

# PRELIMINARY STUDIES ON ADULTERATED OILS AND FATS BY USING OPTICAL METHOD.

BY

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A RESEARCH REPORT SUBMITTED FOR PARTIAL FULFILMENT OF THE  
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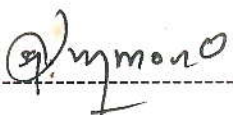
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## ABSTRACT

Adulteration of food is a common problem in Sri Lanka. Ingredient of each food has different biological structure and each biological structure has different chemical compounds. In this study an initial attempt has been made to identify the level of adulteration on oils and fats by means of optical method. Here the refractive index is used as the physical property to identify the adulteration. To measure the refractive index the critical angle method was employed. The necessary instrument for the purpose of this experiment was constructed by using the advanced spectrometer. The studies were done for commercially available oils and fats. The results are interesting, however further studies are required to confirm the results.

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