

-----Original Message-----

From: XXX YYY<xxx@yyy.zzz>

Sent: Fri, Nov 28, 2014 at 5:04 PM

To: Managing Editor

Subject: Re: Request for editorial decision for manuscript number 2014_BJAST_14691

The paper has information about Characterization of raw, semi-processed and completely processed palm oils. The raw oil (R-OIL) was obtained by scrapping the oil-bearing out part of the fruit with plastic knife. Semi-processed oil (SM-OIL) was the skim resulting from the mixture of milled fruit and hot water. The skim was heat-purified to give the completely processed oil (CP-OIL). Analyses were done by titrimetric methods for acid value, peroxide value, and iodine value and FAAS was used to determine the concentration of iron. In the raw oils from both samples (*E. guineensis* and *E. oleifera*), the acid values, peroxide values, iodine values and concentration of iron were above the recommended maximum Codex Standard for edible oils but values were within recommended range for the semi- and completely processed oils.

The paper can be published in British Journal of Applied Science and Technology.

Editor's Details:

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And

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Note: Modification was done in this document ONLY to hide the email id.