

Supporting Information For

Comparative Study on Ultraviolet Irradiation of Epoxidized and Non-Epoxidized Sunflower, Soybean, and Olive Oil

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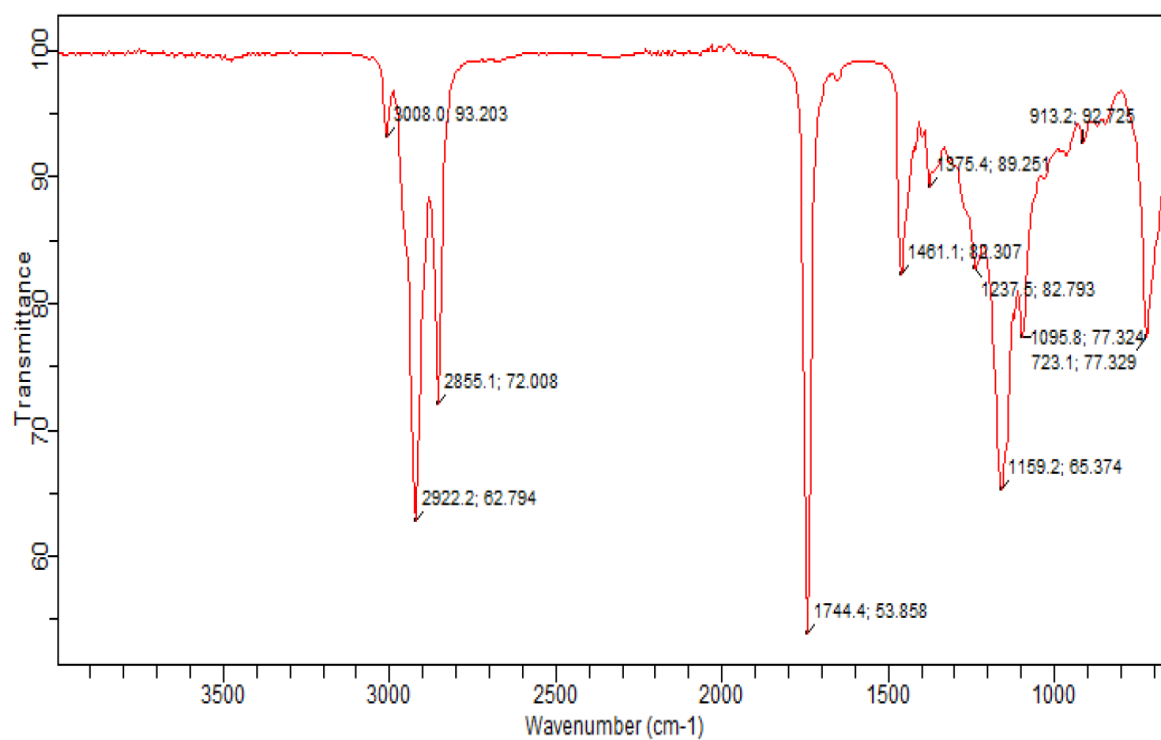


