

Supplementary Materials

Degradation of tocopherols molecules and its impact on the polymerization of triacylglycerols during heat treatment of oil

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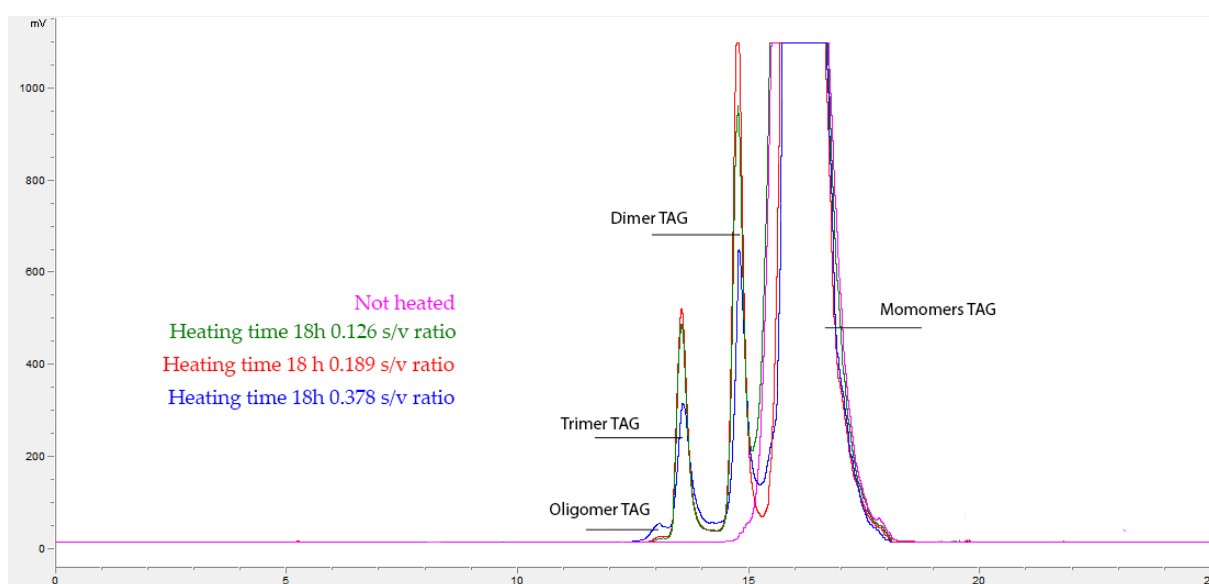


Figure S1. HPLC chromatogram of triacylglycerols polymers composition changes in rapeseed oil heated with a different surface area to volume ratio (0.378, 0.189, and 0.126 cm⁻¹).

