

COMPARISON OF CRUDE OILS FROM DOUBLE ZERO AND ZERO ERUCIC RAPESEED PRODUCED BY PRESSING AND BY EXTRACTION

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Introduction

Double-low winter rapeseed has been produced on an experimental scale for three years in Czechoslovakia, 6 000 T being produced in 1986. The erucic acid content varied between 0.5 - 1.0 % of total fatty acids, the total glucosinolate content between 3.5 - 8.0 g.kg⁻¹ in seeds, compared with 18 - 27 g.kg⁻¹ in zero erucic acid rapeseed with normal content of glucosinolates. We compared the composition of crude rapeseed oils from the two types of raw materials.

Material

Zero erucic acid winter rapeseed and double-low winter rapeseed were produced in Czechoslovakia (1984-1986 crops). The mixture of seeds was stored 6 months before processing in elevators under controlled conditions.

Processing conditions

Rapeseed was crushed in two-high roll crushing rolls, and cooked in SKET conditioners at 90 - 110 °C for