



**UNIVERSITI PUTRA MALAYSIA**

**SYNTHESIS OF ACETYLATED GLUCOSE ESTERS OF PALM  
FATTY ACIDS AND THEIR PROPERTIES AS SURFACTANTS**

**OLOBO JONATHAN OBAJE**

**FSAS 2000 35**

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**By**

**OLOBO JONATHAN OBAJE**

**Thesis Submitted in Fulfilment of the Requirements for the Degree of  
Doctor of Philosophy in the Faculty of Science  
Universiti Putra Malaysia**

**March 2000**



**To my wife, 'Uchogwu**

**and Children,**

**Attah, Iduh and Olobo Jr.**



Abstract of thesis presented to the senate of Universiti Putra Malaysia in fulfilment of the requirement for the degree of Doctor of Philosophy.

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**Chairman: Associate Professor Dzulkefly Kuang, Ph.D.**

**Faculty: Science and Environmental Studies**

The present esterification methods for producing sugar-based fatty esters are faced with the problems of low yields, the use of toxic solvents and thermal instabilities of sugars. This project reviewed and modified a number of esterification methods with the view to overcome these problems. The methods studied include direct heating, acid anhydride, enzymatic, and chemical transesterification and interesterification methods. Subsequently, a solvent-free, low temperature chemical interesterification method, yielding up to 90% product (mainly mono- and di-fatty acid substituted acetylated glucopyranoses) was developed. The method involved the heating of glucose pentaacetate (GPA), with appropriate fatty acid methyl ester (FAME) in the presence of Na-metal catalyst, under reduced pressure. The optimal reaction conditions were found to be 1:3 mole ratio of GPA and FAME, respectively; 0.5% Na-metal catalyst; reaction temperatures of 85 – 90°C; reaction time of 5 to 6 hrs,



and at 20 mmHg pressure. Six acetylated glucose fatty esters (AGFE) were obtained as products using FAME of palm (PO) and palm kernel (PKO) fatty acids, C6 to C10 (C<sub>6/10</sub>) mixed fatty acids, and oleic and stearic fatty acids. The reactions leading to the formation of the mono- and di-substituted acetylated glucose fatty esters were found to follow zero-order kinetics. Results from fatty-acyl group selectivity studies show that the longer-chain fatty acyl groups were generally preferred to the shorter chain-lengths.

A novel nuclear magnetic resonance (NMR) spectroscopic method for determining the molecular structures of polyacetylated glucose fatty esters was developed in the course of this work. Using heteronuclear multiple bond correlation (HMBC) technique and the fatty acyl substituent-induced changes (SCS) in the <sup>13</sup>C-chemical shifts of the carbonyl-carbon atoms, the molecular structures of the mono- and di-substituted products were established as 1-O-fatty acyl 2,3,4,6-acetyl α-D-glucopyranose and 1, 6-O-fatty acyl 2,3,4-acetyl α-D-glucopyranose, respectively.

The surface activity properties of the products were studied. AGFE was not soluble in water due to the lack of free –OH groups in the molecular structure, thus limiting the hydrophilic character of the pyranosyl head groups. Hydrophile-lipophile balance (HLB) experiments showed that AGFE from stearic acid and PKO were potential water-in-oil (W/O) emulsifiers while AGFE from PKO, PO and oleic acid showed moderate oil-in-water (O/W) emulsion stabilization.

Cytotoxic experiments involving cancerous (HT-29 colon carcinoma and CEM-SS, T-cell lymphoblastic leukemia) and normal (3T3 normal mouse fibroblast) cell lines have shown that AGFE were non-cytotoxic towards cancer and normal cell lines.



The results of the antimicrobial experiments showed that the di-substituted PKO product (PKO-2) to have a moderate activity against *P. aeruginosa* with inhibition zone diameter of 14.0mm and weakly active against *S. auerus*, *B. subtilis* B28 and B29. AGFE from PKO (PKO-1) was weakly active against *P. aeruginosa* with inhibition zone diameter of 9.0mm. These compounds can thus perform the dual role as emulsifiers and preservatives.

Abstrak tesis yang dikemukakan kepada Senat Universiti Putra Malaysia sebagai memenuhi keperluan untuk ijazah Doktor Falsafah.

