

**Formulation of Blended Vegetable Oils and Investigation of  
their Fatty Acid Profile in Cooked Products**

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## **80\_RECOMMENDATIONS**

- Oil absorption studies using blended vegetable oils for various commonly consumed snacks and savories can be taken up in the future.
- As a follow-up study optimization of the blended vegetable oil for desirable SFA, PUFA, and MUFA (1:1.3:1) ratio can be taken up in future.
- In vivo study to investigate the digestibility and absorption of blended oils providing valuable insights into their bioavailability and nutritional efficacy.