

Table 3. Absorbance values and increments at 390 nm and 532 nm of the seven oils studied during the heating process (180°C, 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).

	Time (h)	ABS₃₉₀ (au)	Δ ABS₃₉₀	ABS₅₃₂ (au)	Δ ABS₅₃₂
VL	0	0.73 ± 0.03		1.08 ± 0.09	
	2	10.8 ± 0.11	10.154	0.41 ± 0.10	0.033
	4	14.7 ± 0.43	3.815	1.72 ± 0.16	0.607
AO	0	4.11 ± 0.03		0.92 ± 0.09	
	2	5.77 ± 0.41	1.656	1.60 ± 0.46	0.673
	4	7.66 ± 0.41	1.892	1.53 ± 0.07	-0.063
SF	0	0.37 ± 0.04		0.05 ± 0.01	
	2	8.44 ± 0.01	8.063	0.32 ± 0.01	0.267
	4	17.8 ± 1.20	9.398	0.89 ± 0.04	0.570
HOSF	0	0.25 ± 0.03		0.02 ± 0.01	
	2	1.47 ± 0.04	1.204	0.15 ± 0.02	0.123
	4	1.60 ± 0.03	0.147	0.14 ± 0.01	-0.010
EVO1	0	0.32 ± 0.03		0.17 ± 0.03	
	2	2.41 ± 0.18	2.084	1.23 ± 0.08	1.060
	4	2.90 ± 0.06	0.494	1.14 ± 0.10	-0.087
EVO2	0	0.38 ± 0.02		0.42 ± 0.02	
	2	2.18 ± 0.05	1.800	0.97 ± 0.47	0.527
	4	2.47 ± 0.16	0.287	1.57 ± 0.39	0.603
RO	0	0.33 ± 0.02		0.12 ± 0.01	
	2	2.61 ± 0.01	2.283	1.64 ± 0.06	1.523
	4	3.07 ± 0.08	0.461	1.30 ± 0.06	-0.333