**SINTESIS GLUKOSA ESTER TERASETAL DARI ASID LEMAK  
KELAPA SAWIT DAN SIFATNYA SEBAGAI SURFAKTAN**

**Oleh**

**OLOBO JONATHAN OBAJE**

**Mac 2000**

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Kaedah-kaedah pengesteran menghasilkan ester lemak berasaskan gula pada masa kini menghadapi banyak masalah memberikan hasil yang rendah, penggunaan pelarut toksik, dan ketakstabilan terma gula. Dalam projek ini beberapa kaedah pengesteran telah dikaji dan diubahsuai untuk mengatasi masalah tersebut. Kaedah yang dikaji meliputi pemanasan terus, asid anhidrida, kaedah penginteresteran, pengtransesteran dan kaedah enzim. Akhirnya kaedah penginteresteran kimia pada suhu rendah tanpa pelarut yang menghasilkan sehingga 90% produk (hasil utama adalah glukopiranosida berasetil mono- dan dwi-tertukarganti asid lemak) telah dimajukan. Kaedah ini melibatkan pemanasan glukosa pentaasetat (GPA) dengan ester metil asid lemak (FAME) yang bersesuaian dengan kehadiran mangkin logam Na di bawah tekanan terturun. Keadaan tindak balas optimum didapati pada nisbah mol GPA dan FAME 1:3; mangkin logam Na 5%; suhu tindak balas diantara 85 – 90°C; masa tindak balas di antara 5 hingga 6 jam dan tekanan pada 20 mmHg. Enam ester lemak glukosa berasetil (AGFE) telah dihasilkan dari FAME asid lemak sawit (PO) dan isirong sawit (PKO), campuran asid lemak C6 hingga C10



(C<sub>6/10</sub>), asid lemak oleik dan asid lemak stearik. Tindak balas pembentukan ester lemak glukosa berasetil mono- dan di-tertukarganti didapati memenuhi kinetik tertib sifar. Kajian kepilahan kumpulan asil lemak menunjukkan bahawa asid lemak rantai panjang lebih disukai dari asil lemak rantai pendek dalam proses penginteresteran tanpa pelarut.

Dalam kajian ini satu kaedah spektroskopi nukleus magnetik resonans (NMR) untuk menentukan struktur molekul ester lemak glukosa berpoliasetil telah dimajukan. Penggunaan teknik korelasi ikatan berganda heteronukleus (HMBC) dan perubahan teraruh tertukarganti (SCS) asil lemak ke atas anjakan kimia <sup>13</sup>C bagi atom-atom karbon karbonil, struktur molekul produk mono- dan dwi-tertukarganti masing-masing ditentukan sebagai 1-O- asil lemak 2,3,4,6-asetil  $\alpha$ -D-glukopiranosida dan 1, 6-O- asil lemak 2,3,4-asetil  $\beta$ -D-glukopiranosida.

Sifat aktiviti permukaan produk juga dikaji. AGFE adalah tidak larut di dalam air kerana kekurangan kumpulan -OH bebas dalam struktur molekulnya, yang menghadkan ciri hidrofilik kumpulan piranosil. Kajianimbangan hidrofil-lipofil (HLB) menunjukkan bahawa AGFE dari asid stearik dan PKO adalah berpotensi sebagai emulsifier air dalam minyak (W/O), manakala AGFE dari PKO, PO dan asid oleik menunjukkan kestabilan emulsi minyak dalam air (O/W) yang sederhana.

Kajian sitotoksik melibatkan sel kanser (HT-29 kolon karsinoma dan CEM-SS, sel T leukimia limfoblastik) dan sel normal (3T3 fibroblas tikus biasa) menunjukkan ketiadaan kesitotoksikan AGFE terhadap sel kanser dan sel normal.

Keputusan eksperimen anti bakteria menunjukkan bahawa produk PKO dwi-tertukarganti (PKO-2) mempunyai aktiviti sederhana terhadap *P. aeruginosa* dengan



garispusat zon perencatan 14.0mm dan mempunyai aktiviti lemah terhadap *S. auerus*, *B. subtilis* B28 dan B29. AGFE dari PKO mono-tertukarganti (PKO-1) mempunyai aktiviti lemah terhadap *P. aeruginosa* dengan garispusat zon perencatan 9.0mm. Sebatian-sebatian ini bertindak dengan dua peranan iaitu sebagai bahan pengemulsi dan pengawet.

