

A decorative border surrounds the central text. It consists of four corner pieces, each filled with a dense pattern of small flowers and leaves. Between these corner pieces are four vertical strips, each featuring a stylized vine with leaves and circular floral motifs.

REFERENCES

REFERENCE

- A.O.A.C. (1990):** Official method of analysis of the association of official analytical chemists; Fifteenth edition, edited by Kenneth Helrich. Published by the association of official analytical chemists, 15th edition Washington, USA.
- Abdel-Aal, M.H. and Karara, H.A. (1986):** Changes in corn oil during deep fat frying foods. *Lebensmittel-Wissenschaft und-Technologie*, 19: 323-327, 1986. (c.f. FSTA, 19 6N₄₁, 1987).
- Abd El-Aziz, S.M.G. (1985):** Chemical and biological evaluation of unsaponifiable matter of vegetable oils. Ph.D. Thesis, Fac., of Agric., Cairo Univ.
- Abd El-Rahman, A.A. and El-Deeb, A.E.A. (1999):** Effects of butylated hydroxy-toluene (BHT) on body weight gain, blood criteria and some serum enzymatic activities of rats. *J. Egypt. Soc. Toxicol.* Vol. 21: 71-75.
- Abdel-Rahman, A. and Youssef, A.H. (1984):** Determination of trace metals in cottonseed oil and hydrogenated cottonseed oil. *Food Chem.*, 13 (2), 161. (c.f. C.A., 100, 137609 H).

- Abdel-Wahed, W.Z.M. (1986):** Effect of preparation and cooking methods on the constituents and characteristics of poultry meat. Ph.D. Thesis, Fac. Of Agric., Cairo Univ.
- Abdul-Gafar, T.; Wan, L.; Augustine, S.H.; Hisashi, W. and Nozubu, T. (1989):** Production of high concentration tocopherols and tocotrienol from palm oil by-products. Eur. Pat. App. Ep. 333, 472.
- Abdul-Gapor, M.T.; Tsukasq, K.; Hisashi, W. and Tateo, M. (1985):** Studies on minor components in palm fatty acid distillate, 1- occurrence of squalene. Tukagarku, 34, 551-553.
- Ahmed, A. (1997):** Effect of addition of palm oil and palm olein on frying stability of sunflower seed oil Ph.D. Thesis, Fac., of Agric., cairo Univ.
- Al-Zamily, R. and Al-Hakim, S. (1987):** Research on deep-frying of foods. Evaluation of local commercial fats and oil for deep frying of potato chips. Iraqi J. of Agric. Sci., 5, 113.
- Arellano, D.B. and Esteves, W. (1992):** Oxidative stability of potato chips determined by rancimat. J. Am. Oil Chem. Soc., 69 (4): 335-337.
- Arens, M., Schulte, E. and Weber, K. (1994)** Fettsauremethylester, umesterung mit trimethyl-

REFERENCES -----

sulfoniumhydroxid (schnellverfahren) Fat Science
Technology, 96 (2), 69-68 .

Arnold, G.M. (1981): Deodorization and finished oil handling.
JAOCS, 58: 175-184.

Arruda, D.H. and Dimick, P.S.(1991) Phospholipid
composition of lipid seed crystal isolates from ivory
coast cocoa butter. J amer. Oil Chem. Soc. 68:385.

Aurelia, M. (1990): Process for separating mixed fatty acids
from deodorant distillate using urea. (CPC
International Inc.) U.S. US 5, 078, 920. (Cl. 260-
428, C11 B3/10), 07 Jan. 1992, Appl. 515, 938, 27
Apr. 1990, 6pp. C.F.C.A. 116: 104193 r (1992).

Aziz, Y.S. (1982): Studies on deep frying oil. Ph.D. Thesis, fac.
Of Agric., Cairo Univ.

Badawy, H.A.A. (1986): Studies on rancidity of oils in food
products (frying oil). Ph.D. Thesis, fac. Of Agric.,
Cairo Univ.

Badawy, H.A.A. and ismail, A.I. (1990): Changes in physical
and chemical properties of sunflower seed oil used
for frying and heating. Egypt. J. Appl. Sci., 5, (8):
371-379.

Bailey's (1982): Industrial oil, fat products, Vol. 2, 4th Ed. John
Wiley & sons, New York. Pp 301-309.

