

Original Research Article

Effects of Continuous **Deep-Fat** Frying on the Physicochemical Properties of Assorted Brands of Edible Cooking Oils Sold in Greater Metropolitan Kampala

ABSTRACT

Aims: To investigate the effects of continuous deep fat frying of white (Irish) potatoes on the physical and chemical attributes of ten brands of edible cooking oils: Fortune Butto, Roki, Tamu, Best Fry, Mukwano, Golden Fry (hard oils); Sunseed, Sunny, Sunvita and Sunlite (soft oils) sold in Kampala, Uganda.

Place and Duration of the Study: Oil samples of approximate manufacturing dates were obtained from Mega Standard supermarket in Greater Metropolitan Kampala, Uganda. Oil samples were also obtained from local Irish potato fryers in Makindye division of Kampala during ten deep frying cycles. Irish potatoes was procured from Nakasero market, Kampala. Physicochemical analyses were performed at the Quality Control Laboratory of Mukwano Industries Limited, Kampala Industrial area, Kampala. The research was conducted between May 2018 to December 2018.

Methodology: 400g of Irish potato slices (1cm × 1cm × 3cm) were submersed in 1500mL of oil maintained at 140°C for 6 minutes in an Electric Deep Fryer with a frying time of 10 minutes. The color value (CV) and the acidification of the oils as free fatty acid (FFA), peroxide value (POV), paraanisidine value (AnV), iodine adsorption value (IV) and total oxidation (TOTOX) value before and between ten successive frying cycles were determined using ISO and AOCS official methods. The maximum number of reuses of an oil was estimated from the frying round before its POV or AnV surpassed the maximum permissible statutory or Codex Alimentarius limit for edible oils.

Results: For fresh oils, the statistical physicochemical parameter ranges were: CV (0.4R 3.4Y-7.7R 70Y), FFA (0.0430±0.30-0.1508±0.30), POV (0.5951±0.03-6.6134±0.23 meqO₂/Kg), AnV (0.90±0.01-4.30±0.19) and IV (57.62±0.17-128.35±0.02gI₂/100g). By the 10th fry, the ranges were CV (3.0R 23Y-20.4R 70Y), FFA (0.2286±0.01-0.4817±0.01), POV (11.1138±0.01-15.7525±0.01meqO₂/Kg), AnV (10.31±0.03-22.16±0.01) and IV (53.66±0.01-126.03±0.02gI₂/100g). Considering oxidizability as TOTOX values, frying stability of the selected brands of cooking oils during the frying cycles followed the order: Roki > Fortune Butto > Sunvita > Sunny > Sunlite > Mukwano > Tamu > Best Fry > Golden Fry > Sunseed.

Conclusion: Reuse of the oils for continuous frying of Irish potatoes on the same day can be done only up to 7 times on average for hard oils and 6 times for soft oils with the oils still regarded as safe for human consumption. Hard oils should be preferred to soft oils for deep frying of Irish potato chips. Further research should elucidate the variation of physicochemical properties of other oil brands on the Ugandan market such as Nile, Fortune, Kimbo, Star Fry, Cow boy and Ufuta and should use other food samples such as fish, cassava, chicken, sweet plantain, dough, meat and edible grasshoppers.

Keywords: color index, free fatty acids, iodine absorption value, paraanisidine value, peroxide index, **Kampala**

1. INTRODUCTION

Kampala, the central business district and the capital city of Uganda is an area of population with over 1.53 million metropolitans surviving on a vast array of quick foods such as ready-to-drink milk, tossed salads, snacks [1] and unique Ugandan deep-fried delicacies: fried dough (*mandazi*), sweet plantain (*gonja*), edible grasshoppers (*nusenene*), banana pancakes (*kabalagala*), Nile perch fish (*emputa*), chapatti (*kikomando*), sausages, chicken nuggets (*enkoko*), meat (*enyama*), Irish potatoes and cassava chips. The fries are prepared in repeatedly used oils and sometimes fresh oil is added to the used oils. In either case, recycling of oil enhances the innocuous contamination and interaction of moisture and air (oxygen) with the oil [2-5].

A number of physicochemical changes occur during deep frying. The color value of oils for example, usually expressed as 1 × Red + 1 × Yellow Lovibond units, registers a drastic increase in both the red and yellow units during the incipient phases of heating. According to the results of Baby Latha and Nasirullah [6] using rice bran oil, a threefold increase in red units and nearly a fourfold increase in yellow units was recorded after 2 hours of frying while darkening occurred beyond 2 hours. Physicochemical properties and oxidative degradation of the rice bran oil during the initial 2 hours of heating registered a steep increment in POV from 0.2 to 6.3 meqO₂/kg, AnV from 5.04 to 19.4 and total polar components from 1 to 4.1% [6]. Diop *et al* [7] investigated the effects of deep fat frying on chemical properties of three selected brands of oils (two peanut oils A and B and sunflower oil, C) common in Senegalese preparation of fried meat, fish and potatoes. Their findings revealed that frying affects the chemical stability of cooking oils. The acid value as reported increased after 40 minutes from 0.62 to 1.08 mg/kg after frying fish, from 0.39 to 0.73 mg/kg for meat and 0.37 to 0.51 mg/kg for potatoes. POV increased only slightly for oil A and sharply for oils B and C.

