and fatty acid composition of blends oil between Peanut oil and coconut oil from cold extraction method

Jariya Sai-iad*, Wipawadee Ruangsang , Nantika Thongprasart and Pensri Penprapai
*Faculty of Science and Technology, Rajamangala University of Technology Srivijaya, Nakhon
Sri Thammarat, 80110, Thailand*

*e-mail: jariya0987249724@gmail.com

Peanut oil contains unsaturated fatty acid. It is susceptible to oxidation. Medium chain saturated fatty acid is often used to protect and inhibit oxidation of vegetable oil. Coconut oil contains high medium chain saturated fatty acid. Blend oil between coconut oil and peanut oil was produced by incubating the mixture of coconut milk and emulsion of peanut seed at room temperature for 24 hr. The stability to oxidation of blend oil was evaluated peroxide value and induction time from rancimate technique. We found that blend oil shows greater oxidative stability than peanut oil, induction time of peanut oil and blend oil is 2 and 12 hr., respectively. Fatty acid composition was determined by gas chromatography. The result clearly showed blend oil has proper fatty acid composition for nutrition and high oxidative stability during storage.

Keywords: blends oil between Peanut oil and coconut oil; cold extraction method