REFERENCES -----

- Bailey's (1996):** Industrial oil and fat products. Volume 2. John Wiley & sons New York pp. 192-207.
- Boki, K.; Moriakikubo, Naohitokawasaki and Hidehito Mori (1992)** Adsorption isotherms of pigments from alkali refined vegetable oils with clay materials. J. Amer. Oil Chem Soc. 69: 372.
- Bourgeais, C. (1992):** determination of vitamin E: tocopherols and tocotrienols. Products. Roche Dividion Chemicals Po BOX41 Elsevier Applied Science, London and New York.
- Brekke, O.L. (1980):** Jand book of soybean processing and utiliation. Edited by D.R. Erickson, E.H. Pryde, O.L. Brekke, T.L. Mounts and R.A. Falb, American Soybean Association and American Oil Chemists pp. 71-88.
- Brunner, G.; Malchow, T.; Stuerken, K. and Gottschau, T. (1991):** Separation of tocopherols from deodorizer condensates by counter current extraction with carbon dioxide. J. Supercrit. Fluids. 4, No. 1, 72-80.
- Caboni, M.F.; Menotta, S. and Giovanni, L.(1996):**Separation and analysis of phospholipid in different foods with light scattering detection J.Am.oil Chem. Soc. 73: 1561

REFERENCES -----

- Carelli, marfal, V. Bveredan and Guillermo H. crasiste (1997):** Quantitative determination of phospholipids in sunflower oil, JAOCS, Vol. 74, No. 5, 511-514.
- Carr, R.A. (1978)** Refining and degumming system for edible fats and oils J. Amr. Oil Soc. 55:765
- Chapman, G.W.(1980)** Aconversion factor to determine phospholipid content in soybean and sunflower crude oils. J Am oil Chem. Soc. 57:299.
- Charles, S.E.; Scott, B.D. and Martin, D.D. (1994):** Process for the production of sterol and tocopherol concentration. U.S. US 5, 424, 547, (cl. 549-408; Co. 7J 75100), 13 Jun. 1999, Appl. 250, 221, 27 May. 1994, 8 pp. C.F.C.A. 123: 226591L (1995).
- Cherry, J.P. (1983):** Cottonseed oil. J. AOCS, 60, (2): 360-367.
- Cherry, J.P. (1985):** Lecithins, (AOCS Monograph). American oil chemists' society, Champaign, III, Chapt. 4, pp. 57-78.
- Cherry, J.P. and Kramer, W.H. (1989):** (AOCS Monograph). American oil chemists' society, Champaign, III, Chapt. 3, pp. 16-31.
- Christain, F. (1987):** Process for the isolation tocopherols from natural sources such as plant oils. Eur. Pat. Appl. Ep. 316, 729. (Cl. Co. 7D 311/72), 24 may, 1989. CH.

REFERENCES -----

Appl. 87/4, 50910 Nov. 1987; 5 pp. C.F.C.A. 110: 97025 d (1990).

- Cuesta, C.; Sanchez-Muniz, F.J.; Lopez-varela, S. and Arroyo, R. (1993):** Therm oxidative and hydrolytic changes in sunflower oil used in frying with a fast turnover of fresh oil. *J. Am. Oil. Chem. Soc.*, 70 (11), 1069-1073.
- Delin, Q.; Peirong, C. and Jianmin, S. (1989):** Technology for separating vitamin E from the residues of vegetable oil refining. *Famin Zhuli Shenqing Gangkai shuomingshu* CN1, 034, 367 (Cl. Co7B311/72), 02 Aug. 1989 Appl. 87, 106, 187, 17 Sep. 1987, 11 pp. C.F.C.A. 114: 5295 G (1991).
- De-Man (1976):** Principles of food chemistry the AVI publishing company INC Westport. Connecticut, USA P. 66-67.
- Duh, P.; Yen, W.; Du, P. and Yen, G. (1997):** Antioxidant activity of mung bean hulls. *J. Amer. Oil. Chem. Soc.* 74: 1059.
- Du-Plessis, L.M.; Vantwisk, P.; Vanniekere, P.J. and Sbeyn, M. (1981):** Evaluation of peanut and cotton seed oils for deep frying. *J. Am. Oil Chem. Soc.*, 58, 575-578.
- Dziedzic, S.Z. and Hadson, J.F. (1984):** Phosphatidyl-ethanolamine as a synergist for primary antioxidants in edible oils. *J. AOCS*, 61, (6) 1042-1045.