Xu *et al* [8] compared the oxidative stability of camellia oil composed of saturated fatty acid (SFA), monounsaturated fatty acid (MSFA) and polyunsaturated fatty acid (PUFA) in a ratio of 1:7:1 during potato deep frying with palm and peanut oils composed of SFA, MSFA and PUFA in ratios of 4:4:1 and 2:4:4 respectively. Their evaluations of acid value, Iodine Value (IV), Peroxide value (POV), paranisidine value (AnV), total oxidation (TOTOX) value, tocopherols content and fatty acids composition of the oils registered little alteration of the fatty acid contents of camellia oil with alpha-tocopherol reported to be more thermally labile compared to gamma and delta tocopherols. They concluded that the stabilities of the oils as determined by oxidizability value followed the sequence camellia oil > palm oil > peanut oil. The initially highest recorded AnV was in palm oil, which rose from 0.11 to 0.40. The recorded AnV change was initially high in peanut oil prior to frying but increased more gradually from 0.74 to 1.04 while that of camellia oil rose from 0.17 to 0.55. The IV recorded in peanut oil was the largest though it reduced from 104.74 to 80.52 gI₂/100g. Insignificant changes of 53.83 to 45.36 gI₂/100 g and 65.40 to 55.29 gI₂/100g were registered in palm and camellia oils respectively. POV in palm oil registered an increment from 4.98 to 18.86 meqO₂/kg while that of peanut and camellia oils changed from 4.75 to 13.24 meqO₂/kg and 4.68 to 11.58 meqO₂/kg. The least AnV was in camellia oil that increased from 1.70 to 51.78 while peanut and palm oils registered 2.25 to 84.71 and 1.36 to 60.00 respectively.

Abdulkarim *et al* [9] assessed the frying suitability of high-oleic *Moringa oleifera* seed oil saturated fatty acid (SFA) consisting of SFA: MUFA: PUFA in a ratio of 2:7:0 vis-a-vis soybean, palm olein and canola oils with SFA: MUFA:PUFA ratios of 1.5:2.5:6, 4:4:1 and 1:6:3 respectively. Experimental results showed that the %FFA of the four conventional oils used comparatively in the assessment respectively increased by 66.6, 71.4, 60.0 and 65.0%. TOTOX and AnV values of the oils were registered in the order *Moringa oleifera* seed oil < palm olein < canola and soybean oils.

This research assessed the effects of continuous deep-fat frying on the physicochemical parameters of edible oils sold in Kampala, Uganda.

2. MATERIALS AND METHODS

2.1 Apparatus and reagents

The chemicals used in this investigation were all of analytical grade. The conventional volumetric ware employed were sterilized and oven dried prior to analysis. Mettler PM200 balance (Marshall scientific, USA) was used for all weighings. Amprobe IR608A non-contact infrared thermometer with laser pointer, -18°C to 400°C (Amprobe, Everett, USA) was used for monitoring temperatures during frying.

2.2 Sampling Procedure, Sample Size and Sample Preparation

Six (6) 1L samples of hard oil brands (Fortune Butto, Roki, Tamu, Golden fry, Mukwano and Best fry) and soft oil brands (Sunny, Sunvita, Sunlite and Sunseed) of approximate manufacturing dates were procured from Mega Standard Supermarket, Yusuf Lule road, Greater Metropolitan Kampala. The brands were chosen based on their common use in deep frying according to a prestudy tour and were majorly brands from two giant oil refining companies: Bidco Uganda Limited (BUL)-Jinja and Mukwano Industries Limited-Kampala. Hence exactly sixty (60) samples of edible cooking oils were procured and maintained in their original packaging materials under ambient conditions to avoid any possible degradation. Three oil samples used up to ten times continuous frying cycles from Makindye division of greater Metropolitan Kampala were collected at intervals from three randomly selected local traders deep frying of Irish potatoes. 10kg of fresh white (Irish) potatoes (*Solanum tuberosum*) were purchased from Nakasero market, Nakasero Hill, Market square road, Kampala. The potatoes were washed and peeled manually using a clean stainless-steel knife. They were then sliced into cylindrical sizeable pieces (1cm × 1cm × 3cm) corresponding to that used in the Kampala Metropolis Irish potato culinary. The analyses were done at the Quality Control Laboratory of Mukwano Industries Limited, Plot 30, Mukwano Road, Kampala Industrial area.

2.3 Analysis of Fresh Oil Samples

The physicochemical parameters of the oils were analyzed prior to deep fat frying.

2.4 Frying Method

Exactly 400g of Irish potato slices were submersed in 1500mL of oil maintained at 140°C for 6 mins in Skyline VT5424 4L Electric Deep Fryer (Skyline, New Dehli, India) with detachable oil tank and slotted spoon. A frying time of 10 mins was used with 800g of the Irish fried in 20 mins. The physicochemical properties of the oils after deep frying were determined after cooling the oils.

2.5 Determination of Colour Index

Color value (color index) of the oil samples free from moisture and insoluble impurities were measured in a Lovibond Tintometer (The Tintometer Ltd, UK) using a 2.54cm cell operating in the transmittance mode and recorded in Lovibond units.

2.6 Determination of Free Fatty Acids

Free fatty acid was estimated using the AOCS official method Ca 5a-40 for free fatty acids determination in crude and refined fats and oils [10] with slight modifications. Exactly 10g of the oil sample was weighed in a 250ml beaker. A measured 60ml of neutralized ethanol was added and then boiled. The solution was titrated with standardized 0.025M Sodium

hydroxide using phenolphthalein indicator until the solution just turned pink. FFA was expressed as a percentage of oleic acid in the sample.

2.7 Determination of Iodine Absorption Value

Iodine absorption value was determined according to ISO 3961: 2009 iodometric procedure [11]. 0.2g of the oil sample was weighed into a quick fit flask and dissolved in 20ml of chloroform. 25mL of Hanus Iodine solution was added. Three drops of Potassium Iodide were put on the mouth of the flask and kept in the dark for 30 minutes. The sample was then removed and 10mls of 15% Potassium Iodide solution was added followed by 100ml of freshly distilled water. The solution was subsequently titrated with a standard 0.1N Sodium thiosulphate solution while stirring until a golden yellow color appeared. Exactly 5mls of starch indicator was added to the resultant solution and titration was continued until the blue-black solution turned colorless. A blank was conducted where the total halogen content of 25mL of Hanus iodine was determined by a sodium thiosulphate solution without the addition of an oil sample. Iodine value was expressed in grams of Iodine absorbed by 100g of the oil.

2.8 Determination of Peroxide Value

Peroxide value was estimated according to ISO 3960: 2007 [12] and recorded as milliequivalents of active oxygen/kg of the edible cooking oil.

