SUBJECT: Oleochemistry			MARKS:
CODE:	**TOPIC: Analyses in Oleochemistry**		/10
ASSESSMENT: Quiz	**NO:**	**DUE/DURATION:** 15 minutes	

FACULTY OF INDUSTRIAL SCIENCES & TECHNOLOGY

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NAME: **STUDENT ID:**   **SECTION:**

Question 1

(a)   **Table 1** shows the results for the fats and oils analyses for canola oils.

Table 1: Iodine value, acid value, saponification value and peroxide value of canola oil.

Analysis	Canola oils
Iodine value	75-94
Acid value	6.6
Peroxide value	20
Saponification value	184-193

(i)   Briefly describe the purposes of each analyses listed in the **Table 1**.

(4 Marks)

(ii)   Comment on the quality of the canola oils based on the results on the **Table 1**.

(4 Marks)

(iii)   Justify the higher iodine value of canola oil (iodine value = 75-94) compared to the palm oil stearin (iodine value = 28-48).

(2 Marks)