# Anchovy Oil Thermal Polymerization Kinetics 

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#### Abstract

The thermal polymerization reaction kinetics of anchovy oil was investigated with and without catalyst. In order to make a comparison, linseed oil was included in the study. Reactions were carried out 260, 270, and $280^{\circ} \mathrm{C}$, and a kinetic model was determined for each case. The reactions for linseed oil with and without catalyst at all temperatures followed the first-order kinetics. In the case of anchovy oil, the best-fitted straight line is obtained by plotting viscosity values against time, and the reaction proceeds in two stages at $280^{\circ} \mathrm{C}$ without catalyst. The use of catalyst lowered the temperature to $270^{\circ} \mathrm{C}$ for the appearance of two different rates. Additionally, some mathematical equations were derived between iodine value, refractive index, viscosity, and reaction time. JAOCS 74, 1525-1529 (1997).


KEY WORDS: Anchovy oil, kinetics, linseed oil, thermal polymerization.

Drying oils, such as linseed, soybean, dehydrated castor, and fish oil, are used in making paints, varnishes, enamels, printing inks, and other protective and decorative coatings of an oil-based type. Since raw and refined oils have low viscosity, and give easy brushing, poor leveling, slow drying, and relatively low gloss, various methods have been used for their modification. One of the well-known modification methods is heat polymerization. Heat-polymerized, bodied, or stand oils generally have better drying, wetting, and color retention properties than the unbodied oils $(1,2)$.

The mechanism of the thermal polymerization of some vegetable oils, their fatty acids, and methyl esters is well-documented in the literature (3-13). However, only a few investigations document the reaction kinetics $(8,10,14,15)$. Erhan and Bagby (15) studied the catalyzed and uncatalyzed thermal polymerization of sunflower, soybean, safflower, cottonseed, and canola oils at temperatures from 280 to $320^{\circ} \mathrm{C}$. The reaction was first-order (15). Sims (8) also studied the polymerization kinetics of linseed, safflower, oiticica, and tung oils at 240 to $310^{\circ} \mathrm{C}$.

During the heat-bodying process, polymerization is controlled by determining viscosity of the oil. As viscosity increases, iodine value is decreased due to saturation of carboncarbon double bonds, and growth in molecular size is reflected by increases in refractive index (16). The most common catalysts are sulfur dioxide, hydrogen chloride, boron trifluoride, metallic nickel, and rubber accelerators (2,

17-19). In the heat-bodying process, formation of free acid and dark color is due mostly to oxidative decomposition during heating in an open kettle when bodying takes place under an inert atmosphere or reduced pressure.

In the present study, reaction kinetics of heat polymerization of anchovy oil was investigated with and without catalyst. Linseed oil was included as a control treatment. Reactions were carried out at 260,270 , and $280^{\circ} \mathrm{C}$. A kinetic model was determined for each case. In addition, mathematical equations were derived between some properties and reaction temperature.

## EXPERIMENTAL PROCEDURES

Materials. Linseed oil purchased from Garanti Bezir Co. (Istanbul, Turkey) and anchovy oil obtained from Ar Kimya Co. (Istanbul, Turkey) were used. Table 1 presents the main characteristics and fatty acid compositions of these oils. Anthraquinone was analytical grade from Merck (Darmstadt, Germany).

For the determination of fatty acids, methyl esters of anchovy and linseed oils were subjected to capillary gas chromatographic analysis with apparatus of Hewlett-Packard 6890 Series 2 (Hewlett-Packard, Waldron, Germany) fitted with a flame-ionization detector and a data processor, under the following conditions: column, Ultra $2(25 \mathrm{~m} \times 0.32 \mathrm{~mm})$ with $0.52 \mu \mathrm{~m}$ film thickness, $5 \%$ diphenyl, $95 \%$ dimethyl polysiloxane; nitrogen carrier gas at $1.72 \mathrm{~mL} / \mathrm{min}$; air flow of $450 \mathrm{~mL} / \mathrm{min}$; hydrogen flow $69 \mathrm{~mL} / \mathrm{min}$; injection, split 50:1, $0.5 \mu \mathrm{~L}$; injection temperature, $225^{\circ} \mathrm{C}$; oven temperature program, $150^{\circ} \mathrm{C}(5 \mathrm{~min}), 150$ to $225^{\circ} \mathrm{C}\left(5^{\circ} \mathrm{C} / \mathrm{min}\right), 225^{\circ} \mathrm{C}(30$ min ); flame-ionization detector temperature, $250^{\circ} \mathrm{C}$.

