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Author	李, 端陽(Lee, Twuan Yang)
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The Stability of Modified Whale Oil

Twuan Yang LEE*

Whale oil has been widely used for edible, but its stability against oxidation was comparatively low. On the contrary, vegetable oil had good stabilities in general. It was known that the vegetable oil, especially soybean oil, contained much tocopherol as an antioxidants in its unsaponifiable matters, and animal oil contained very few of it. Instead of the commercial antioxidants, the usm. of vegetable oil were added into the whale oil, and examined the increasing of its stability.

The AOM stabilities of whale oil, modified oils (whale oil free from usm. and metal by molecular distillation and demetalization, refined oil, hydrogenated oil etc.) contained vegetable oil usm., which were extracted from rapeseed, soybean and sesameseed oils, were determined. It was found that the addition of vegetable usm. had good effect for the stabilities of those oils. The stabilizing activity of the usm. of soybean oil was better than that of the other ones. And the usm. extracted from the distillate from the deodorizing of soybean oil had a remarkable activity than those from the crude oil.

And also it was observed that the unselective hydrogenated whale oil containing this usm. showed the excellent good stabilizing activity. By these experiments the optimum concentration of their antioxidizing activity was found. The stability of the hydrogenated whale oil containing such usm. under the optimum concentration can be in competition with those of the other hydrogenated or unhydrogenated animal and vegetable oil containing commercial antioxidants such as BHA.