

DSC phase transition profiles analyzed by control charts to determine markers for the authenticity and deterioration of flaxseed oil during storage

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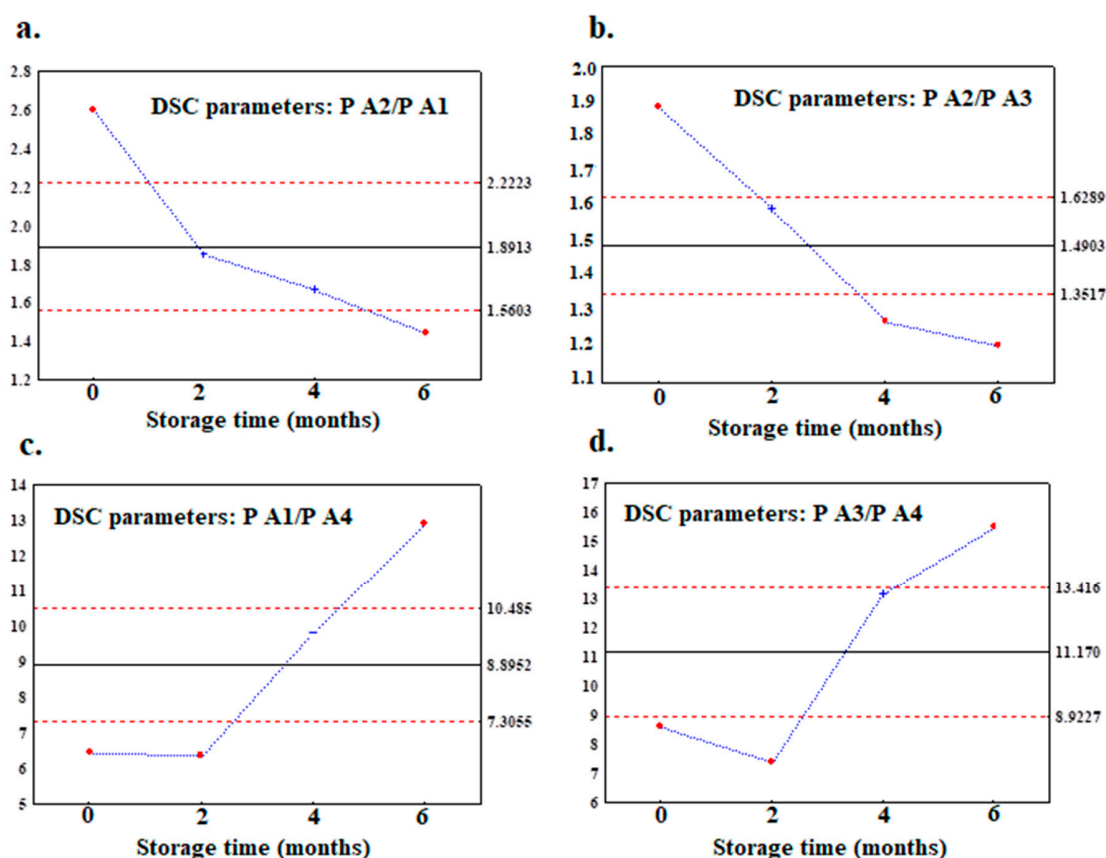


Figure S1. Control charts of unstable parameters (calculated from the ratio of peak's percentage of area) from DSC melting curves. (a) ratio of parameters P A2/P A1, (b) ratio of parameters P A2/P A3, (c) ratio of parameters P A1/P A4, (d) ratio of parameters P A3/P A4.