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1.	Name of the Research Scholar	V. Vishali
2.	Roll No. and Year of Registration	19PHFDF001, 2019
3.	Department	Food Service Management and Dietetics
4.	Name of the Research Guide	Dr. V. Premala Priyadharsini
5.	Title of the Thesis / Dissertation	FORMULATION OF BLENDED VEGETABLE OILS AND INVESTIGATION OF THEIR FATTY ACID PROFILE IN COOKED PRODUCTS
6.	Similarity Content (%) Identified	9%
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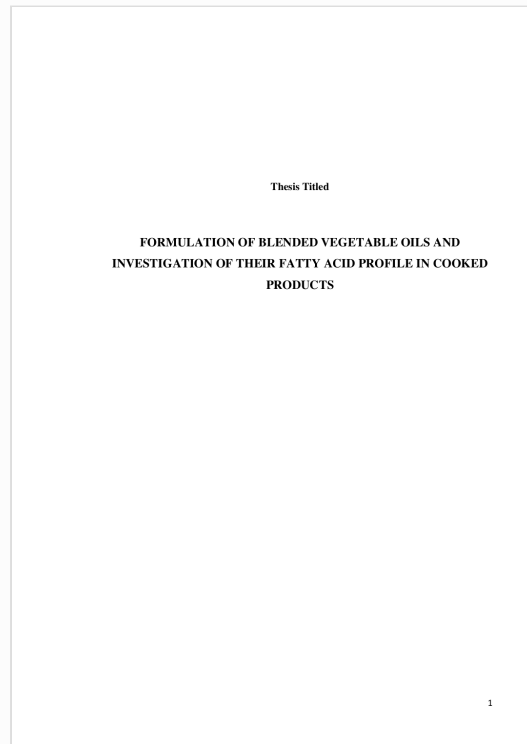


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# FORMULATION OF BLENDED VEGETABLE OILS AND INVESTIGATION OF THEIR FATTY ACID PROFILE IN COOKED PRODUCTS

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## PRIMARY SOURCES

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