

Table 1. Amounts of sums of main lipid fractions (g fatty acids/100 g oil) of the seven analyzed oils during the heating treatment (180°C for 0, 2 and 4 hours). (VL, virgin linseed oil; AO, algae oil; SF, sunflower oil; HOSF, high-oleic sunflower oil; EVO, extra virgin olive oil; RO, refined olive oil; SFA, saturated fatty acids; MUFA, monounsaturated fatty acids; PUFA, polyunsaturated fatty acids; ω -3, omega-3 fatty acids; ω -6, omega-6 fatty acids).

		SFA	MUFA	PUFA	ω -3	ω -6	Trans
VL	0 h	10.56 ± 0.11 ^a	19.95 ± 0.11 ^a	66.63 ± 0.25 ^b	52.87 ± 0.26 ^b	13.76 ± 0.01 ^b	0.20 ± 0.03 ^a
	2 h	10.41 ± 0.01 ^a	19.96 ± 0.04 ^a	61.11 ± 0.03 ^a	47.90 ± 0.01 ^a	13.21 ± 0.04 ^a	0.25 ± 0.01 ^a
	4 h	10.55 ± 0.52 ^a	19.61 ± 0.40 ^a	61.34 ± 0.45 ^a	48.26 ± 0.44 ^a	13.08 ± 0.13 ^a	0.24 ± 0.01 ^a
AO	0 h	24.56 ± 0.34 ^b	21.47 ± 0.22 ^a	37.05 ± 0.55 ^c	36.01 ± 0.56 ^c	1.03 ± 0.01 ^a	0.24 ± 0.01 ^c
	2 h	24.35 ± 0.04 ^b	21.81 ± 0.03 ^b	34.86 ± 0.06 ^b	33.83 ± 0.07 ^b	1.03 ± 0.01 ^a	0.16 ± 0.01 ^a
	4 h	23.48 ± 0.22 ^a	22.29 ± 0.09 ^c	26.43 ± 0.33 ^a	25.40 ± 0.31 ^a	1.03 ± 0.01 ^a	0.21 ± 0.01 ^b
SF	0 h	10.54 ± 0.06 ^a	23.01 ± 0.05 ^a	58.03 ± 0.08 ^c	0.07 ± 0.01 ^b	57.96 ± 0.08 ^c	0.27 ± 0.01 ^a
	2 h	11.18 ± 0.09 ^c	23.77 ± 0.03 ^c	55.87 ± 0.09 ^b	0.06 ± 0.01 ^a	55.81 ± 0.09 ^b	0.42 ± 0.02 ^c
	4 h	10.95 ± 0.14 ^b	23.35 ± 0.05 ^b	54.61 ± 0.11 ^a	0.06 ± 0.01 ^a	54.55 ± 0.11 ^a	0.37 ± 0.02 ^b
HOSF	0 h	7.86 ± 0.05 ^b	76.83 ± 0.04 ^b	7.41 ± 0.02 ^c	0.47 ± 0.01 ^c	6.94 ± 0.02 ^c	0.47 ± 0.02 ^c
	2 h	7.88 ± 0.01 ^b	77.36 ± 0.02 ^c	7.07 ± 0.04 ^b	0.46 ± 0.01 ^b	6.62 ± 0.04 ^b	0.26 ± 0.01 ^a
	4 h	7.60 ± 0.03 ^a	75.13 ± 0.06 ^a	6.54 ± 0.03 ^a	0.36 ± 0.01 ^a	6.17 ± 0.03 ^a	0.37 ± 0.01 ^b
EVO 1	0 h	12.79 ± 0.02 ^b	71.64 ± 0.04 ^b	7.06 ± 0.02 ^c	0.69 ± 0.01 ^b	6.37 ± 0.01 ^c	0.32 ± 0.06 ^{ab}
	2 h	12.31 ± 0.02 ^a	72.21 ± 0.03 ^c	6.65 ± 0.06 ^b	0.59 ± 0.01 ^a	5.86 ± 0.01 ^b	0.21 ± 0.01 ^a
	4 h	13.41 ± 0.02 ^c	70.31 ± 0.06 ^a	6.27 ± 0.11 ^a	0.59 ± 0.02 ^a	5.68 ± 0.09 ^a	0.36 ± 0.05 ^b
EVO 2	0 h	13.71 ± 0.10 ^a	70.26 ± 0.07 ^c	8.14 ± 0.01 ^c	0.65 ± 0.01 ^c	7.48 ± 0.01 ^c	0.32 ± 0.03 ^b
	2 h	14.56 ± 0.20 ^c	70.14 ± 0.07 ^b	7.38 ± 0.18 ^b	0.57 ± 0.01 ^b	6.80 ± 0.17 ^b	0.12 ± 0.01 ^a
	4 h	14.16 ± 0.12 ^b	69.47 ± 0.06 ^a	7.02 ± 0.01 ^a	0.51 ± 0.02 ^a	6.51 ± 0.02 ^a	0.28 ± 0.01 ^b
RO	0 h	14.37 ± 0.12 ^a	74.45 ± 0.17 ^b	6.34 ± 0.10 ^b	0.59 ± 0.01 ^b	5.74 ± 0.09 ^b	0.49 ± 0.01 ^c
	2 h	14.71 ± 0.06 ^b	72.74 ± 0.29 ^a	5.79 ± 0.22 ^a	0.59 ± 0.02 ^a	5.55 ± 0.20 ^a	0.28 ± 0.01 ^a
	4 h	14.68 ± 0.04 ^b	72.52 ± 0.03 ^a	5.88 ± 0.01 ^a	0.54 ± 0.01 ^a	5.33 ± 0.01 ^a	0.32 ± 0.01 ^b

For each oil and fraction, different letters denote significant differences during the heating treatment (p<0.05).