

Optimization study of separation materials of monounsaturated and saturated fatty acids

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Urea complex fractionation is a common method used to separate a mixture of fatty acids based on their saturation properties. Optimum conditions of the experiment to obtain maximum percentage of monounsaturated fatty acid (Oleic acid) (56.01%) was observed for sample treated with a urea-to-fatty acids ratio (w/w) of 3:1 at 10°C for 16 h. The lowest percentage unsaturated fatty acid (Linoleic acid) (8.13%) was incorporated into the UCF with a urea-to-fatty acids ratio (w/w) of 1:1 at 10°C for 8 h. All of the above mentioned factors have to be controlled to yield a reasonable yield% of product with a desirable purity of fatty acids.

Biography

Bashar Mudhaffar Abdullah has completed his PhD at the age of 33 years from Universiti Kebangsaan Malaysia and postdoctoral studies also from Universiti Kebangsaan Malaysia. He is the director of a premier Bio-Soft service organization. He has published more than 50 papers in reputed journals and attended more than 25 conferences.