Experimental setup. Thermal polymerization reactions were carried out in a four-necked flask equipped with a stirrer, a thermometer, an inert gas inlet tube, and an inclined air condenser.

Polymerization of the oil. In the reaction, 150 g refined oil was placed into the $250-\mathrm{mL}$ reaction flask and heated, by using a heating mantle, to the reaction temperature. In the case of catalyzed reactions, $1 \%$ by weight of anthraquinone was added to the reaction flask. The stirring rate was adjusted to 200 rpm , and nitrogen was passed over the surface of the reaction mixture to provide an inert atmosphere. Samples were withdrawn at predetermined time intervals and cooled immediately by immersion into a cold-water bath.

The refractive indexes (20) and iodine values (21) of the samples were obtained by using standard methods. The viscosities of the samples were determined with a Gardner-Holdt Bubble Viscometer (Gardner Lab., Silver Spring, MD) by following the American Society for Testing and Materials Method ASTM D-1545-63 (22).

## RESULTS AND DISCUSSION

The change of viscosity with time for the polymerization reaction of linseed and anchovy oils is shown in Figures 1 and 2 , the extent of the changes in viscosity for linseed and anchovy oils is sharply different from each other. Rates of the polymerization reaction were estimated from changes in viscosity. For this purpose, the integral method was used to correlate the experimental data. The first-order rate equation showed the best fit to the experimental data for linseed oil with and without catalyst at all temperatures (Fig. 3). However, in the case of anchovy oil, the best-fitted straight line is obtained by plotting viscosity values against time (Fig. 4). As can be seen from Figure 4, the course of the reaction without catalyst at $280^{\circ} \mathrm{C}$ may be resolved into two stages. The reaction proceeds rapidly in the initial $2-\mathrm{h}$ reaction period, and after this period it progresses at a smaller rate. The use of catalyst lowered the temperature to $270^{\circ} \mathrm{C}$ for the appearance of two different rates. Below $270^{\circ} \mathrm{C}$, the experimental data belonging to both catalyzed and uncatalyzed reactions were fitted well to only one straight line in the whole reaction period of 10 h . This observation can be explained by fatty acid composition of anchovy oil. It is well known that the heat bodying (thermal polymerization) is mainly due to the Diels-Alder reaction of the double bonds present in the fatty acid chains. For this reaction, first, isolated double bonds migrate to the conjugated position, and then remaining isolated double bonds on the other molecules are added to this conjugated system. The amount and position of the double bonds cause the oil to behave in a different manner in thermal polymerization. As seen in Table 1, anchovy oil contains about $25 \%$ fatty


FIG. 1. The change of viscosity for the thermal polymerization reaction of linseed oil at: $\bigcirc, 260^{\circ} \mathrm{C}$ without catalyst; $\triangle, 270^{\circ} \mathrm{C}$ without catalyst; $\square, 280^{\circ} \mathrm{C}$ without catalyst; $260^{\circ} \mathrm{C}$ with catalyst; $\mathbf{\Delta}, 270^{\circ} \mathrm{C}$ with catalyst; $\square, 280^{\circ} \mathrm{C}$ with catalyst.


FIG. 2. The change of viscosity for the thermal polymerization reaction of anchovy oil at: $\bigcirc, 260^{\circ} \mathrm{C}$ without catalyst; $\triangle, 270^{\circ} \mathrm{C}$ without catalyst; $\square, 280^{\circ} \mathrm{C}$ without catalyst; $-260^{\circ} \mathrm{C}$ with catalyst; $\boldsymbol{\Delta}, 270^{\circ} \mathrm{C}$ with catalyst; ■, $280^{\circ} \mathrm{C}$ with catalyst.


FIG. 3. Rate of thermal polymerization reaction of linseed oil at: $\bigcirc$, $260^{\circ} \mathrm{C}$ without catalyst, $r^{2}$ (coefficient of determination) $=0.9918 ; \triangle$, $270^{\circ} \mathrm{C}$ without catalyst, $r^{2}=0.9930 ; \square, 280^{\circ} \mathrm{C}$ without catalyst, $r^{2}=$ $0.9956 ; 260^{\circ} \mathrm{C}$ with catalyst, $r^{2}=0.9963 ; \mathbf{A}, 270^{\circ} \mathrm{C}$ with catalyst, $r^{2}$ $=0.9832 ;-280^{\circ} \mathrm{C}$ with catalyst, $r^{2}=0.9931$.