Figure S1: Fourier Transform Infrared spectrum of sunflower oil

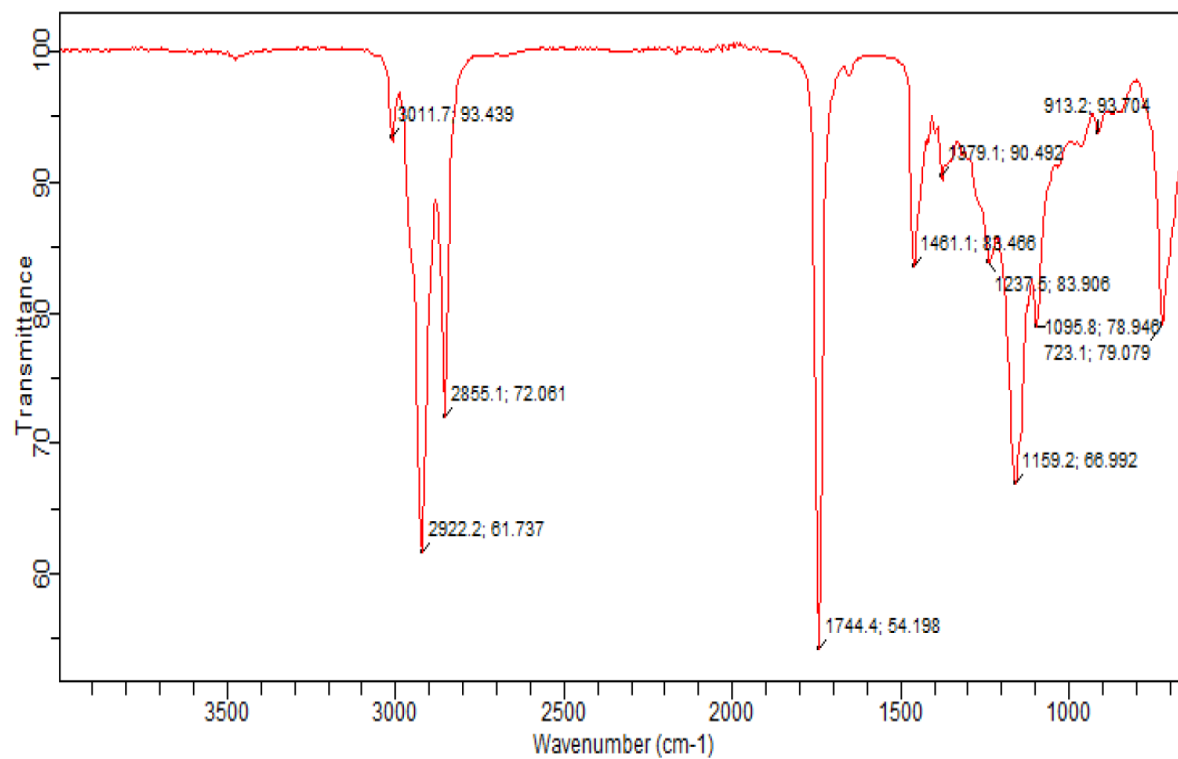


Figure S2: Fourier Transform Infrared spectrum of UV irradiated non- epoxidized sunflower oil