2.9 Determination of Paraanisidine Value

Paraanisidine value is a measure of the carbonyl content of the edible oils. It is based on the reactivity of the aldehyde carbonyl bond on the *p*-anisidine amine group, leading to the formation of a Schiff base that absorbs at 350 nm. Paraanisidine value was determined using the AOCS Official Method Cd 18-90 [13] and expressed in anisidine numbers.

2.10 Estimation of Total Oxidation Value

TOTOX value was computed from Equation 1 employed by other authors [8,14,15].

$$\text{TOTOX} = 2\text{POV} + \text{AnV} \quad (1)$$

3. RESULTS

3.1 Statistical Analysis of Results

Each determination was done in triplicate and results recorded as averages or means±standard deviations. Data was compared by ANOVA and Tukey test with statistical significance at $P = .05$ using Statgraphics software (Statpoint Technologies, Virginia, USA). The frying stability of the oils during frying and the average number of times the oils could be re-used for continuous deep frying were statistically computed.

3.2 Physicochemical Changes in the Edible Oils

The investigated properties of the oils are given in Table 1, Table 2 and Table 3.

Table 1. Changes in the physicochemical properties of the hard oils

Oil Brand	Oil Sample	Color Value	FFA	POV (meqO ₂ /Kg)	AnV	IV (I ₂ /100g)	TOTOX
Fortune	Fresh	4.8R 70Y	0.0977±0.01	1.6924±0.01	2.50±0.04	57.67±0.06	5.8848
Butto							

	1 st fry	6.0R 70Y	0.1305±0.02	3.0157±0.02	3.50±0.01	57.56±0.03	9.5314
	2 nd fry	6.3R 70Y	0.1420±0.07	3.0481±0.01	3.90±0.02	56.46±0.01	9.9962
	3 rd fry	7.1R 70Y	0.1428±0.05	3.2682±0.04	4.20±0.02	56.42±0.05	10.736
	4 th fry	7.3R 70Y	0.1522±0.03	3.6635±0.02	4.80±0.01	56.14±0.01	12.127
	5 th fry	7.5R 70Y	0.1779±0.01	6.0672±0.02	5.24±0.11	55.57±0.02	17.374
	6 th fry	8.0R 70Y	0.2544±0.02	8.3062±0.04	7.73±0.03	55.21±0.01	24.342
	7 th fry	8.2R 70Y	0.2613±0.09	9.3708±0.02	8.94±0.06	54.80±0.01	27.682
	8 th fry	8.5R 70Y	0.3269±0.01	9.9978±0.02	10.14±0.01	54.65±0.01	30.136
	9 th fry	9.0R 70Y	0.3513±0.02	10.4800±0.02	10.35±0.01	54.12±0.20	31.310
	10 th fry	9.9R 70Y	0.3776±0.02	12.2809±0.02	11.84±0.01	53.66±0.01	36.401
	Fresh	4.6R 70Y	0.1099±0.05	0.7848±0.001	1.80±0.09	60.06±0.01	3.3696
	1 st fry	6.1R 70Y	0.1305±0.02	1.9309±0.03	2.50±0.05	59.31±0.01	6.3618
	2 nd fry	6.1R 70Y	0.1356±0.01	2.8011±0.02	2.80±0.16	59.15±0.04	8.4022
	3 rd fry	6.5R 70Y	0.1449±0.02	3.0712±0.01	3.40±0.08	58.92±0.07	9.5424
	4 th fry	7.2R 70Y	0.1527±0.02	3.2109±0.01	4.00±0.02	58.92±0.11	10.4218
	5 th fry	7.5R 70Y	0.1541±0.03	5.3638±0.01	4.85±0.01	58.51±0.03	15.5776
Roki	6 th fry	8.2R 70Y	0.1702±0.03	5.7558±0.02	5.38±0.04	57.77±0.06	16.8916

Tamu	7 th fry	8.4R 70Y	0.1865±0.01	6.9578±0.03	5.83±0.19	57.77±0.02	19.7456
	8 th fry	9.5R 70Y	0.2098±0.04	9.7719±0.02	6.44±0.01	57.60±0.01	25.9838
	9 th fry	10.0R 70Y	0.2472±0.01	9.9846±0.02	7.47±0.04	57.27±0.05	27.4392
	10 th fry	10.8R 70Y	0.2844±0.01	11.1138±0.01	10.31±0.03	57.05±0.01	32.5376
	Fresh	5.0R 70Y	0.0987±0.04	0.7137±0.01	2.30±0.20	58.88±0.09	3.7274
	1 st fry	6.3R 70Y	0.1365±0.01	2.0110±0.02	3.80±0.01	58.34±0.07	7.8220
	2 nd fry	6.6R 70Y	0.1443±0.02	4.5741±0.02	4.20±0.11	58.29±0.07	13.3482
	3 rd fry	6.9R 70Y	0.1527±0.02	5.5595±0.02	5.30±0.06	58.05±0.04	16.4190
	4 th fry	7.3R 70Y	0.1812±0.01	7.6355±0.02	6.90±0.01	57.50±0.02	22.1710
	5 th fry	8.5R 70Y	0.1993±0.03	10.0566±0.02	8.94±0.01	57.34±0.01	29.0532
Golden Fry	6 th fry	8.7R 70Y	0.2939±0.02	10.566±0.02	9.70±0.05	57.01±0.03	30.8332
	7 th fry	9.8R 70Y	0.3079±0.04	11.0939±0.01	11.24±0.01	56.96±0.01	33.4278
	8 th fry	10.0R 70Y	0.3053±0.02	11.2413±0.02	11.39±0.11	56.47±0.05	33.8726
	9 th fry	10.8R 70Y	0.3305±0.03	12.5219±0.03	11.59±0.03	56.26±0.21	36.6338
	10 th fry	12.0R 70Y	0.3833±0.03	13.0047±0.04	14.73±0.01	55.51±0.10	40.7394
	Fresh	5.4R 70Y	0.1247±0.02	1.7272±0.11	2.60±0.01	57.62±0.17	6.0544
	1 st fry	6.5R 70Y	0.1462±0.02	4.0312±0.13	3.40±0.31	57.62±0.02	11.4624