FIG. 4. Rate of thermal polymerization reaction of anchovy oil at: $\bigcirc$, $260^{\circ} \mathrm{C}$ without catalyst, $r^{2}$ (coefficient of determination) $=0.9967 ; \triangle$, $270^{\circ} \mathrm{C}$ without catalyst, $r^{2}=0.9850 ; \square, 280^{\circ} \mathrm{C}$ without catalyst (for initial stage) $r^{2}=0.9927$, (for final stage) $r^{2}=0.9798 ;-260^{\circ} \mathrm{C}$ with catalyst, $r^{2}=0.9644 ; \mathbf{\Delta}, 270^{\circ} \mathrm{C}$ with catalyst (for initial stage) $r^{2}=0.9653$, (for final stage) $r^{2}=0.9929 ; \quad 280^{\circ} \mathrm{C}$ with catalyst, (for initial stage) $r^{2}$ $=0.9967$, (for final stage), $r^{2}=0.9930$.

TABLE 1
Characteristics and Composition of Oil Specimens

| Property | Anchovy oil | Linseed oil |
| :---: | :---: | :---: |
| Refractive index ${ }^{\text {a }}\left(n_{\mathrm{D}}^{25}\right.$ ) | 1.4768 | 1.4786 |
| Acid value ${ }^{\text {a }}$ | 2.7 | 1.1 |
| Saponification value ${ }^{\text {a }}$ | 196.7 | 195.5 |
| lodine value ${ }^{\text {b }}$ | 147.7 | 172.7 |
| Viscosity ( $25^{\circ} \mathrm{C}$ ) (cSt) | 0.65 | 0.5 |
| Fatty acid composition (\%) |  |  |
| $\mathrm{C}_{14: 0}$ | 6.5 | - |
| $\mathrm{C}_{15: 0}$ | 0.3 | - |
| $\mathrm{C}_{16: 0}$ | 19.4 | 3.5 |
| $\mathrm{C}_{16: 1}$ | 9.0 | - |
| $\mathrm{C}_{16: 2}$ | 0.7 | - |
| $\mathrm{C}_{16: 3}$ | 0.2 | - |
| $\mathrm{C}_{16: 4}$ | 0.9 | - |
| $\mathrm{C}_{17: 0}$ | 0.8 | - |
| $\mathrm{C}_{18: 0}$ | 4.2 | 2.5 |
| $\mathrm{C}_{18: 1}$ | 22.0 | 31.0 |
| $\mathrm{C}_{18: 2}$ | 2.8 | 23.0 |
| $\mathrm{C}_{18: 3}$ | 1.3 | - |
| $\mathrm{C}_{18: 4}$ | 1.3 | - |
| $\mathrm{C}_{20: 0}$ | 0.2 | 0.4 |
| $\mathrm{C}_{20: 1}$ | 0.9 | - |
| $\mathrm{C}_{20: 2}$ | 2.0 | - |
| $\mathrm{C}_{20: 4}$ | 1.4 | - |
| $\mathrm{C}_{20: 5}$ | 7.6 | - |
| $\mathrm{C}_{22: 1}$ | 2.1 | - |
| $\mathrm{C}_{22: 4}$ | 1.6 | - |
| $\mathrm{C}_{22: 5}$ | 1.6 | - |
| $\mathrm{C}_{22: 6}$ | 12.7 | - |
| Fatty acid composition (\%) |  |  |
| Saturated acids | 31.4 | 6.4 |
| Monounsaturated acids | 34.0 | 31.0 |
| Diunsaturated acids | 5.5 | 23.0 |
| Triunsaturated acids | 2.1 | 35.0 |
| More than triunsaturated acids | 27.1 | - |

${ }^{\mathrm{a}}$ Reference 20.
${ }^{\mathrm{b}}$ Reference 21.
acids of more than 20 carbon atoms, some of which have more than four double bonds. As explained previously, at the initial stage of the reaction, conjugation occurs and the DielsAlder reaction takes place. There is no doubt that, after addition of double bonds to the conjugated system at a given fatty acid chain, the remaining double bonds cannot readily go into subsequent reaction owing to steric hindrance.