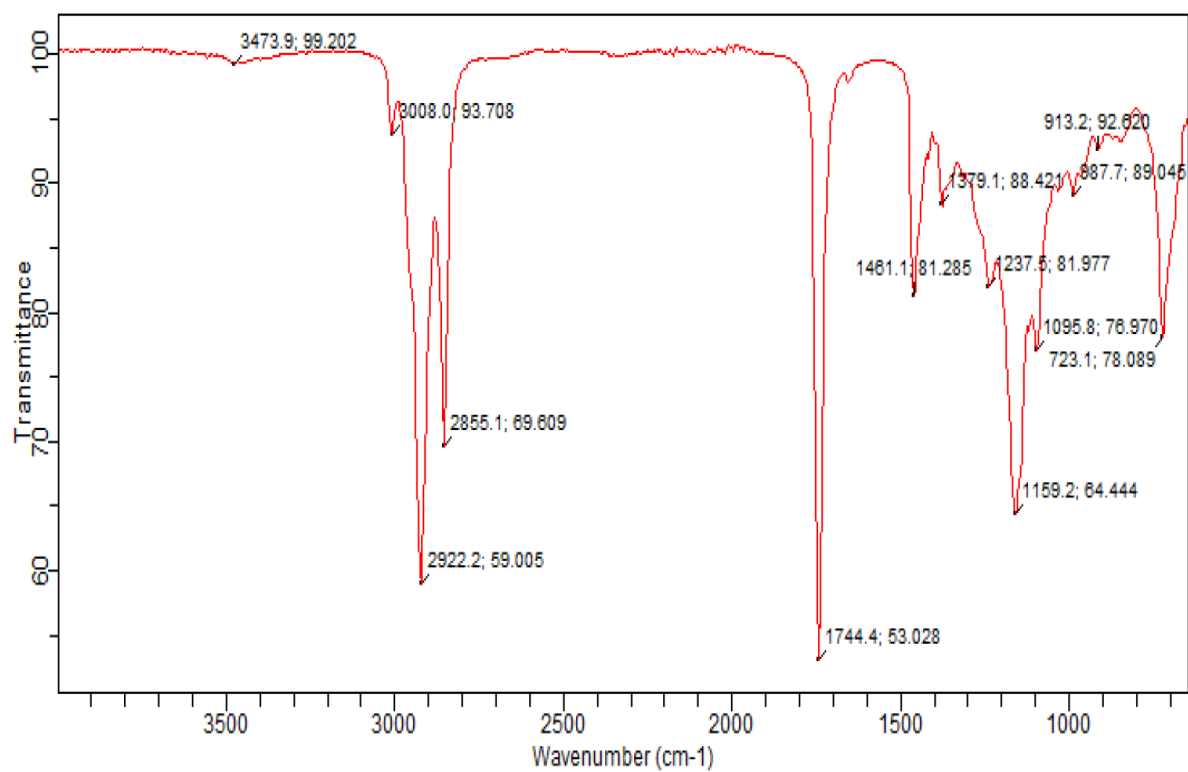


Figure S3: Fourier Transform Infrared spectrum of UV irradiated epoxidized sunflower oil