	2 nd fry	6.9R 70Y	0.1825±0.06	4.5876±0.01	4.80±0.08	57.57±0.06	13.9752
	3 rd fry	7.2R 70Y	0.2017±0.07	6.0430±0.03	6.20±0.05	57.66±0.03	18.2860
	4 th fry	7.8R 70Y	0.2668±0.12	7.2802±0.02	7.50±0.07	57.40±0.01	22.0604
	5 th fry	8.4R 70Y	0.3029±0.08	8.0133±0.01	8.40±0.03	57.06±0.05	24.4266
	6 th fry	9.1R 70Y	0.3428±0.02	9.3237±0.01	10.80±0.01	56.90±0.01	29.4474
	7 th fry	10.0R 70Y	0.3374±0.06	10.0599±0.06	11.40±0.01	56.45±0.40	31.5198
	8 th fry	11.0R 70Y	0.3874±0.01	10.6783±0.08	11.80±0.02	56.42±0.02	33.1566
	9 th fry	11.8R 70Y	0.4441±0.01	10.9245±0.04	12.40±0.01	56.47±0.06	34.2490
	10 th fry	12.4R 70Y	0.4817±0.01	11.7157±0.12	12.80±0.01	56.15±0.01	36.2314
	Fresh	4.5R 70Y	0.0576±0.02	0.7119±0.30	0.90±0.01	61.59 ±0.03	2.3238
	1 st fry	5.8R 70Y	0.1429±0.22	3.9388±0.22	2.90±0.01	61.18±0.04	10.7776
	2 nd fry	6.2R 70Y	0.1581±0.02	4.1649±0.10	3.40±0.01	60.57±0.13	11.7298
Mukwano	3 rd fry	6.5R 70Y	0.1665±0.02	4.6978±0.12	4.50±0.01	60.20±0.44	13.8956
	4 th fry	6.4R 70Y	0.1755±0.03	6.1839±0.02	6.20±0.01	60.31±0.20	18.5678
	5 th fry	7.0R 70Y	0.2275±0.03	7.4132±0.10	6.80±0.01	59.92±0.01	21.6264
	6 th fry	7.4R 70Y	0.2372±0.02	7.4361±0.02	7.90±0.26	59.22±0.39	22.7722
	7 th fry	8.3R 70Y	0.2534±0.01	9.7599±0.01	8.70±0.03	59.06±0.21	28.2198

Best fry	8 th fry	8.9R 70Y	0.2785±0.02	9.9139±0.02	10.20±0.01	58.71±0.01	30.0278
	9 th fry	9.5R 70Y	0.3216±0.01	11.009±0.21	12.69±0.03	58.34±0.04	34.7080
	10 th fry	10.9R 70Y	0.3310±0.03	11.820±0.09	14.73±0.03	58.13±0.04	38.3700
	Fresh	5.2R 70Y	0.1376±0.01	2.3542±0.02	3.40±0.03	58.34±0.09	8.1084
	1 st fry	7.4 70Y	0.1927±0.01	3.1264±0.07	4.90±0.20	58.16±0.01	11.1528
	2 nd fry	7.9R 70Y	0.2528±0.04	4.2248±0.01	5.80±0.19	57.94±0.01	14.2496
	3 rd fry	8.3R 70Y	0.2655±0.01	4.5703±0.10	7.70±0.26	57.25±0.01	16.8406
	4 th fry	8.8R 70Y	0.2829±0.02	5.8642±0.02	8.40±0.38	57.29±0.08	20.1284
	5 th fry	9.7R 70Y	0.2854±0.12	6.1624±0.13	9.11±0.10	57.13±0.04	21.4348
	6 th fry	10.5R 70Y	0.2978±0.17	6.9323±0.01	12.63±0.01	57.03±0.01	26.4946
	7 th fry	12.0R 70Y	0.2989±0.03	8.8926±0.14	14.21±0.01	57.04±0.01	31.9952
	8 th fry	15.0R 70Y	0.3595±0.12	10.422±0.04	16.12±0.03	56.87±0.01	36.9640
9 th fry	16.0R 70Y	0.3591±0.02	11.017±0.10	17.03±0.05	56.71±0.01	39.0640	
10 th fry	17.5R 70Y	0.3591±0.03	11.952±0.08	17.77±0.20	56.66±0.17	41.6740	

Table 2. Changes in the physicochemical properties of the soft oils

Oil Brand	Oil Sample	Color Value	FFA	POV (meqO ₂ /Kg)	AnV	IV (I ₂ /100g)	TOTOX
Sunsee	α Fresh	0.4R 3.4Y	0.1508±0.03	6.6134±0.23	4.30±0.19	58.30±0.02	17.5268