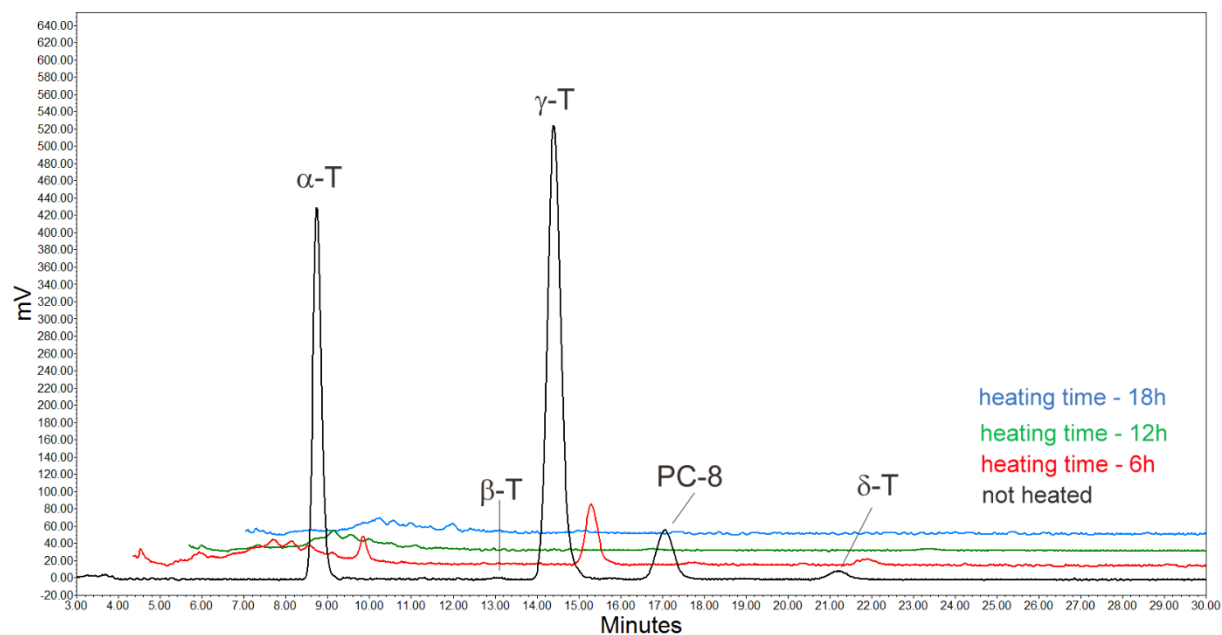


Figure S2. HPLC chromatogram of tocopherols composition changes in rapeseed oil heated at different times (6, 12, and 18 h).

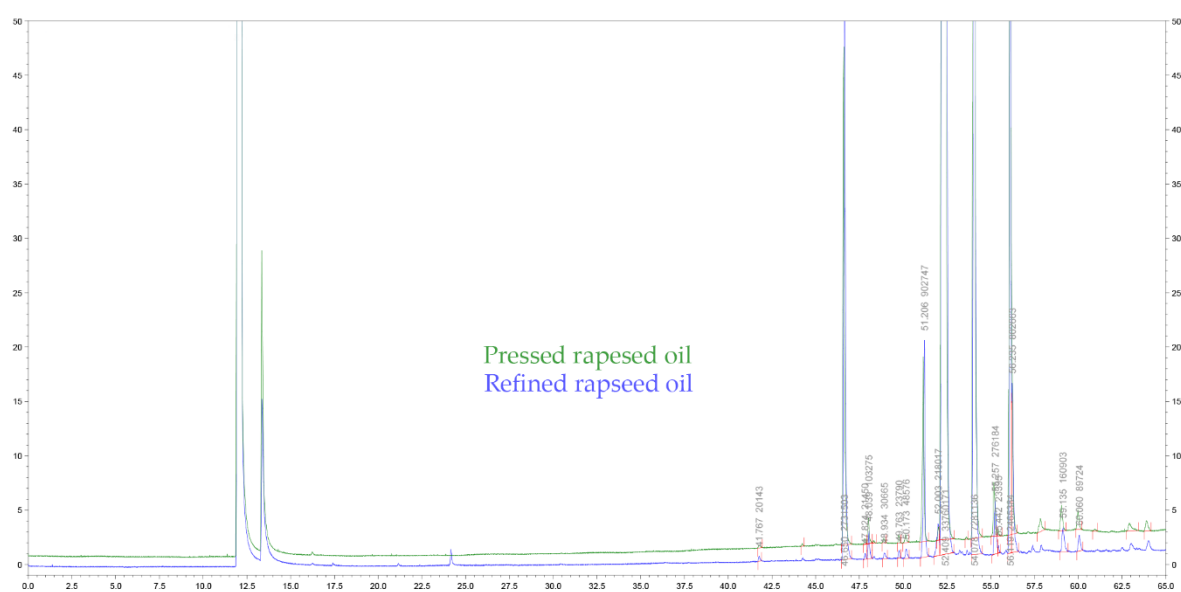


Figure S3. GC chromatogram of fresh pressed and refined rapeseed oil.