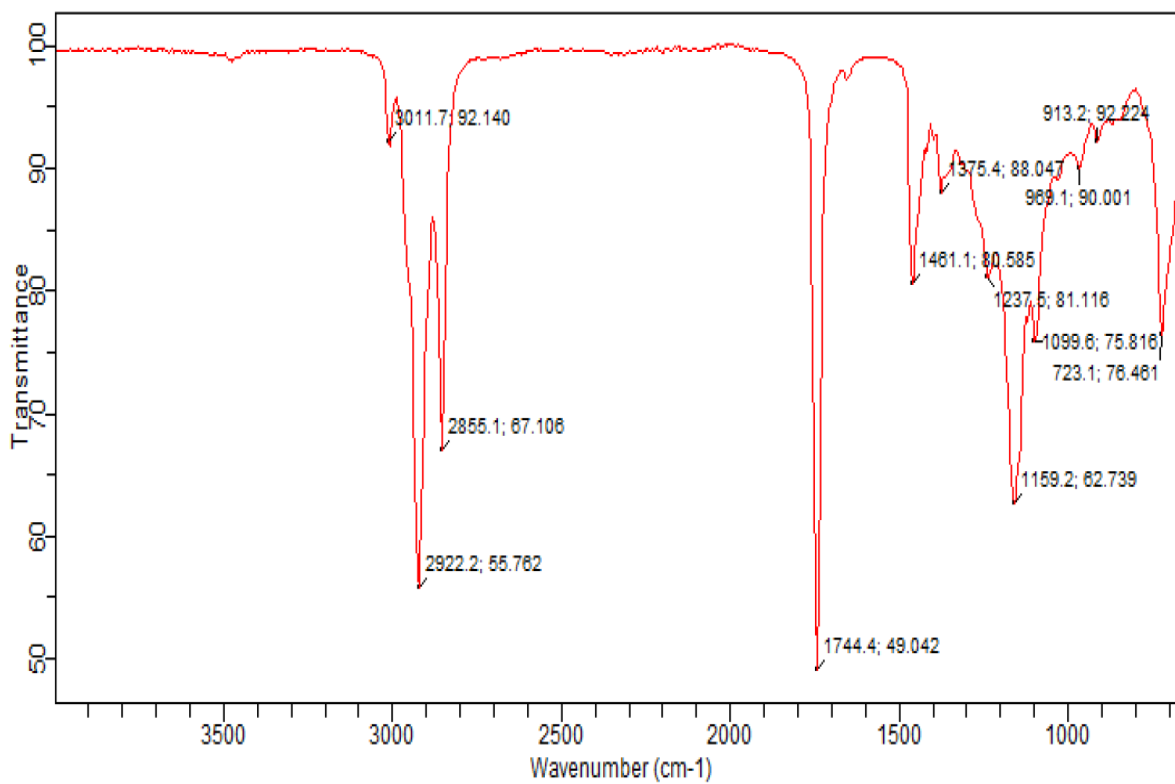


Figure S4: Fourier Transform Infrared spectrum of soybean oil

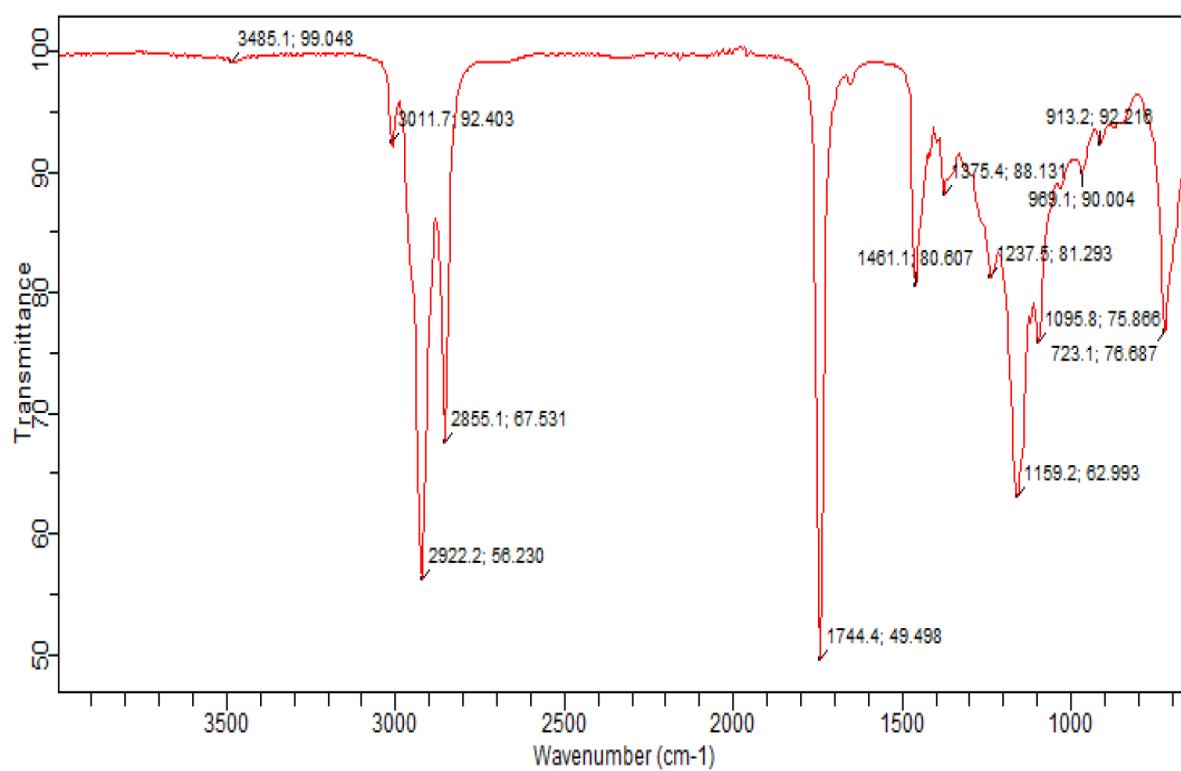


Figure S5: Fourier Transform Infrared Spectrum of UV irradiated non-epoxidized soybean oil

