

COOKING OIL ANTIOXIDANT COMPOSITION, METHOD OF PREPARATION AND USE

ABSTRACT

Frying processes utilizing cooking oil at elevated temperatures can cause various degradation effects in the oil including oxidation, hydrolysis and/or polymerization. In the absence of additives to protect the oil, the nutritional profile and cooking performance of degraded oil diminishes the quality of food cooked therein. The disclosed methods and compositions provide beneficial and cost effective improvements in the cooking performance of oil used at elevated temperatures, for example, in food frying equipment.

Figure 1