

Table 1. Characterization of chia oil (CO) and purified CO (PCO)

	CO	PCO
Fatty acid profile (% FAME)		
C16:0	7.0 ± 2.1 ^a	6.0 ± 1.1 ^a
C18:0	3.5 ± 0.1 ^a	3.0 ± 0.4 ^a
C18:1 n-9	7.9 ± 0.1 ^b	7.7 ± 0.5 ^b
C18:2 n-6	19.4 ± 0.2 ^b	18.5 ± 1.2 ^b
C18:3 n-3	65.9 ± 0.3 ^b	64.8 ± 1.3 ^b
Tocopheroles (mg/kg)		
α	5.1 ± 0.2	nd
γ	282.6 ± 3.3	nd
δ	49.9 ± 1.2	nd
Free acidity (%)	1.46 ± 0.01 ^b	0.07 ± 0.02 ^a
Peroxide value (mEq O ₂ /kg)	0.30 ± 0.05 ^c	0.06 ± 0.02 ^d
Induction time (h)	3.2 ± 0.05 ^c	0.3 ± 0.02 ^d

CO: chia oil; PCO: purified chia oil; FAME: fatty acid methyl esters; nd: non detected. Different letters in the same row indicate significant ($p < 0.05$) differences between CO and PCO.