CHAPTER 8

COMPARISON OF DIFFERENT COLD PRESSED SEED OILS IN TERMS OF SOME PHYSICOCHEMICAL PROPERTIES, BIOACTIVITY AND FATTY ACID COMPOSITION

Safa KARAMAN[1]

1. INTRODUCTION

Cold press extraction is a kind of extraction system for the oil from the oily seed. In this extraction there is no heat application compared to other extractions such as such as chemical and hot press extraction include processes like deodorizing and refining which affect the quality of phytocompounds (Ananth et al., 2019). Cold pressed oils according to Codex Alimentarius are the vegetable oils produced by only mechanical pressing without the application of heat and without disturbing the nature of the oil (Taşan and Imer, 2018).

Due to the cold pressed seed oils contained higher bioactive components and so theirpositive contributions to health, an increased interest to the cold pressed seed oil consumption of the consumers have been observed. Cold pressed seed oils having characteristic taste, with intense color and special aroma are appreciated by consumers (Matthaus and Brühl, 2003). These oils are used mainly in pharmaceutical and cosmetic industry but it has started to take its place in our tables because of their rich

[1] Nigde Ömer Halisdemir University, Engineering Faculty, Food Engineering Department, 51240, Nigde-Türkiye *Corresponding Author: safakaraman@ohu.edu.tr

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