	1 st fry	1.0R 4.7Y	0.1567±0.07	7.8224±0.32	5.70±0.01	58.02±0.02	21.3448
	2 nd fry	1.1R 5.4Y	0.1693±0.01	8.8646±0.08	6.60±0.20	58.08±0.07	24.3292
	3 rd fry	1.2R 6.3Y	0.1829±0.02	9.2997±0.30	7.40±0.03	57.88±0.01	25.9994
	4 th fry	1.3R 7.2Y	0.1932±0.22	10.2907±0.01	9.50±0.08	57.87±0.42	30.0814
	5 th fry	2.0R 8.5Y	0.2099±0.01	10.8085±0.29	10.90±0.10	57.83±0.37	32.5170
	6 th fry	2.1R 9.9Y	0.2152±0.33	10.9622±0.10	13.80±0.19	57.71±0.22	35.7244
	7 th fry	2.1R 11Y	0.2201±0.01	10.9920±0.23	16.70±0.02	57.72±0.19	38.6840
	8 th fry	2.4R 13Y	0.2715±0.01	12.2302±0.02	17.90±0.56	57.57±0.01	42.3604
	9 th fry	2.9R 14Y	0.2769±0.02	13.4418±0.12	19.50±0.49	57.45±0.02	46.3836
	10 th fry	2.6R 22Y	0.2908±0.02	13.6042±0.02	20.20±0.30	57.40±0.08	47.4084
	Fresh	0.8R 4.9Y	0.0884±0.31	1.4980±0.06	2.50±0.06	128.35±0.02	5.4960
Sunny	1 st fry	1.6R 14Y	0.1163±0.50	2.1135±0.07	3.70±0.01	127.13±0.05	7.9270
	2 nd fry	1.9R 15Y	0.1407±0.09	3.0874±0.02	4.00±0.02	126.94±0.07	10.1748
	3 rd fry	2.1R 19Y	0.1571±0.04	4.3946±0.01	4.90±0.10	126.88±0.10	13.6892
	4 th fry	2.7R 16Y	0.1766±0.06	5.0359±0.06	6.20±0.10	126.70±0.43	16.2718
	5 th fry	2.9R 19Y	0.1875±0.06	6.7514±0.01	7.60±0.01	126.69±0.01	21.1028
	6 th fry	3.0R 23Y	0.1917±0.10	7.9430±0.02	9.40±0.11	126.33±0.56	25.2860

	7 th fry	3.0R 24Y	0.2173±0.01	9.0678±0.02	10.40±0.08	126.27±0.34	28.5356
	8 th fry	3.3R 24Y	0.2435±0.09	10.3814±0.17	12.80±0.04	126.24±0.01	33.5628
	9 th fry	3.5R 27Y	0.2477±0.04	10.8668±0.10	15.50±0.02	126.08±0.31	34.5336
	10 th fry	3.6R 27Y	0.2540±0.11	11.7032±0.04	17.50±0.01	126.03±0.02	40.9064
	Fresh	0.9R 5.1Y	0.0430±0.30	1.4714±0.01	2.80±0.05	126.96±0.11	5.7428
	1 st fry	0.9R 6.7Y	0.0892±0.04	3.3087±0.01	3.50±0.02	126.10±0.28	10.1174
	2 nd fry	0.9R 7.5Y	0.1503±0.08	3.8037±0.01	4.70±0.09	123.03±0.21	12.3074
	3 rd fry	1R 9.1Y	0.1666±0.01	4.9809±0.08	5.70±0.12	124.88±0.52	15.6618
	4 th fry	1.1R 11Y	0.1937±0.14	5.2830±0.11	6.80±0.03	123.96±0.06	17.3660
Sunvita	5 th fry	1.3R 11Y	0.1991±0.01	5.9740±0.05	7.75±0.02	123.27±0.11	19.6980
	6 th fry	1.7R 14Y	0.2136±0.03	8.2301±0.02	10.46±0.19	122.59±0.42	26.9202
	7 th fry	2.1R 15Y	0.2576±0.07	10.110±0.03	14.89±0.01	121.81±0.01	35.1100
	8 th fry	2.4R 20Y	0.3081±0.02	11.530±0.20	15.78±0.02	121.48±0.05	38.8400
	9 th fry	2.8R 22Y	0.3078±0.05	14.680±0.16	16.49±0.02	121.48±0.04	45.8500
	10 th fry	3.0R 23Y	0.3396±0.02	15.370±0.31	18.66±0.02	120.28±0.01	49.4000
	Fresh	0.7R 5Y	0.0963±0.01	1.2723±0.01	2.60±0.01	126.80±0.22	5.1446
Sunlite	1 st fry	0.7R 5.5Y	0.1098±0.06	2.0882±0.12	2.92±0.15	126.46±0.15	7.0964

2 nd fry	0.8R 5.8Y	0.1319±0.01	3.9624±0.04	3.50±0.01	125.98±0.02	11.4248
3 rd fry	1.0R 6.0Y	0.1458±0.03	4.4835±0.20	4.30±0.01	125.79±0.20	13.2670
4 th fry	1.3R 6.8Y	0.1603±0.01	5.9978±0.01	5.80±0.06	125.73±0.40	17.7956
5 th fry	1.5R 6.8Y	0.1720±0.01	7.5574±0.01	6.90±0.11	125.47±0.25	22.0148
6 th fry	1.8R 7.2Y	0.2001±0.05	9.0822±0.03	8.30±0.20	125.29±0.09	26.4644
7 th fry	2.0R 7.5Y	0.2159±0.06	10.5798±0.16	10.0±0.01	124.89±0.04	31.1596
8 th fry	2.4R 13.0Y	0.2599±0.02	11.2972±0.08	12.72±0.04	124.57±0.21	35.3144
9 th fry	2.56R 13Y	0.2828±0.02	11.9001±0.20	14.68±0.02	124.55±0.13	38.4802
10 th fry	2.9R14.5Y	0.3202±0.03	12.7721±0.10	16.02±0.02	124.21±0.25	41.5642

Table 3. Changes in the physicochemical properties of oils from the Local fryers

Oil Brand	Oil Sample	Color Value	FFA	POV (meqO ₂ /Kg)	AnV	IV (I ₂ /100g)	TOTOX
First Local Fryer	Fresh	6.8R 70Y	0.1399±0.02	3.1037±0.10	4.30±0.01	58.42±0.22	10.5074
	1 st fry	7.4R 70Y	0.1499±0.04	3.5849±0.06	5.10±0.11	58.42±0.92	12.2698
	2 nd fry	7.9R 70Y	0.1556±0.01	4.4937±0.01	6.80±0.02	58.38±0.34	15.7874
	3 rd fry	8.1R 70Y	0.1698±0.02	5.8645±0.01	7.50±0.02	58.30±0.01	19.2290
	4 th fry	8.9R 70Y	0.2013±0.07	8.6028±0.04	7.90±0.02	58.34±0.20	25.1056