REFERENCES -----

- Dziezak, J.D. (1986):** Preservation system in foods, Food technol.40:91.
- El-Hadidi, S.T. (1994)** Effect of the pan material on the physical and chemical changes during oil frying. M.Sc. Thesis, Fac., of Agric., Cairo Univ.
- Elizabeth, M. Prior; Vivekenands Vadke and Frankw Sosulski (1991):** Effect of heat treatment on canala press oils, 1. Non-Triglyceride components. J. Amer. Oil Chem. Soc. 68: 401.
- El-Khateeb, S.Z. and El-Zeany, B.A. (1983):** Changes of cottonseed oil during deep fat frying of food. Rinista Italiana Delle Sastanze Grosse (Italy). ISSN 35, 6808 (Feb Vol. 60 (2): 73-76).
- El-Mallah, M.H.; El-Shami, S.M. and Zaher, F.A. (1990):** Studies on deodorization distillates of soybean oil as potential sources of natural tocopherols. Seifen Olefette-Wachse, 116, No. 6, 199-201.
- El-Said, F.E. (1995):** Technological and chemical studies on rape seed oil. Ph.D. Thesis, Fac. of Agric., Zagazig Univ.
- Endre, F.S. and B.F. Szuhaj (1996):** Lecithins, in Bailey's Industrial oil and fat products, 5th edn., edited by Y.H. Hui, Vol. I. John Wiley & Sons, Inc. New York, 1996, pp. 311-395.

REFERENCES -----

- Gerhard, H. (2002):** Einfache dunndichtchromatographische quantifizierung von phospholipiden Getreide mehl und brot 56 (2002) 4, 195-197.
- Ghosh, S. and Bhattacharyya, D.K. (1996):** Isolation of tocopherol and sterol concentrate from sunflower oil deodrizer distillate. J. Am. Oil. Chem. Soc., 73 (10): 1271-1274.
- Ghyczy, M. (1995):** New lecithin fractions-chemistry, properties, applications. Getreide, Mehl und Bort 94 (6) 352-358. (c.f. FSTA 96-6-T37).
- Goh, S.H.; Khor, H.T. and Gee, P.T. (1982):** Phospholipids of palm oil (*Elaeis guineensis*). JAOCS, 59.
- Gutfinger, T. and Letan, A. (1974):** Quantitative changes in some unsaponifiable component of soybean oil due to refining. J. Sci. Food Agric. 25: 1143.
- Haraldsson, G. (1983):** Degumming, dewaxing and refining, J. Am. Oil Chem. Soc. Vol. 60 (2): 251-256.
- Hayase, F.; Hirashima, S.; Okamoto, G. and Kato, H.(1989)** Scavenging of active oxygens by melanoidins Agric. Biol. Chem. 53: 3383.
- Hildebrand, D.H. (1984):** Phospholipids plus tocopherols increase soybean oil stability. J. AOCS., 61, (3): 552-555.

REFERENCES -----

- Hollo, J.; J. Peredi; A. Ruzics; M. Jeranek and A. Erdelyi (1993):** Sunflower lecithin and possibilities for utilization. *J. Am. Oil Chem. Soc.*, 70 (10): 997-1001.
- Hudson, B.J.F. and Mahgoub, S.E.O. (1981):** Synergism between phospholipids and naturally occurring antioxidants in leaf lipids. *J. Sci. Agric.* 32, 208-210.
- Hui, H. (1997):** Bailey's industrial oil and fat products (Book) John Wiley & Sons, Inc., 605 Third Avenue, New York, NY 10158-0012.
- Ishkawa, Y.; Sugiyama, K. and Nakabayashi (1984):** Stabilization of tocopherol by three components synergism Involving tocopherol, phospholipid and amino compound. *J. AOCS.* 50, 122-125.
- Izaki, Y.; Yoshikawa, S. and Uhiyama, M. (1984):** Effect of ingestion of thermally oxidized frying oil on peroxidative criteria in rats. *Lipids*, 19: 624-331.
- Johansson, A. (1979):** The effect of processing on the contents and composition of free sterols and sterol ester's in soybean oil. *J. Amer. Oil Chem. Soc.* 56: 886.
- Jung, S.H. Yoan and Min, D.B. (1989):** Effects of processing steps on the contents of minor compounds and oxidation of soybean oil. *J. Amer. Oil Chem. Soc.* 66: 118.

