

# **Minor Components of Microwave and Enzymatically treated Canola Oil and Presscakes\*\*\***

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Oven heat and microwave (with and without steam) treated canola seeds were used to derive canola oils in the laboratory. Additionally, oils using enzymatically treated and supercritical fluid extracted canola oils and traditional methods were compared. Crude canola oils obtained from a local canola crushing and refining facility was also studied. Parameters studied included the antioxidant capacity (AC), total phenolics (TPC), tocopherols (TOC), sinapic acid derivatives (SAD) and canolol in the canola oils and presscakes. Attempts are being made to correlate retention of the various phenolic compounds and antioxidant activity. Datas of physico-chemical properties of the oils will also be presented.