	5 th fry	9.7R 70Y	0.2432±0.01	9.0689±0.01	9.00±0.02	58.15±0.05	27.1378
	6 th fry	10.7R 70Y	0.2449±0.01	10.738±0.11	10.40±0.06	57.67±0.02	31.876
	7 th fry	12.0R 70Y	0.2466±0.03	11.0264±0.01	14.20±0.04	57.66±0.31	36.2528
	8 th fry	12.9R 70Y	0.2635±0.06	12.2278±0.01	16.50±0.01	57.55±0.02	40.9556
	9 th fry	14.8R 70Y	0.3094±0.01	14.6568±0.03	17.50±0.03	57.55±0.01	46.8136
	10 th fry	15.2R 70Y	0.3334±0.03	15.7525±0.01	19.90±0.01	57.35±0.02	51.405
	Fresh	4.5R 70Y	0.1007±0.01	0.5951±0.03	2.80±0.01	59.43±0.17	3.9902
	1 st fry	6.0R 70Y	0.1282±0.01	0.9021±0.02	3.40±0.02	59.23±0.07	5.2042
	2 nd fry	6.0R 70Y	0.1300±0.05	1.5840±0.01	3.80±0.01	58.90±0.01	6.9680
	3 rd fry	6.2R 70Y	0.1354±0.01	2.2182±0.02	4.50±0.03	58.97±0.32	8.9364
Second Local Fryer	4 th fry	7.1R 70Y	0.1398±0.02	2.9961±0.01	5.10±0.02	58.55±0.21	11.0922
	5 th fry	7.3R 70Y	0.1403±0.03	3.3954±0.01	6.30±0.06	58.37±0.40	13.0908
	6 th fry	7.8R 70Y	0.1625±0.01	4.4962±0.01	6.50±0.01	58.27±0.07	15.4924
	7 th fry	8.2R 70Y	0.1687±0.03	5.1984±0.05	7.40±0.01	58.15±0.03	17.7968
	8 th fry	8.7R 70Y	0.1812±0.04	6.5811±0.01	8.50±0.04	58.10±0.01	21.6622
	9 th fry	9.0R 70Y	0.2014±0.01	6.9981±0.02	9.10±0.01	58.10±0.63	23.0962
	10 th fry	9.5R 70Y	0.2286±0.01	7.995±0.12	10.70±0.22	58.12±0.18	26.6900

Third Local Fryer	Fresh	7.7R 70Y	0.0496±0.01	1.1957±0.01	2.70±0.04	128.16±0.22	5.0914
	1 st fry	9.0R 70Y	0.1362±0.02	1.6099±0.01	3.60±0.01	127.18±0.01	6.8198
	2 nd fry	10.1R 70Y	0.1535±0.01	1.7636±0.01	3.90±0.02	126.33±0.21	7.4272
	3 rd fry	10.9R 70Y	0.1634±0.01	2.0909±0.01	4.80±0.02	124.79±0.17	8.9818
	4 th fry	12.5R 70Y	0.1697±0.03	2.5227±0.01	5.90±0.07	124.22±0.01	10.9454
	5 th fry	14.3R 70Y	0.2030±0.01	2.4450±0.02	7.46±0.01	123.30±0.03	12.3500
	6 th fry	16.0R 70Y	0.2980±0.02	2.9739±0.06	8.65±0.02	121.40±0.04	14.5978
	7 th fry	17.0R 70Y	0.3235±0.04	6.0875±0.01	14.20±0.02	120.13±0.11	26.3750
	8 th fry	18.8R 70Y	0.3874±0.01	6.3546±0.03	17.98±0.16	118.77±0.05	30.6892
	9 th fry	19.2R 70Y	0.4165±0.01	7.1760±0.01	20.70±0.03	119.00±0.01	35.0520
10 th fry	20.4R 70Y	0.4748±0.06	8.5800±0.04	22.16±0.01	119.14±0.02	39.3200	

4. DISCUSSION

4.1 Colour Index

There is no standard specification for color as per Uganda National Bureau of Standards (UNBS) for fresh edible oils. However, most Ugandan edible oil refining companies have internal color specifications of 7.5R 70Y maximum. Of the fresh oil samples, oil from the third Local chips fryer had the highest color reading of 7.7R 70Y (Table 3) while the lowest color reading (0.4R 3.4Y) was recorded in Sunseed (Table 2). Sunseed, Sunvita, Sunlite and Sunny cooking oils was still within color index specifications even after the 10th fry (Table 2). Mukwano after the 6th fry, Fortune Butto, Roki and Best fry after the 5th fry, Tamu after the 4th fry and Golden fry after the 3rd fry fell out of specification (Table 1). Oil from the first and second local fryers fell out of color index specification after a fry while oil from the third fryer did not meet the color specification (Table 3). The color values increased significantly ($P = .05$). By the 9th fry, the color recitation for oil from the Third Local fryer could hardly be determined experimentally (Table 3) and by the 10th fry, the oil from the second local fryer

had become reasonably dark. Generally, by the 10th fry, all the oils had changed the color of the fried chips. It is worth noting that the yellow units of the color index of all the hard oils did not change during the ten continuous frying cycles.

The physical change in the color value of oils is a rather intuitive and swift visual index implicative of a trend of oil deterioration. Available empirical data shows that unsaturated carbonyl compounds (including ketones, conjugated dienoic acids) and degraded oxidation compounds such as hydroxides and hydroperoxides induce oil darkening [16-18]. Another close cause of the observed color regression could be due to the dispersion of Maillard pigments generated *in situ* augmented by traces of carotenoids from the fries [19]. Choe and Min [8] also hinted that polymerized fats accumulated in a fryer during frying causes foam and gum formation as well as oil darkening.