The other fact is that anchovy oil contains about $30 \%$ saturated fatty acids whereas linseed oil has $6.4 \%$ saturated fatty acids. In the light of these facts, it may be possible to explain the different behavior of anchovy oil in thermal polymerization. At higher temperatures, most of the double bonds are forced to participate in the reaction within 2 h , and the remaining less reactive double bonds are consumed with a slower reaction rate owing to steric hindrance compared to initial reaction rate. However, at lower temperatures, consumption of readily reactable double bonds continues within all reaction periods of 10 h , and only one straight line is fitted to all experimental data.

The viscosity increase in linseed oil is higher than that in anchovy oil. As stated above, in comparison with linseed oil, the saturated portion of anchovy oil is larger and may show a plasticizer effect in the heat-bodied oil and decrease the viscosity.

As can be seen in Table 2, in the anthraquinone-catalyzed reaction, the viscosity increase is greater in comparison with the case of uncatalyzed reaction. Hydrogen atom from the methylene groups between two double bonds is abstracted by the anthraquinone, and free radical is formed on the fatty acid chain $(10,11,17)$. The double bonds are shifted to the conjugated position to provide a more stable structure, and two kinds of polymerization may occur, i.e., Diels-Alder addition and free radical polymerization. Even in the presence of anthraquinone catalyst, the viscosity increase in anchovy oil is lower than that in linseed oil for the same reason explained above. For linseed oil, gelation occurred at $280^{\circ} \mathrm{C}$ with catalyst.

From the slopes of the straight lines, the rate constants $(k)$ were calculated, and the results are presented in Table 3. The activation energies given in the same table were determined from the slopes of the lines obtained by plotting $\ln k$ against $1 / T$, where I is the reaction temperature ( K ). Comparing the $k$ belonging to the same ordered reactions, thermal polymerization reaction was accelerated by using anthraquinone and by increasing the temperature. The initial stages of the reactions represented by two straight lines at Figure 4 are approximately two times faster than those of the final stages.

To follow the reaction course with easily measurable properties, some additional work was carried out. For this purpose,

TABLE 2
Some Properties of the Final Products ${ }^{a}$

| Reaction temperature $\left({ }^{\circ} \mathrm{C}\right)$ | Catalyst used in the reaction | Properties |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | lodine value of LO | $\begin{aligned} & \text { Viscosity } \\ & \text { of LO (cSt) } \end{aligned}$ | Iodine value of AO | $\begin{aligned} & \text { Viscosity } \\ & \text { of } \mathrm{AO}(\mathrm{cSt}) \end{aligned}$ |
| 260 | None | 136.0 | 1.6 | 103.2 | 5.0 |
|  | Anthraquinone | 137.4 | 6.3 | 86.5 | 6.1 |
| 170 | None | 125.3 | 9.8 | 82.6 | 7.1 |
|  | Anthraquinone | 125.8 | 24.9 | 90.6 | 9.3 |
| 280 | None | 115.6 | 19.3 | 88.7 | 9.8 |
|  | Anthraquinone | $122.7^{\text {b }}$ | $138.1{ }^{\text {b }}$ | 87.0 | 10.7 |

[^0]TABLE 3
Rate Constants and Activation Energies for the Thermal Polymerization Reactions

|  |  |  |  | Rate constant $(k)(\mathrm{cSt} / \mathrm{h})$ |
| :--- | :--- | :---: | :---: | :---: | :---: |

${ }^{a}$ The unit of the rate constant is $\mathrm{h}^{-1}$.
${ }^{b}$ The $k$ corresponding to the initial stage.
${ }^{c}$ The $k$ corresponding to the final stage.
${ }^{d} E$ corresponding to the initial stage.
${ }^{e} E$ corresponding to the final stage.

