



Horizonte PYME LIGHTCLEAN Results

April 2016





TEST A: Radiation + Chemical analysis

Experimental conditions

Sample	UV exposure time (h)		
Disk 1	Without exposure		
Disk 2	6		
Disk 3	24		
Disk 4	48		
Disk 5	72		

Wavelenght: 360-370 nm

Radiation: 5-10 mW/cm²

Stainless steel AISI304

Amount: 500 mg of fried fat











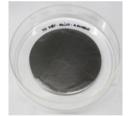




Disk 2



Disk 3



Disk 4





- IR
- GPC
- GC-MS







TEST B: Radiation + Weight control (Gravimetric)

Experimental conditions

UV exposure time: 96 hours

Wavelength: 360-370 nm

Radiation: 5-10 mW/cm²

Stainless steel AISI304

Amount: 500 mg of fried fat











96 hours









Experimental conditions

Frying time: 1 hour every day, over 4 days

UV exposure time: 23 h a day, over 4 days

Wavelenght: 360-370 nm

Radiation: 0,9 - 1,0 mW/cm²

Stainless steel AISI304





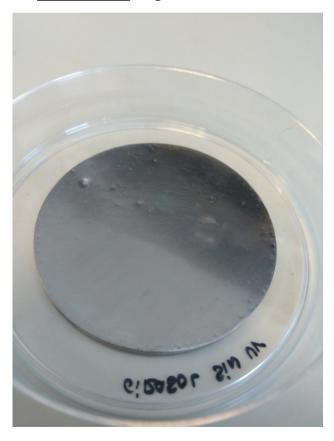








Appearance: A gelatinous film is formed



Sunflower oil (without radiation)



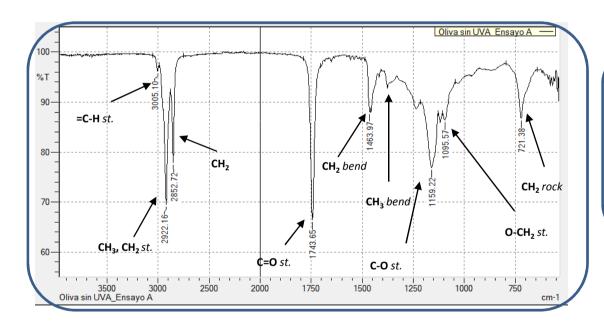
Sunflower oil (72 h radiation)







