



Bleaching Efficiency of Edible Oil Depending on Activation of Karaçeva Bentonite

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Abstract: For bleaching of edible oil, I used the bentonite of Karaçeva deposit, in its natural state and activated bentonite with (10, 20 and 30) % H₂SO₄. Acid activation, has changed the physico-chemical and structural properties of Karaçeva bentonite. By experimental research, is determined the optimal sample of Karaçeva bentonite, for destination in the process of bleaching of the edible oil. The process of bleaching is realized at temperatures 100 °C and in the time period of (10, 25, 35 and 65) minutes. Determination of peroxide number and filtration velocity of Karaçeva bentonite is realized on the natural samples and activated with 10% H₂SO₄. The researched bentonite, has shown high capacity adsorption, in the process of bleaching of edible oil.

Keywords: bentonite, edible oil, acid activation, adsorption, bleaching.

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