REFERENCES -----

- Kanamoto, R.; Wada, Y.; Mlyajlma, G. and Klto, M. (1981):** Phospholipid-phospholipid interaction in soybean. *J. AOCS*, 58, 1050-53.
- Kates, M.(1972)** Technique for separation of lipid mixtures in M. Kates (Ed.), *Techniques of lipidology: isolation, analysis and identification of lipids* (pp.393-465). amsterdam: North-Holland publishing.
- Kostic, S. and lalic, Z. (1983):** Effect of heat treatment on oil quality. *Hranai Ishrana*, 24: (1/2) 7-5. c.f. *FSTA*, 16 N 437, (1984).
- Krawczyk, T. (1996):** Lecithin, *Inform* 7:1160-1175.
- Lantz, R.A. (1989)** Lecithins source manufacture and uses (AOCS monograph), American oil chemists society, champaign, III, 10pp 162-137.
- Leenheer, A.B.; Bevere, V.; Ruyler, M. and Claeys, A.E. (1979):** Simultaneous determination of retinol and α -tocopherol in human serum by high-performance liquid chromatography. *J. Chromatogr.* 162: 408.
- Leun , J.M. and Yong, H.T. (1995):** Investigation on the conditions for the preparations of high purity vitamin E concentrate from soybean deodorizer distillate. *Zhongzguo Nongye huaxue Huizhi*, 33, No. 6, 686-697. (ch.) *C.F.C.A.* 124: 28492 g (1996).

REFERENCES -----

- List and Erickson (1980)** Handbook of soyoil processing and utilization, amircan soybean association, St. Louis and American oil Chem. Soc. Champaign, III., 1980, Chapt 16. pp. 269-354.
- Lomanna, S.S. and nawar, W.W. (1982):** Effect of heating temperature and time on the volatile oxidative decomposition of linoleate. J. Food Sci., 47, 744-746.
- Marks, C. (1988):** Determination of free tocopherols in deodorizer distillate by capillary Gas chromatography. JAOC, 65: 1936-1939.
- Marquez-Ruiz, M.V. and Pobarganes, M.C. (1996):** Quantitative determination of major compounds present in deodorizer distillate from fats and oils. Grasas Aceites (Seville) 46: 21-25 C.F.C.A. 124: 28792 q (1995).
- Moharam, Y.G. and Osman, H.O. (1982):** Some changes in cottonseed oil during frying of falafel and eggplant *Solanum melongena*. Food Chem., 9: 159-166.
- Morgan, D.; Shaw, B.; Sidebotton, M.; Soon, T. and Thylor, R. (1985).** The function of bleaching earth in the processing of palm kernel and coconut oils. J. Am. Oil Chem. Soc., 62: 292.

REFERENCES -----

- Mounts, T.L. and Nash, A.M. (1990):** HPLC analysis of phospholipids in crude oil for evaluation of soybean deterioration. *JAOCS*, Vol. 67, N. 11, 757-760.
- Nawar, W.W. (1985):** Food chemistry, edited by DR.Fennema Marcel Dekker, New York.
- NSPA National Soybean Processors Association, Yearbook and Trading Resales (1986-1987):** The Association, Washington, D.C. 1987.
- Nzai, J.M. and Proctor, P. (1998):** Determination of phospholipids in vegetable oil by four transform infrared spectroscopy. *JAOCS*, vol 75, No. 10, 1281-1289.
- Onyencho, S.N. and Hettiachchy, N.S.(1991) :** Effect of navy bean hull Extract on the oxidative stability of soybean and sunflower oils. *J. Agric. Food Chem.* 39{10}:1701.
- Pel-Fen, W. and Nawar, W.W. (1986):** A technique for monitoring the quality of used frying oils. *J. Am. Oil Chem. Soc.*, 63, (10): 1363-1367.
- Pokorny, J. Poskocilova, H. and Davidek, J. (1981):** *Nahrung*, 25, K.29. C.F. Pokorny et al. (1982) Stability of phospholipid-enrich sunflower seed oil against oxidative rancidity.

