

Figure 2. Three dimensional representation of the principal component scores for volatile aldehydes, key absorbances and loss of fatty acids of the seven oils at 0, 2, 4 hours of heating. (VL, virgin linseed oil; AO, algae oil; SF, sunflower oil; HOSF, high-oleic sunflower oil; EVO, extra virgin olive oil; RO, refined olive oil).