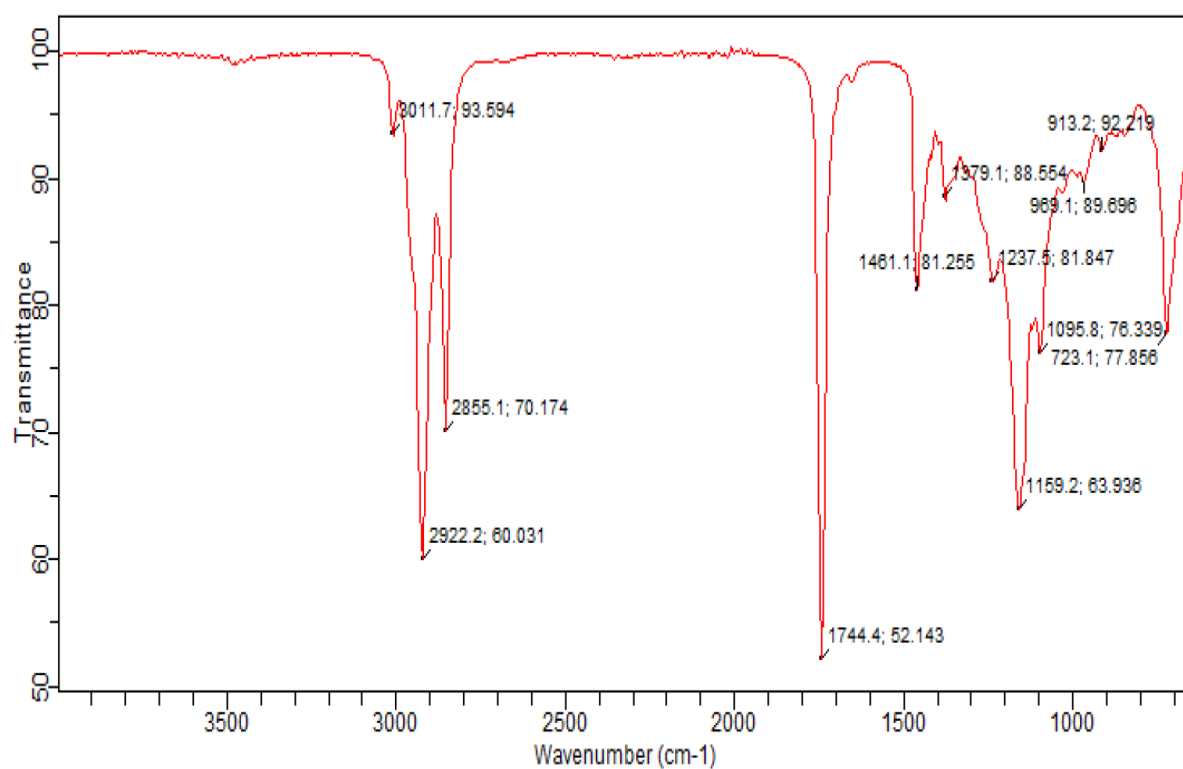


Figure S6: Fourier Transform Infrared Spectrum of UV irradiated epoxidized soybean oil