REFERENCES -----

- Pokorny, J.; marcin, A. and Davidek, J. (1982):** Stability of phospholipid enrich sunflower seed oil against oxidative rancidity. Sb. Vys. Sk. Chem. Techol. Praze, Potraving E. 53, 7-24.
- Popov A.; M. Gardev, Nyanishlieva, L. Hristova (1971):** Method of obtaining native powdered sunflower lecithin. J. AOCS, 48(60): 305-306.
- Proctor, A. and Snyder, H. (1987):** Regeneration of silicic acid following adsorption of soybean oil pigments. J. Am. Oil Chem. Soc. 64: 1163.
- Przybylski, R. and Eskin, NAM (1991)** Phospholipid composition of canola during the early stages of processing as measured by TLC with flame ionization detector. J. Amer. Oil Chem. Soc. 68:241.
- Racicot, L.D. and Handel, A.P. (1983):** Degumming of soybean oil: quantitative analysis of phospholipids in crude and degummed oil. J. AOCS, 60 (6): 1098-1101.
- Ramamurthi, S. and McCardy, A.R. (1993):** Enzymatic pretreatment of deodorizer distillate for concentration of sterols and tocopherols. JAOCS, 70: 287-295.
- Ramanna, B.R. and Sen, D.P. (1983):** Influence of water on the changes during eating of oils. J. of Food Science and Technology, 20 (4): 146-149.

REFERENCES -----

- Scharmulter, J. (1969)** Handbuch der lebensmittelchemie. Band IV, springer-verlag, 875.
- Scholfield, C.R. (1981):** Compositions of soybean lecithins. J. Am. Oil Chem. Soc., 72 (10): 889-891.
- Schwartz, D.P. (1988):** Improved method for quantitating and obtaining the unsaponifiable matter of fats and oils. J. Amer. Oil Chem. Soc. 65: 246.
- Shabana, M.K.; Guindi, E.R.; Abd El-Salam, A.M. and Abd El-Rahman, A.A. (1991)** Effect of frying process on the physico-chemical properties and unsaponifiable matter of some edible oils. Annals of Agric. Sci. Moshtohor,29:1455
- Sheabar, F.Z. and Neeman, I. (1988)** Separation and concentration of natural antioxidants from Rape of olives J. Amer. Oil Chem. Soc. 66:990.
- Shimada, K.; Fujikawa, K.; Yahara, K. and Nakamura, T.(1992)** Antioxidative properties of xanthan on the autoxidation of soybean oil in cyclodextrin emulsion J.Agric. Chem. 40:945-948
- Sinchaisri, P. and S. Leelasinchai (1995)** lecithins production from soybean gum. Food Tech. 25 (4) 277-285. (c.f.FSTA96-8-T8).
- Smiles A., Yukio Kakuda and Bruce E. Mac. Donald (1998):** Effect of degumming reagents on the recovery and

REFERENCES -----

nature of lecithins from crude canola, soybean and sunflower oil. J. AOCS, Vol. 65, No. 7, 1151-1155.

- Sosada, M. (1996):** Studies on stability of rapeseed wet gum as a source of pharmaceutical lecithin. J. Am. Oil Chem. Soc., 73 (3): 367-370.
- Stevenson, S.G.; Vaisey-Gemser, m. and Eskin, N.A.M. (1984):** Quality control in the use of deep frying oils. J. Am. Oil Chem. Soc., 61, (6), 1102-1107.
- Suresh, R. and Alan, R.M. (1993):** Enzymatic pretreatments of deodorizer distillate for concentration pretreatment of deodorizer distillate for concentration of terols and tocopherols. JAOCS, 70: 287-295.
- Szuhaj, B.F. (1983):** Lecithin production and utilization, J.Am. Oil, Chem. Soc. 60 (2): 306-309.
- Tarabaraichera, L. and Shvedov, I.V. (1980):** Use of dialysis for shuching plant oils. Maslo-Zhir from-st-11, 14-15 (Russ.) c.f. Chem. Abst., 92, 43565 e.
- Tasioula-Margari, M.; Komaitis, M. and Kontominas, M.G. (1990):** Investigation by fractional grystallization of classes of compounds formed during frying of vegetable oils. Food Chemistry, 36, (4) 295-304. c.f. FSTA. (1990) (10),, n27.
- Taylor, D.D.; Jenkins, B. and Bungermann, Ch. (1989):** Adsorption isotherms of squash (*Cucurbita*

REFERENCES -----

moschate) seed oil on activated color. J. Amer Oil Chem. Soc. 66: 334.

Thorpe, C.W. (1972): Compesterol and B-sitosterol content of some vegetable oils. J. Assoc. of Anal. Chem. 55-1085.

Tomas, M.C.; Pan, L.G.; A. campona, M. barrera and M.C. Anon (2001): Influence of the operating conditions on acid degumming process in sunflower seed oil. JAOCS, Vol. 78, No. 5, 553-554.