Oil darkening, albeit, an experimentally valuable index while monitoring deterioration of oils heated at elevated temperatures has been underscored to not be solely attributable to oxidative degradation by Che Man and Tan [20]. Non-enzymatic browning of potato chips has been reported to be proportionate to the amount of reducing sugars in the potato, as both browning and Maillard reactions are stimulated by the level of oxidation of the food and the entrained characteristic heme pigments [21]. More so, the Maillard reaction is accompanied by loss of nutrients and the ensuing browning intensity it impacts on the fries is proportionate to the proteinaceous loss of amino acids: lysine, histidine and methionine. The results obtained in this investigation are in complete agreement with the diagnostic statement of Orthoefer and Cooper [22] that assorted frying oils and the foods fried darken oils to varying degrees during deep frying.

4.2 Free Fatty Acids

The chief composition of oils is fatty acids and the degree of unsaturation is the very first factor influencing the oxidative stability of frying oils despite other oil intrinsic and extrinsic factors [30]. In this study, the lowest FFA of 0.0430 ± 0.30 was recorded in Sunvita (Table 2) while the highest recorded FFA of 0.1508 ± 0.30 was in Sunseed (Table 2). Roki, Best fry, Sunvita and oil from the Second Local fryer were still within the maximum permissible FFA of 0.30 for edible oils even after the 10th fry (Table 1, Table 2, Table 3). Sunlite after the 9th fry, Mukwano after the 8th fry, Fortune Butto, Sunny and oil from the First Local fryer after the 7th fry had FFA greater than the permissible limit (Table 1, Table 2, Table 3). Tamu, Sunseed and oil from the Third Local fryer after the 6th fry and Golden fry after the 4th fry had FFA greater than the specification of 0.30 (Table 1, Table 2, Table 3).

The differences observed in the FFA values of the fresh edible oils could be attributed to blending of several edible oils by the refining companies. Blending of edible oils is known to alter their fatty acid profiles [23, 24] and can steeply retard oxidation of oils during deep-fat frying. The increase in FFA values of oils during the frying cycles can be attributed to the breakdown of long carbon chains into shorter chains due to thermal and oxidative decomposition. During elevated temperature heating of oils, FFA formation is attributed to the cleavage and oxidation of double bonds to form carbonyl compounds, which are subsequently oxidized to fatty acids of low molecular masses [25-27]. FFA is preferred frequently by food processors for indication of oil acidity and oil authenticity verification [28,29]. Filtration of frying oils have been reported to reduce FFA content of oils and improve their frying stability. The results of this collaborative study is concordant with that of Stevenson *et al* [30] who reported that edible oils with FFA values less than 0.05 and POV of $1.0 \text{ meqO}_2/\text{kg}$ or less are best suited for deep frying. It also agrees well with other studies that the FFA content of oils increases with the number of frying cycles [31] as well as the frying time [32].

4.3 Peroxide Value

For fresh samples, oil from the Second Local fryer had the lowest POV of $0.5951 \pm 0.03 \text{ meqO}_2/\text{Kg}$ (Table 3) while the highest POV of $6.6134 \pm 0.23 \text{ meqO}_2/\text{Kg}$ was observed in Sunseed (Table 2). Aside from the nature of the oil, oils to be utilized in deep frying should have a Codex regulatory maximum POV of $15 \text{ meqO}_2/\text{Kg}$ [33]. In this study, POVs increased significantly ($P = .05$) during the ten successive fries (Table 1, Table 2, Table 3). However, up to the 10th fry, the POVs of all the oils were still concordant with the maximum Codex standard POV for vegetable oils except for Sunvita and Oil from the First Local Fryer that were above the maximum Codex standard after the 9th fry (Table 2 and Table 3).

The increase in the POVs of edible oils following frying is because of the oxidation of carbon atoms adjacent to the double bonds in the triacyl glyceride structure leading to the formation of hydroperoxides. These hydroperoxides are the direct cause of AnV shoot up as they decompose further to secondary oxidative compounds which constitute the paraanisidine components. POV is implicative of incipient oxidation which directly translates into the buildup and breakdown of oxidation products. Peroxides are reasonably unstable, and fissions at typical frying temperatures. In addition, it is a useful biomarker of the preliminary stages of rancidity occurring under mild conditions and the freshness of the lipid matrix. Thus, the greater the POV, the faster will the oxidation of the oil occur [34].

The observed increase in POV during heating of oils have been reported by other authors [8, 28, 35, 36]. Furthermore, polyunsaturated oils exhibit readily depressed stability at elevated temperatures because the unsaturated fatty acids are readily oxidized to peroxides [36, 37]. Empirical data also point that POVs of fresh oils may be higher than the Codex standard primarily owing to improper storage and/or packaging that triggers degradation via photo-oxidation. Auto-oxidation of oils may supposedly occur in storage due to chemical interaction with air, peculiarly oxygen [38]. However, such oils with high POVs are typically unstable and becomes rancid easily [39].

4.4 Paraanisidine Value

Oxidative degradation of frying oils is innocuously deleterious as it impacts sensorial and organoleptic attributes of fries [40]. Primary oxidation quantifies the amount of hydroperoxides as POV. Further degradation of hydroperoxides yields aldehydes, ketones, carboxylic acids, short chain alkanes and alkenes better quantitatively described by paraanisidine value (AnV).

For fresh oils, the lowest AnV of 0.90 ± 0.01 was observed in Mukwano (Table 1) while the highest recorded AnV were 4.30 ± 0.01 and 4.30 ± 0.19 in Sunseed and oil from the First Local fryer (Table 2 and Table 3) respectively. Sunseed after the 4th fry, Golden fry, Best fry, Oil from the First Local Fryer and Sunvita after the 5th fry were above the maximum permissible limit of 10 [41]. Tamu, Sunny and Oil from the Third Local fryer after the 6th fry were out of specifications. Sunlite, Fortune Butto and Mukwano were out of specifications after the 7th fry whereas Roki and oil from the Second Local fryer after the 9th fry recorded AnV above the maximum acceptable limit.