TABLE 4
Relations for the Changes of lodine Value and Refractive Index with Time ${ }^{a}$

| Property | Oil | Reaction temperature $\left({ }^{\circ} \mathrm{C}\right)$ | Equation for the reaction |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  |  | Without catalyst | $r^{2}$ | With catalyst | $r^{2}$ |
| Iodine value | Linseed oil | 260 | $\mathrm{IV}=0.1329 t^{2}-5.4722 t+176.34$ | 0.9629 | $\mathrm{IV}=0.1565 t^{2}-4.8784 t+173.64$ | 0.9785 |
|  |  | 270 | $\mathrm{IV}=0.0303 t^{2}-5.2889 t+173.57$ | 0.9919 | $\mathrm{IV}=0.143 t^{2}-5.8679 t+171.93$ | 0.9909 |
|  |  | 280 | $\mathrm{IV}=0.1812 t^{2}-7.3824 t+172.16$ | 0.9979 | $\mathrm{IV}=0.6646 t^{2}-11.853 t+172.95$ | 0.9971 |
|  | Anchovy oil | 260 | $\mathrm{IV}=0.8375 t^{2}-11.522 t+138.58$ | 0.9310 | $\mathrm{IV}=-10.344 \ln (t)+123.04$ | 0.9692 |
|  |  | 270 | $\mathrm{IV}=0.5628 t^{2}-10.687 t+135.98$ | 0.9115 | $\mathrm{IV}=-11.12 \ln (t)+114.25$ | 0.9861 |
|  |  | 280 | $\mathrm{IV}=-12.82 \ln (t)+116.3$ | 0.9713 | $\mathrm{IV}=-10.919 \ln (t)+110.58$ | 0.9913 |
| Refractive index ( $n_{D}^{25}$ ) | Linseed oil | 260 | $\mathrm{RI}=-2 \times 10^{-5} t^{2}+10^{-5} t+1.4796$ | 0.9669 | $\mathrm{RI}=-3 \times 10^{-5} t^{2}+10^{-3} t+1.4789$ | 0.9919 |
|  |  | 270 | $\mathrm{RI}=-3 \times 10^{-6} t^{2}+7 \times 10^{-4} t+1.4785$ | 0.9961 | $\mathrm{RI}=-8 \times 10^{-6} t^{2}+17 \times 10^{-4} t+1.4788$ | 0.9962 |
|  |  | 280 | $\mathrm{RI}=-3 \times 10^{-5} t^{2}+12 \times 10^{-4} t+1.4784$ | 0.9930 | $\mathrm{RI}=-2 \times 10^{-4} t^{2}+25 \times 10^{-4} t+1.4792$ | 0.9851 |
|  | Anchovy oil | 260 | $\mathrm{RI}=0.0015 \ln (t)+1.4780$ | 0.9806 | $\mathrm{RI}=0.0011 \ln (t)+1.4797$ | 0.9480 |
|  |  | 270 | $\mathrm{RI}=0.0012 \ln (t)+1.4794$ | 0.9333 | $\mathrm{RI}=0.0012 \ln (t)+1.4807$ | 0.9837 |
|  |  | 280 | $\mathrm{RI}=0.0012 \ln (t)+1.4794$ | 0.9883 | $\mathrm{RI}=0.0013 \ln (t)+1.4810$ | 0.9813 |

${ }^{a} t$, time (h); IV, iodine value; RI, refractive index $\left(n_{\mathrm{D}}^{25}\right) ; r^{2}$, coefficient of determination.

TABLE 5
Relations for the Changes of Iodine Value, Refractive Index, and Viscosity During the Thermal Polymerization Reaction ${ }^{\text {a }}$

