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COMPARATIVE STUDY OF PEROXIDE VALUE,
IODINE VALUE OF GROUNDNUTS, SOYA BEANS AND
COCONUT OILS.

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ABSTRACT

A comparative study was carried out on coconut, groundnut and Soya bean oils which was extracted from the name seed to determine quality and quantity. It was found that there was no significant difference on the quality of the 3 types of oils.

The amount of oil obtained from Soya beans was 75%, Groundnut 51.97% and Coconut 72.83%. Soya Beans has the highest percentage of oil followed by coconut and groundnuts.