ASSIGNMENT

1.Collect the information on different types of oils and fats extracted from the foods we eat.

2.Collect the information on how extract the oils and fats from vegetables

3.Collect the information on how extract the oils and fats from aninals.

4.Collect the information on how extract the marine oils.

5.List out the good sources of vegetables/crops for the extraction of vegetable oils.

6.List out the good sources of fishes for the extraction of fish oils.

7.Make a list of important factors leads to deterioration of fats and oils.

8.List out the Edible and Inedible Fats.