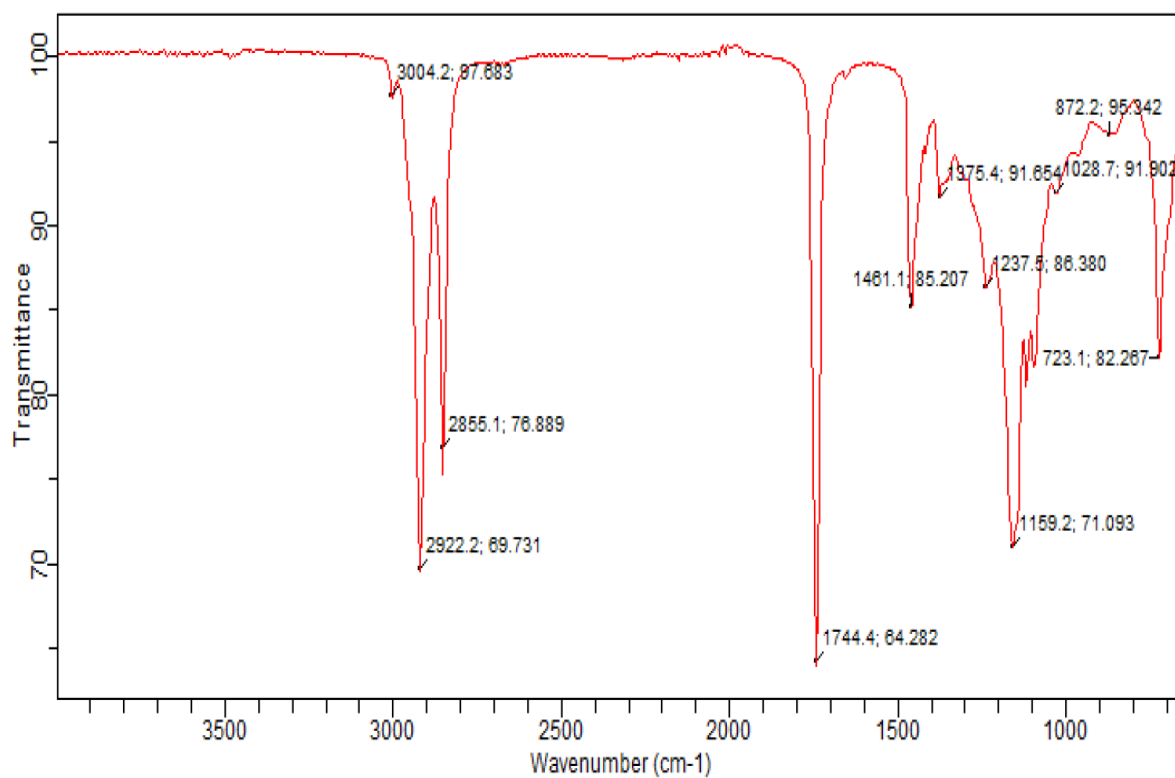


Figure S7: Fourier Transform Infrared spectrum of extra virgin olive oil

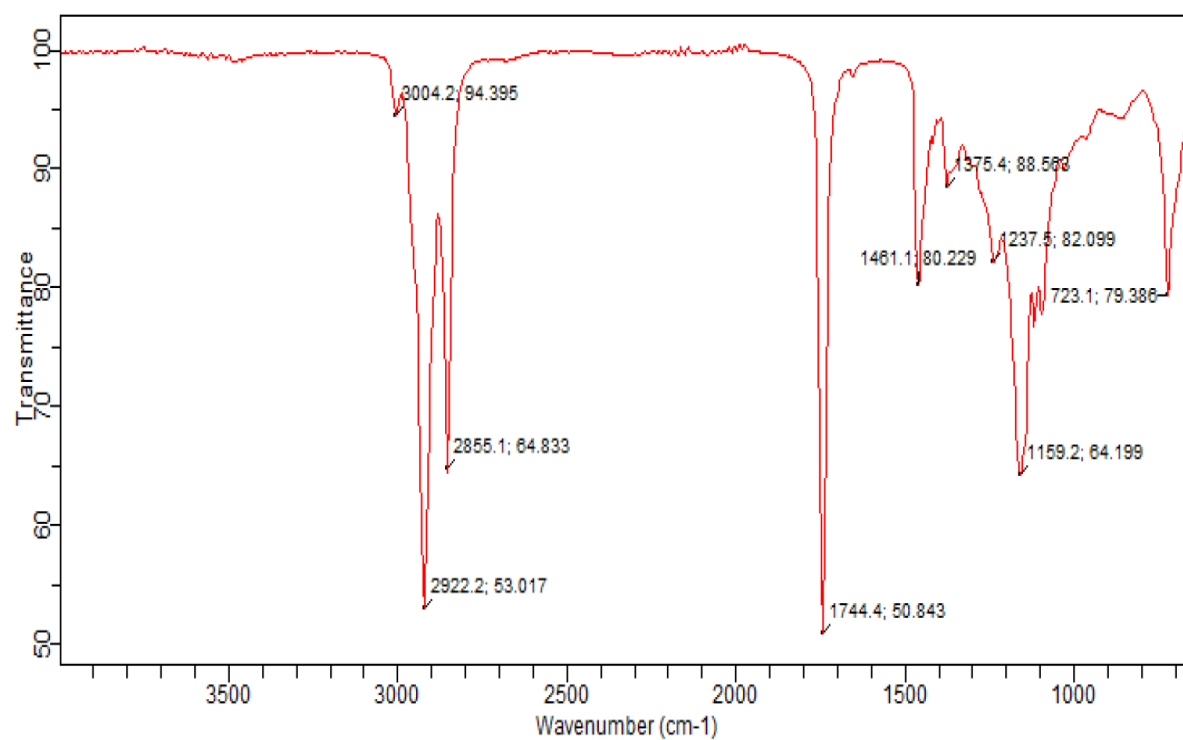


Figure S8: Fourier Transform Infrared