



# 博士學位論文発表会のお知らせ



## Influence of Tri-Saturated Glycerides on Crystallization and Melting Behavior of Coconut Oil

ココナッツオイルの結晶化および融解挙動に対する飽和脂肪酸型トリグリセリドの影響

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Date & Time : **2020. 7. 20 (Mon) 14:00 ~ 15:00**, Venue: **Room C316**

**Abstract :** coconut oil (CO) has become popular in recent years because of its beneficial effects of medium-chain fatty acids on human health. However, CO also contains traces of long chain fatty acids. In order to a wider industrial application of CO, we must understand how to control a crystallization of CO by using triacylglycerol (TAG) additives. Therefore, this study reports the effects of saturated TAGs as a mixture and as a seed crystal on crystallization and melting behavior of CO. Furthermore, the applying of TAG seeds during fractionation process of CO was also carried out in order to link to application uses.

- ❖ This will be the science seminar of graduate school of Biosphere Science
- ❖ Responding person (本会の責任者): Prof. Satoru UENO (上野 聡) (食品物理学研究室)