| Oil | Reaction temperature $\left({ }^{\circ} \mathrm{C}\right)$ | Equation for the reaction |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | Without catalyst | $r^{2}$ | With catalyst | $r^{2}$ |
| Linseed oil | 260 | $\mathrm{IV}=-9303.3(\mathrm{RI})+13880$ | 0.8413 | $\mathrm{IV}=-5219.8(\mathrm{RI})+7893.2$ | 0.9661 |
|  |  | $\mathrm{IV}=147.18(\mathrm{~V})^{-0.2234}$ | 0.9573 | $\mathrm{IV}=161.97(\mathrm{~V})^{-0.0803}$ | 0.9761 |
|  |  | $\mathrm{RI}=0.0021 \ln (\mathrm{~V})+1.4806$ | 0.9596 | $\mathrm{RI}=0.0023 \ln (\mathrm{~V})+1.4811$ | 0.9699 |
|  | 270 | $\mathrm{IV}=-7646.5(\mathrm{R}) \mathrm{I}+11479$ | 0.9888 | $\mathrm{IV}=-4896.7(\mathrm{RI})+7416.2$ | 0.9699 |
|  |  | $\mathrm{IV}=160.67(\mathrm{~V})^{-0.1174}$ | 0.9767 | $\mathrm{IV}=162.95(\mathrm{~V})^{-0.0735}$ | 0.9876 |
|  |  | $\mathrm{RI}=0.0023 \ln (\mathrm{~V})+1.4802$ | 0.9804 | $\mathrm{RI}=0.0022 \ln (\mathrm{~V})+1.4813$ | 0.9691 |
|  | 280 | $\mathrm{IV}=-6391.7(\mathrm{RI})+9622.1$ | 0.9898 | $\mathrm{IV}=-5131.3(\mathrm{RI})+7763.8$ | 0.9816 |
|  |  | $\mathrm{IV}=159.06(\mathrm{~V})^{-0.1026}$ | 0.9932 | $\mathrm{IV}=162.27(\mathrm{~V})^{-0.065}$ | 0.9755 |
|  |  | $\mathrm{RI}=0.0023 \ln (\mathrm{~V})+1.4805$ | 0.9926 | $\mathrm{RI}=0.0018 \ln (\mathrm{~V})+1.4815$ | 0.9309 |
| Anchovy oil | 260 | $\mathrm{IV}=2349450(\mathrm{RI})^{2}-6960740(\mathrm{RI})+5155770$ | 0.9667 | $\mathrm{IV}=-341380(\mathrm{RI})^{2}+1000870(\mathrm{RI})-733370$ | 0.9759 |
|  |  | $\mathrm{IV}=127.99(\mathrm{~V})^{-0.1714}$ | 0.8446 | $\mathrm{IV}=134.03(\mathrm{~V})^{-0.1712}$ | 0.9694 |
|  |  | $\mathrm{RI}=0.0022 \ln (\mathrm{~V})+1.4781$ | 0.9596 | $\mathrm{RI}=0.0022 \ln (\mathrm{~V})+1.4785$ | 0.9707 |
|  | 270 | $\mathrm{IV}=-827130(\mathrm{RI})^{2}+2436020(\mathrm{RI})-1793450$ | 0.9561 | $\mathrm{IV}=-72649(\mathrm{RI})^{2}+205604(\mathrm{RI})-145042$ | 0.9948 |
|  |  | $\mathrm{IV}=130.82(\mathrm{~V})^{-0.2485}$ | 0.9154 | $\mathrm{IV}=138.37(\mathrm{~V})^{-0.2025}$ | 0.9709 |
|  |  | $\mathrm{RI}=0.0022 \ln (\mathrm{~V})+1.4786$ | 0.9206 | $\mathrm{RI}=0.0023 \ln (\mathrm{~V})+1.4783$ | 0.9552 |
|  | 280 | $\mathrm{IV}=-63682(\mathrm{RI})^{2}+177317(\mathrm{RI})-122831$ | 0.9854 | $\mathrm{IV}=-253042(\mathrm{RI})^{2}+741047(\mathrm{RI})-542367$ | 0.9899 |
|  |  | $\mathrm{IV}=129.98(\mathrm{~V})^{-0.1939}$ | 0.9516 | $\mathrm{IV}=133.14(\mathrm{~V})^{-0.1862}$ | 0.9861 |
|  |  | $\mathrm{RI}=0.0019 \ln (\mathrm{~V})+1.4782$ | 0.9773 | $\mathrm{RI}=0.0023 \ln (\mathrm{~V})+1.4786$ | 0.9775 |

${ }^{a} \mathrm{IV}$, iodine value; RI, refractive index $\left(n_{\mathrm{D}}^{25}\right) ; \mathrm{V}$, viscosity $\left(25^{\circ} \mathrm{C}, \mathrm{cSt}\right) ; r^{2}$, coefficient of determination.
the relations of viscosity, refractive index, and iodine value with time and with one another were derived by applying the least-squares curve-fitting method. The best fit for the experimental data was decided by considering the coefficients of determination $\left(r^{2}\right)$. The obtained relations are given in Tables 4 and 5 together with the corresponding $r^{2}$.

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[^0]:    
    ${ }^{b}$ Properties of the product after 8 h (gelation occurred after 10 h ); LO, linseed oil; AO, anchovy oil.