spectrum of UV irradiated non-epoxidized extra virgin olive oil

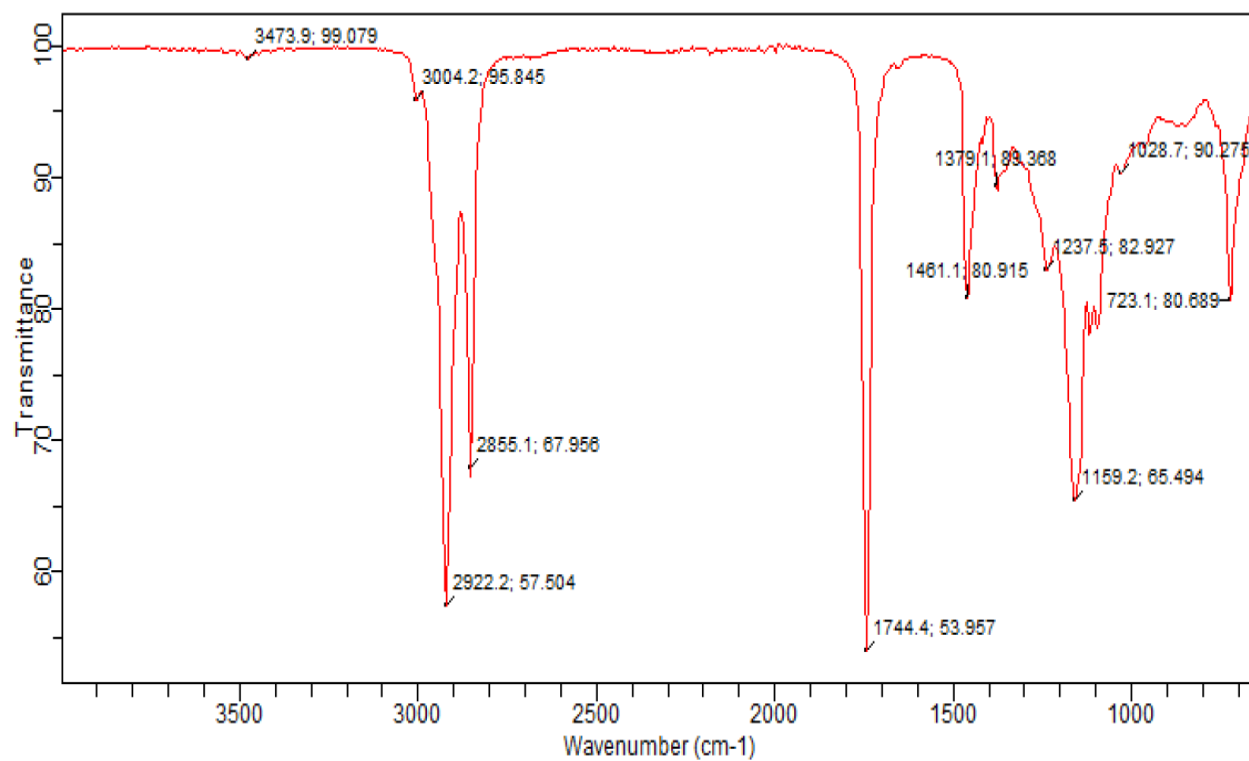


Figure S9: Fourier Transform Infrared spectrum of UV irradiated epoxidized extra virgin olive oil