Secondary oxidation products are principally non-volatile aldehydes, principally 2,4-dienals and 2-alkenals [42, 43] which AnV is a quantitative measure. The AnV was observed to increase insignificantly ($P = .05$) between the successive fries. Initial stages of heating resulted in faster increase in AnV followed by a more gradual increment (Table 1, Table 2 and Table 3). This could be due to further decomposition of the carbonyls and polymerization reactions. The observed trend is due to the fact that the less stable primary

oxidative products (hydroperoxides) decompose further to form aldehydic compounds. These compounds are not easily decomposed, thus the test to determine the AnV is more meaningful than that to determine the POV. Similar results have been reported by Xu *et al* [8] in their comparison of oxidative stability of edible oils under continuous deep frying conditions.

4.5 Iodine Absorption Value

The iodine adsorption value, iodine number or sometimes iodine index, is chemically the mass of iodine in grams that is consumed by 100 grams of a chemical substance by mass as oleic acid. Iodine numbers are often used to determine the amount of unsaturation in fatty acids. The higher the iodine index (the greater the unsaturation), the faster is the tendency of oil oxidation during heating at elevated temperatures as in deep frying [44]. Iodine index, is a frequently considered vital analytical measure of the unsaturation of oils [45] and any significant differences in IV can be translated into increased oxidation rate.

At fresh conditions, the maximum IV observed was in Sunny ($128.35 \pm 0.02 \text{gI}_2/100\text{g}$) (Table 2) and the least IV of $57.62 \pm 0.17 \text{gI}_2/100\text{g}$ was recorded in Golden fry (Table 1). It was observed in this investigation that there were no significant differences ($P = .05$) in IV during the frying cycles. The observed decrement in the iodine indices is concordant with the decrement in double bonds attributed to oxidation and thermal decomposition and has been reported elsewhere [8]. However, this decrement implies there was little oxidation because significant changes in iodine values can only be appreciated during deep frying when there is excessive deterioration of the oil [17].

4.6 Frying Stability of the Edible Oils

The average number of times the hard oils and soft oils could be re-used for continuous deep-fat frying were statistically calculated. Possible reuse of the oils were estimated from the frying round when a quality criterion (POV or AnV) surpassed UNBS or Codex Alimentarius specification. The analysis gave an average of 6.5 times (≈ 7 times for hard oils and 5.5 times (≈ 6 times) for soft oils.

The stability (oxidizability) of the oils were reflected by the changes in their TOTOX values during the frying cycles. The TOTOX values of frying oils take into consideration the actual state of the oils (using POV) as well as the history of the oil (employing the AnV). Thus, the significance of TOTOX value is much stronger than the individual Peroxide and Anisidine values. A 2006 position paper for the German Society for fat sciences (cited in [45]) recommended a TOTOX value of less than 20 for refined and virgin vegetable oils. In this study, a maximum TOTOX value of 20 was considered acceptable for deep frying.

Among the hard oil brands investigated, Roki was the most stable followed by Fortune Butto, Mukwano, Tamu, Best fry and lastly Golden fry (Table 1). For soft oils, Sunseed was the most unstable as it could only be used for frying once (Table 2). It was followed by Sunny, Sunlite and lastly Sunvita (Table 2). Oils from the Local fryers followed the order: Oil from the Second Fryer > Oil from the Third Fryer > Oil from the First Local Fryer. Overall, the stability of the oils investigated followed the order: Oil from the Second Local Fryer > Roki > Oil from the Third Local fryer > Fortune Butto > Sunvita > Sunny > Sunlite > Mukwano > Tamu > Best Fry > Golden Fry > Oil from the First Local Fryer > Sunseed.

5. CONCLUSIONS AND RECOMMENDATIONS

Prior to deep frying, all the selected brands of edible oils sold in Kampala Metropolis met

Codex Alimentarius specifications in terms of the assessed properties. The statistical parameter ranges were: CV (0.4R 3.4Y-7.7R 70Y), FFA (0.0430±0.30-0.1508±0.30), POV (0.5951±0.03-6.6134±0.23 meqO₂/Kg), AnV (0.90±0.01-4.30±0.19) and IV (57.62 ±0.17-128.35±0.02gl₂/100g). All the physicochemical parameters of the oils increased with the number of frying cycles except IV that decreased slightly. By the 10th fry, the statistical parameter ranges were CV (3.0R 23Y-20.4R 70Y), FFA (0.2286±0.01-0.4817±0.01), POV (11.1138±0.01-15.7525±0.01meqO₂/Kg), AnV (10.31±0.03-22.16±0.01) and IV (53.66±0.01-126.03±0.02 gl₂/100g). Repeated re-use of the oils for consecutive deep frying of Irish potato chips on the same day can be done only up to a maximum of 7 times on average for the investigated hard oils and 6 times for the soft oils with the oils still regarded as safe for frying potato chips for human consumption. Thus, hard oils should be preferred to soft oils for deep frying of Irish potato chips.

Further comprehensive research should elucidate the variation of physicochemical properties of other edible cooking oil brands on the Ugandan market such as Nile, Fortune, Kimbo, Star Fry, Cow boy and Ufuta. Further research should be done with other food samples such as fish, cassava, chicken, sweet plantain, dough, meat and edible grasshoppers as the nature of the food sample influences the quality of an oil utilized for deep frying. The organoleptic test of smell should not be used physiognomically in making conclusions about the suitability of cooking oils after deep fat frying as it is hard to clearly deduce since individual sensorium vary widely and thus judgement is made so indifferently. Other physicochemical properties of the investigated edible cooking oils such as smoke point, viscosity, moisture content, volatile matter content, total polar components and saponification value should be determined. Waste oils not recommended for further use for deep frying of Irish potatoes could be harnessed for biodiesel production.

DISCLAIMER

Authors have declared that no competing interests exist. The products used in this research are common and predominantly used products in our area of research and country. There is absolutely no conflict of interest between the authors and producers of the products because the authors do not intend to use these products as an avenue for any litigation but for the advancement of knowledge. Also, the research was not funded by the producing company rather it was funded by personal efforts of the authors.

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