IR: Triglycerides identification bands



Triglycerides

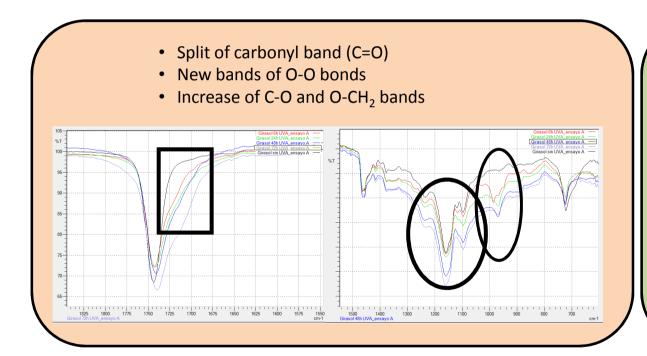


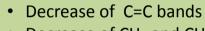


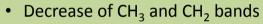


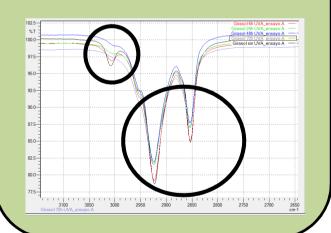
TEST A: Results

IR: Evolution of triglycerides IR bands during radiation







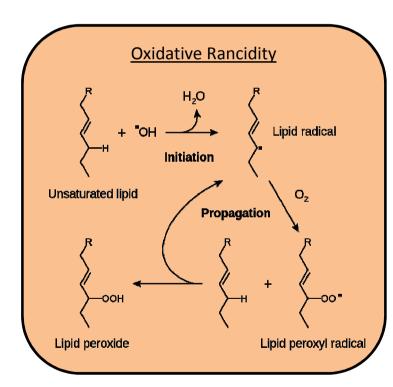


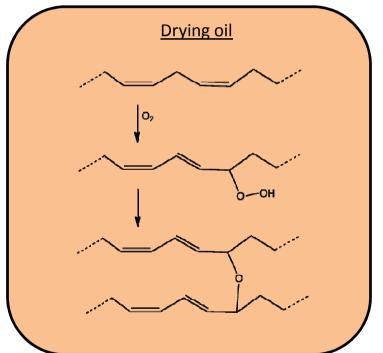




TEST A (Radiation + Analysis): Results

IR summary: A possible reaction between oxygen and triglycerides (oxidative rancidity or drying oil)







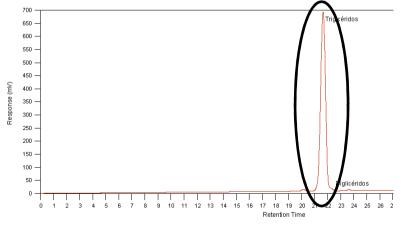




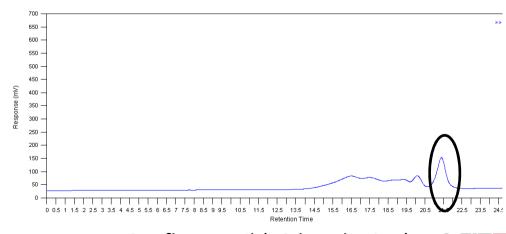
TEST A (Radiation + Analysis): Results

GPC: Decreased triglycerides

		% Triglycerides				
Sample	Molecular Weight	Initial time	6h of UV	24 h of UV	48h of UV	72 h of UV
Sunflower oil	1268	98,79	53,56	33,43	15,35	25,85
Olive oil	1111	98,47	88,49	69,17	63,26	62,80
Corn oil	1148	99,56	89,66	28,87	22,60	23,50
Lard	1372	99,53	90,79	71,71	67,17	60,53



Sunflower oil (without radiation)



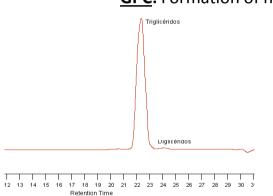
Sunflower oil (72 h radiation)



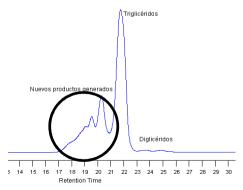




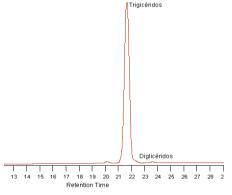
GPC: Formation of new larger compounds



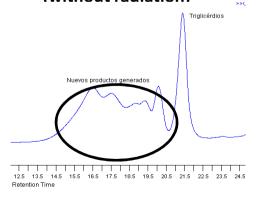
Olive Oil (without radiation)



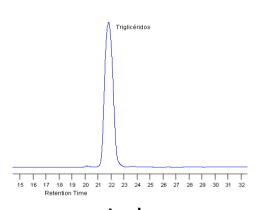
Olive Oil (72 h radiation)



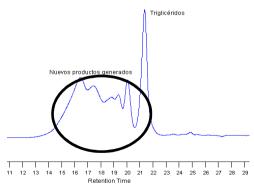
Sunflower Oil (without radiation)



Sunflower Oil (72 h radiation)



Lard (without radiation)



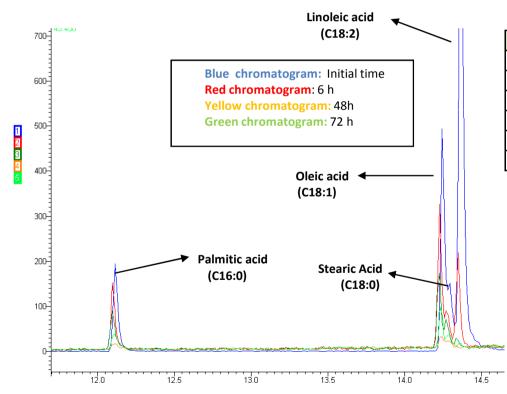
Lard (72 h radiation)







