

## CERTIFICATE

This is to certify that the thesis entitled “**Formulation of Blended Vegetable Oil and Investigation of their Fatty Acid Profile in Cooked Products**” submitted to Avinashilingam Institute for Home Science and Higher Education for Women, Coimbatore, for the award of the degree of **Doctor of Philosophy in Food Service Management and Dietetics**, is a record of original research work done by **V.Vishali**, during the period of her study in the Department of Food Service Management and Dietetics, Avinashilingam Institute for Home Science and Higher Education for Women, Coimbatore, under my supervision and guidance and the thesis has not formed the basis for the award of any Degree/Diploma /Associateship/ fellowship or similar title to any candidate of University or Institute.



**Signature of the  
Head of the Department**



**Signature of the  
Supervisor**



**Signature of the Dean**

## DECLARATION

I hereby declare that the matter embodied in this thesis entitled, “**Formulation of Blended Vegetable Oil and Investigation of their Fatty Acid Profile in Cooked Products**”, is the result of investigations carried out by me in the **Department of Food Service Management and Dietetics**, Avinashilingam Institute for Home Science and Higher Education for Women, Coimbatore, under the supervision and guidance of **Dr.V.Premala Priyadharsini**, Professor and Head, Department of Food Service Management and Dietetics, Avinashilingam Institute for Home Science and Higher Education for Women, Coimbatore and that it has not been submitted for award of any Degree/ Diploma/ Associateship / Fellowship etc., of any other University or Institute.



**Signature of the Supervisor**



**Signature of the Candidate**

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