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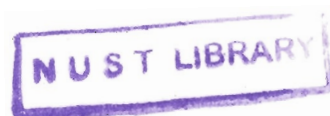
FACULTY OF APPLIED SCIENCES

DEPARTMENT OF APPLIED CHEMISTRY

TITLE

"STUDIES ON THE REFINING LOSS OF COTTONSEED OIL"

BY



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ABSTRACT

Refining loss is a major problem encountered by all those involved in the refining of vegetable oils. Neutral oil is lost during refining because of factors which include neutralisation parameters, oxidation of the crude oil and presence of phosphatides which are removed by degumming. A study was undertaken to find the optimum conditions for neutralisation. It was found that a contact time of 24 hours, temperature of 65°C, 5% water, 2.5% sodium hydroxide and fast agitation give the optimum results. It was also found that crude cottonseed oil should be neutralised before it has undergone oxidation. Degumming of crude cottonseed oil before neutralisation reduced refining loss..