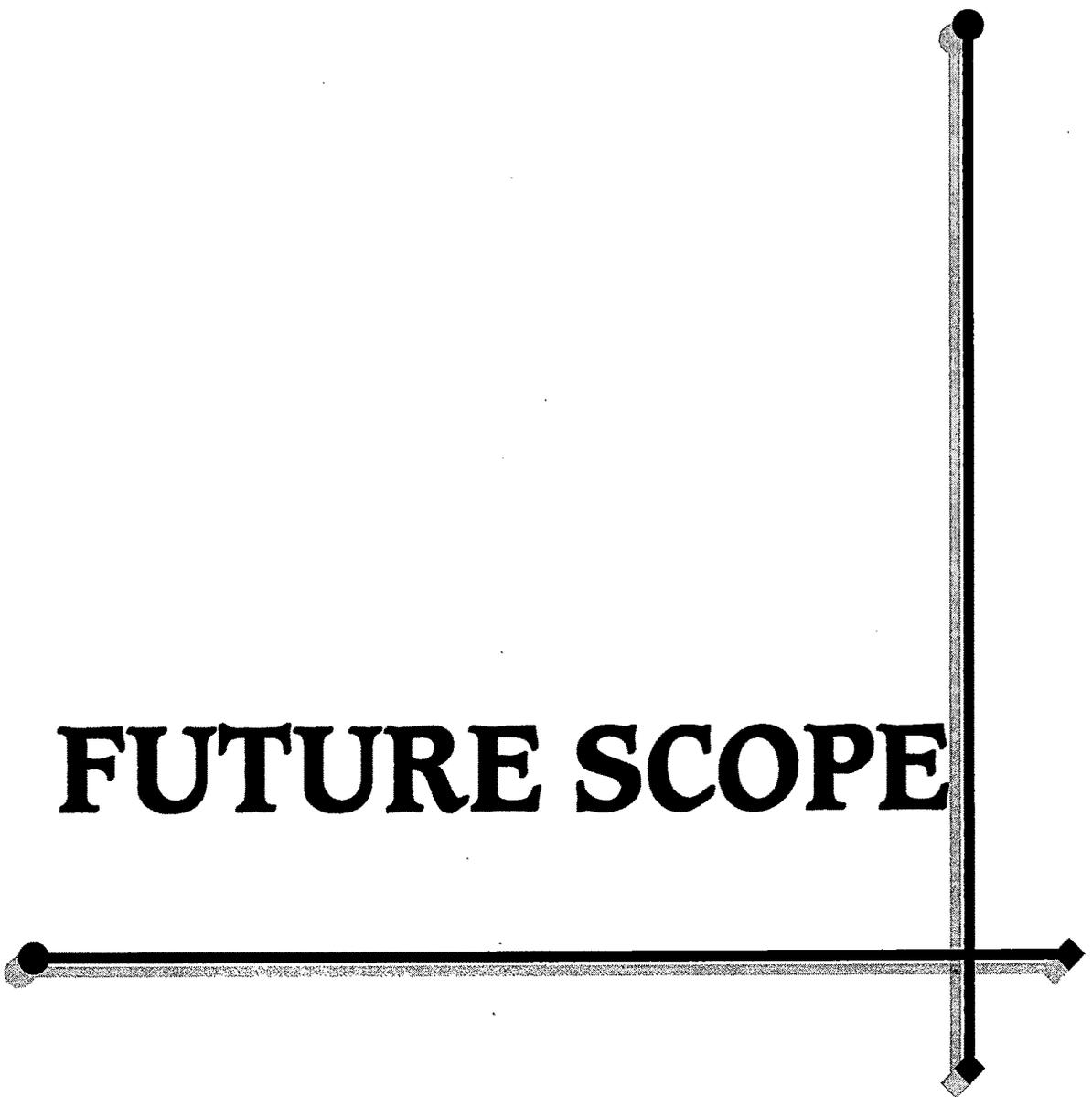


# FUTURE SCOPE



## CHAPTER 8

### FUTURE SCOPE OF INVESTIGATION

- ❖ Chemical stability and sensory quality other than GNO and CSO used for frying purpose can be further studied for different types of Indian fried foods.
- ❖ More advanced parameters such as polymer content, dielectric constant, oxidized glyceride content etc. can be studied for assessing the quality of repeatedly heated oils.
- ❖ Effect of education on good frying practices to the vendors preparing fried foods, may reduce the possibilities of using deteriorated oil.
- ❖ Assessment of sensory quality and stability of fried oils from organized and non-organized food sector can be studied.