Tong W.E.; Hammond, G. and Walter, R.F. (1997): Phospholipid fatty acid composition and stereospecific distribution of soybeans with a wide range of fatty acid composition JAOCS 74 (12): 1587-1594.

Toro-Vazquez, J.F.; Garcia, O.L. and Guerrero, L.L. (1991): Adsorption isotherms of squash (*Cucurbita moschata*) seed oil on activated carbon. J. Amer. Oil Chem. Soc. 68:

Vaisey-Genser, M. and M.N.A. Eskin (1987). Canola. Canola Council, Winnipeg, Manitoba. c.f. Temelli, F. and N.T. Dunford. 1995).

Valera, G.; Moreiras-varela, O. and Ruiz, B.R. (1982): utilization of some oils repeated domestic fries. Proceedings of the 3rd International Congress on the Biological Value of Olive Oil.

REFERENCES -----

- Van Nieuwenhuyzen, W. (1999):** lecithins, Functional emulsifiers in food and non-food applications. *Agro. Food Industry Hi. Tech.* 1, 11-14.
- Vandana, V.; Karuna, M.S.L.; Vijayala Kshni, P. and Prasad, R.R.N. (2001):** A simple method to enrich phospholipid content of commercial soybean lecithin, *J. Am. Oil Chem. Soc., Society Press* 555-556.
- Vijayalakshmi, B. and Rao, S.V. (1972)** *Lipids* 9, 82.(S.F.) Bailey's industrial oil and fat products (Book) John Weley & Sons, Inc., 605 Third Avenue, New York, NY 10158-0012.
- Vogel, A.I. (1975):** A text Book of practical organic chemistry 3rd ed. English language Book. Society and longman's group Ltd.
- Wagialla, K.M.; M.E. Abdul Rahman and E.A. El-Awad (1984):** A comparative study of batch and continuous refining of cottonseed oil in the Sudan. *J. Am. Chem. Soc.*, 61 (5): 900-907.
- Walter, S.; Emil, M.; Jaroslar, I.; Zdenek, S. Bohumir, V.; Jiri, P.; Jam, V. and Czech, M. (1988):** Method of phytosterol concentration production by distillation from vegetable oil by products. *CS*, 247, 761 (Cl. Co7Jq/000, 16 May, 1988, *Appl.* 84/4, 864, 25 Jun. 1984, 5 pp. *C.F.C.A.* 110: 54137.

REFERENCES -----

- Waltking, A.E. and Smachinski. H. (1970):** Fatty acid methodology for heated oils. *J. Am. Oil Chem. Soc.*, 47,530.
- Weber, E.J. (1981):** Compositions of commercial corn and soybean lecithins. *J. Am. Oil Chem. Soc.*, 72 (10): 898-901.
- Wiedermann, L.H. (1981)** Degumming,refining and bleaching of soybean oil. *JAOCS*.58:158
- Woerfel, J.B. (1981):** Processing and utilization of by-products from soy oil processing. *J. Am. Oil Chem. Soc.* 58, 188-191.
- Yen, G. and Duh, P. (1993):** Antioxidative properties of methanolic extracts from peanut hulls. *J. Amr. Oil Chm. Soc.*70:383.
- Yoon, S.H.; Kim, S.K.; Kim, K.H.; Kwan, T.W. and Teach, Y.K. (1987):** Evaluation of physiochemical changes in cooking oil during heating. *J. Am. Oil Chem. Soc.*, 64, (6), 870-873.
- Yoshida, H. and Takagi, S. (1997):** Microwave roasting and positional distribution of fatty acids of phospholipids in soybeans (*Glycin max* L.). *J. Food Sci.*, 74: 915.
- Yoshida, H.; Hirooka, N. and Kajimoto, G. (1990):** Microwave energy effects on quality of some seeds oils. *J. Food Sci.*, 55: 1412.

REFERENCES-----

- Yoshida, H.; Hirooka, N. and Kajimoto, G. (1992):** Effects of microwave energy on the relative stability of vitamin E in animal fats. *J. Food Agric.*, 58: 531.
- Zlatanov, M.; S. Ivanov and M. Vakrilova (1992):** composition of commercial soy lecithin. *Khranitela Promishlenost*, 41 (4): 18-19 (c.f. FSTA 93-04-T0049).

REFERENCES -----