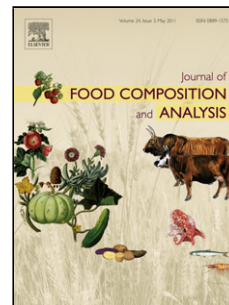


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Original Research Article

NMR Spectroscopy in Conjugation with Multivariate Statistical Analysis for Distinguishing Plant Origin of Edible Oils

Yan Zhang¹, Yanrong Zhao¹, Guiping Shen¹, Sheng Zhong^{2,*}, Jianghua Feng^{1,*}

¹Department of Electronic Science, Fujian Provincial Key Laboratory of Plasma and Magnetic Resonance, Xiamen University, Xiamen 361005, China

²College of Architecture and Environment, Sichuan University, Chengdu 610065, China

*Corresponding authors.

E-mail address: jianghua.feng@xmu.edu.cn(Jianghua Feng); zhongsheng@scu.edu.cn(Sheng Zhong).

Highlights

- A variety of fatty acids in edible oils were quantified via a single NMR measurement
- The plant origin of edible oils was identified by PCA
- Olive and rapeseed oils hold the higher leic acid content and the lower SFA content
- Minor components give contribution to nutritional difference between the edible oils
- Altitude and climatic conditions caused the compositional differences of sesame oils

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