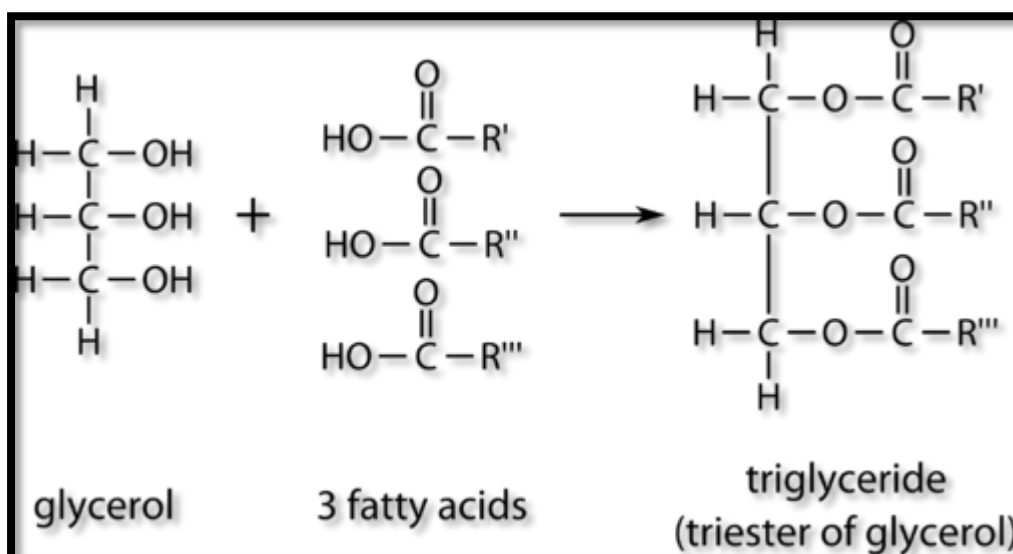


## JIGNASA PROJECT-2021-2022

### Evaluation of Physicochemical Properties of Common Edible Oils and Fats

To find out the Physicochemical properties like density, boiling point, saponification, Acid value of mustard oil and groundnut oil and Investigate the effect on the use of same oil for repeated frying as it ultimately changes the physicochemical, nutritional and sensory properties of the oil.

Fats and oils are composed of molecules known as triglycerides, which are esters composed of three fatty acid units linked to glycerol. Fats are broken down in the healthy body to release their constituents, glycerol and fatty acids. Glycerol itself can be converted to glucose and so become a source of energy.



Shorter chain fatty acids and ones with greater unsaturation are less stiff and less viscous, making the membranes more flexible. This influences a range of important biological functions.

