

Rheological Behavior of Oxidized Vegetable Oils

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Abstract : This article presents the study of the rheological behavior of oxidized and non-oxidized vegetable oils at high temperatures and increasing shear rates. The largest increases in the dynamic viscosity of oxidized oils, in relation to the values that characterize non-oxidized oils, are recorded for soybean oil, followed by corn oil. Oxidized olive and rapeseed oils do not register significant increases in dynamic viscosity compared to non-oxidized oils.

Keywords : oil, oxidized, viscosity, vegetable

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