

Effects of refining variations and bleaching on the characteristics of tucum (Astr

Effect of refining variations and bleaching on the characteristics of tucum (Astrocaryum vulgare Mart) pulp oil

Auteur(s) / Author(s)

OBOH F. O. J. ;

Affiliation(s) du ou des auteurs / Author(s) Affiliation(s)

Nigerian inst. oil palm res., Benin City, NIGERIA

Résumé / Abstract

The effects of refining variations followed by bleaching on the quality of the pulp oil of the Tucum (A. vulgare) palm fruit were determined. Conditions found most effective for refining were prior degumming with 0.2% phosphoric acid and 2% distilled water, triple treatment at 65°C for 15 min using 160Be and 200Be NaOH at 80% of maximum and 200Be NaOH at the maximum, followed by bleaching at 105°C with a mixture of activated bleaching earth (2%) and activated carbon (0.2%). Oil processed under these conditions gave the following analytical values: carotenoid 14.7 mg/kg oil, free fatty acid 0.28%, peroxides 10 mg/kg oil, conjugated dienoic and trienoic acids 0.80 and 0.01% respectively and Lovibond colour 2Y. Processing had little effect on the fatty acid composition of the oil.

Revue / Journal Title

Rivista Italiana delle Sostanze Grasse ISSN 0035-6808 CODEN RISGAD

Source / Source

1994, vol. 71, no8, pp. 425-428 (18 ref.)

Editeur / Publisher

Arti Grafiche Stephano Pinelli, Milano, ITALIE (1961) (Revue)

Mots-clés anglais / English Keywords

Palm oil

;

Production process

;

Refining

;

Bleaching

;

Chemical composition

;

Color

;

Performance evaluation

;