



Conference Abstract

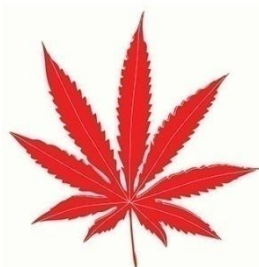
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Conference Abstract

EVALUATION OF OXIDATIVE STABILITY OF BUTTER OIL (ENRICHED WITH IRON) STABILIZED BY NATURAL ANTIOXIDANT

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ABSTRACT

Sesame oil and turmeric powder (with different concentrations of anti-oxidants) were utilized for oxidative stability of iron fortified butter oil. Four treatments Butter oil with 30 mg of iron sulfate (T_0), Butter oil with 5% of sesame oil and 0.10% of turmeric powder (T_1), Butter oil with 10% of sesame oil and 0.15% of turmeric powder (T_2), Butter oil with 15% of sesame oil and 0.20% of turmeric powder (T_3) were prepared and stored at 40 °C for 90 days. Peroxide value, Shaal oven test, Thiobarbituric acid value, Free fatty acids, and sensory parameters (Appearance, odor, color, and overall acceptability) analyzed at 30 days intervals. Peroxide and free fatty acid values appeared lower for T_3 and higher for T_0 and T_1 . The more the addition of natural anti-oxidants; there was increased Appearance, Odor, and overall acceptability of iron fortified butter oil. T_3 showed lowest sensory score because of dark yellowish color appearance of turmeric powder while T_2 and T_3 had higher sensory score in respect of physicochemical tests and sensorial evaluation.

Keywords: Natural Anti-oxidant, Sesame oil, Turmeric powder, Butter oil.