GC-MS: Decrease of fatty acids



Sunflower oil	Decrease of fatty acids %			
Time of radiation (h)	C16:0	C18:1	C18:0	C18:2
Without radiation	10	21	6	62
6 h	10	19	6	14
24 h	4	7	3	1
48 h	1	2	1	1
72 h	3	4	2	1

Olive oil	Decrease of fatty acids %			
Time of radiation (h)	C16:0	C18:1	C18:0	C18:2
Without radiation	19	51	9	21
6 h	25	54	13	22
24 h	28	55	13	3
48 h	21	34	10	0
72 h	26	38	14	0



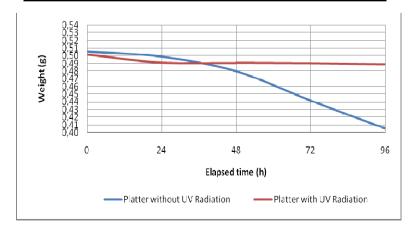




Weight control

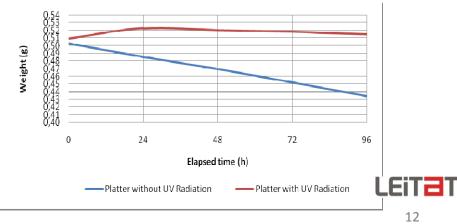
Olive Oil

	Weight (g)			
Elapsed time (h)	Platter without UV Radiation	Platter with UV Radiation		
0	0,5054	0,5017		
24	0,4990	0,4913		
48	0,4799	0,4909		
72	0,4413	0,4901		
96	0,4056	0,4889		
% Weight after 96h	80,25%	97,45%		
TARA	54,5563	54,5775		



Corn oil

	Weight (g)			
Elapsed time (h)	Platter without UV Radiation	Platter with UV Radiation		
0	0,5030	0,5090		
24	0,4854	0,5230		
48	0,4693	0,5207		
72	0,4522	0,5181		
96	0,4340	0,5152		
% Weight after 96h	86,28%	101,22%		
TARA	54,7965	54,6066		



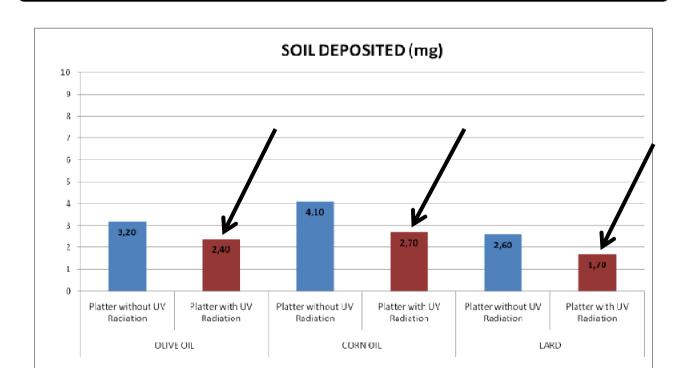




TEST C (Range hood + Weight control): Results

Weight control

In the irradiated area, **less amount** of material is deposited







"Unfavorable" evidences

- Jelly formation during radiation
- Formation of dimers, trimers and others
- The weight of oil does not decrease during radiation

"Favorable" evidences

- "Decrease" of triglycerides
- "Decrease" of fatty acids
- Less amount of material is deposited in the rage hood during radiation

LEITAT

Acondicionamiento Tarrasense Tel. (+34) 93 788 23 00 Fax (+34) 93 789 19 06

www. leitat.org

info@leitat.org

Terrassa

C. de la Innovació, 2 08225 Terrassa (Barcelona)

Barcelona

Parc Científic de Barcelona C. Baldiri Reixach, 15-21 08028 Barcelona

Vilanova del Camí

Centre d'Innovació Anoia Carrer dels Impressors, 12 08788 Vilanova del Camí



Ciudad de la Ciencia v la Innovación



SOCIAL NET:





























