The object of this study is antioxudant potential of different cold pressed and refined edible oils by application of different antioxidant assays. Antioxidant potential for particular cold pressed oil depends of the origin of seeds or plant from which the oil is obtained and the way on which the oil is extracted. For examination of the radical scavenger potential of the most consumable edible oils: DPPH assay, TEAC assay, HAPX assay and β-carotene assay were applied. Cold pressed sunflower oil obtained by cold-pressing of high quality sunflower seeds contain significant level of vitamin-E-active compounds, especially α-tocopherol. Since α-tocopherol is oil soluble vitamin-E-active compound, DPPH assay was the most suitable for determination of antioxidant potential of this oil. β-carotene assay is the best antioxidant assays for vegetable oils which consist significant amount of carotenes and licopenes.

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Antioxidant potential of cold-pressed and refined edible oils

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