

**Investigation on the stability of different frying
oils during frying with and without foods**

Zainal

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List of Abbreviations

TPM	Total polar material
PUFA	Polyunsaturated fatty acid
TAG	Triacylglycerol
ROOH	Hydroperoxide
FFA	Free fatty acid
DGF	Deutsche Gesellschaft für Fettwissenschaft
BHA	Butyl hydroxyanisole
BHT	Butyl hydroxytoluene
PG	Propyl gallate
GC	Gas chromatography
HETP	Height equivalent to a theoretical plate
ECD	Electron capture detector
NPD	nitrogen/phosphorus detector
FID	flame ionisation detector
MS	Mass spectrometers or mass spectrometry
HPLC	High performance liquid chromatography
SEC	Size exclusion chromatography
IEC	Ion exchange chromatography
PCC	Preparative column chromatography
MC	Micro column
DM	Dielectric method
KFT	Karl Fischer titration
ASE	Accelerated solvent extraction
RID	Refractive index detector
FL	Fry liquid
FP	Fry powder
IV	Iodine value
DHA	Decosahexaenoic acid
EPA	Eicosapentaenoic acid
FAME	Fatty acid methyl ester