

## **A STUDY OF OXIDATIVE STABILITY OF GOLDEN CROP SOYBEAN OIL ON INDUCTION COOK TOP HEATING**

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### **ABSTRACT**

The main objective of this study is to evaluate oxidative stability of refined soybean oil as a result of induction cook top heating. Oxidation changes occurred during study were assessed by common traditional parameters such as acid value, free fatty acid value, iodine value and peroxide value as well as by Fourier transform infrared (FTIR) spectroscopy. Changes in the 3050, 2800 and 1745 $\text{cm}^{-1}$  spectral region after heating at elevated temperatures are discussed for oxidation process monitoring.

**KEYWORDS:** Fourier, Transform, Infrared, Ftir, Spectroscopy, Peroxide, Value, Free, Fatty, Acid, Iodine, Value, Induction, Cook, Top