## ACKNOWLEDGEMENT

Many thanks to Associate Professor Dr. Dzulkefly Kuang, the Chairman of my Supervisory Committee, for his kind assistance, advice and encouragement in the course of this work. I am equally indebted to Associate Professor Dr. Anuar Kassim, Associate Professor Dr. Mohd Zaizi Desa and Professor Dr. Hamdan Suhaimi who, as members of my Supervisory Committee, gave invaluable supports, guidance and comments.

I acknowledge with thanks the financial support from IRPA grant, in form of Graduate Assistantship, through the Department of Chemistry, Universiti Putra Malaysia. I would like to thank Staff and Students of the Department for intellectual stimulation, assistance with research materials and friendship, especially Associate Professor Dr. Karen Badri, Associate Professor Dr. Mawardi Rahman, Dr. Gwendoline Ee, Associate Professor Dr. Mahiran Basri and her Graduate Students, and the technical assistance of Mr. Zainal Zakaria, Mrs. Rusnani binti Amirudin and Mr. Abbas Abd Rahman.

I am indebted to Lever Brother Company for a Scholarship Award, the Southern Edible Oil Industries, Malaysia; Henkel Rika Oleochemicals, Malaysia; the Cocoa Board Research Institute of Malaysia; the Advanced Materials and Characterization Allied Laboratory, University of Malaya, for their technical services; and to Associate Professor Dr. Ali Manaf and Professor Dr. Yaakob Bin Che Man (both of the Faculty of Biotechnology and Food Science, UPM), and Associate Professor Dr. Salleh Harun (Physics Department, UPM) for their technical advise and services.

My deep appreciation goes to my darling wife, 'Uchogwu and wonderful children, Attah, Iduh and Olobo Jr. for their love and patience; and to my parents, Obaje



Peter Idakwoji and Ikachi Lydia Obaje. Special thanks to my brothers and friends (too many to mention individually) especially, Philip Obaje, Godwin Agbo, Philip Musa, Micheal Sanjeevi, Liew Sau Kuen and Isaac Ocheni for their prayers and moral supports.

I am grateful to University of Jos and my former teachers, Professor K.I. Ekpenyong and Professor M. .M. Ekwenchi; and to professional colleagues, Dr. Nandul Lohdip and Professor Joseph Egila, at the Department of Chemistry, University of Jos, for providing the inspirations.

Finally, and most importantly, I am grateful to Almighty God for His Grace, enduring Mercies and Faithfulness which renews my strength and joy everyday.



## TABLE OF CONTENTS

DEDICATION.....	ii
ABSTRACT.....	iii
ABSTRAK.....	vi
ACKNOWLEDGEMENTS.....	ix
APPROVAL SHEETS .....	xi
DECLARATION FORM .....	xiii
LIST OF TABLES.....	xviii
LIST OF FIGURES.....	xx
LIST OF ABBREVIATIONS .....	xxii

<b>CHAPTER</b>		<b>PAGE</b>
1	INTRODUCTION.....	1
2	REVIEW OF LITERATURE .....	7
	2.1 Surfactants Evolution.....	7
	2.2 Esterification Methods for Sugar-based Surfactants	10
	2.2.1 Direct Heating Method.....	10
	2.2.2 Acid Chloride Method .....	11
	2.2.3 Acid Anhydride Method .....	12
	2.2.4 Enzymatic Methods.....	13
	2.2.5 Micro-emulsion Method.....	14
	2.2.6 Transesterification Reaction Methods.....	15
	2.2.7 Interesterification Method.....	18
	2.3 Raw Material Resources .....	21
	2.4 Structural Characterisation in the Literature .....	24
	2.5 Surfactant Properties of Sugar Fatty Esters.....	26
	2.5.1 Molecular Interactions and Interfacial Tension	27
	2.5.2 Gibb's Adsorption Isotherm .....	28
	2.5.3 Effects of Surfactant on Interfacial Tensions..	31
	2.5.4 Efficiency and Effectiveness of Surfactants ...	34
	2.5.5 Critical Micelle Concentration (CMC) .....	36
	2.5.6 HLB and Stabilisation of Emulsion .....	37
	2.5.7 Phase Diagram.....	41
	2.5.8 Synergy.....	43
	2.6 Biological Activities of Carbohydrate Fatty Esters .....	44
	2.7 Objective of the Research .....	46
3	SYNTHESIS .....	47
	3.1 Introduction.....	47
	3.2 Materials and Equipment.....	48
	3.3 Survey of Synthetic Methods.....	49
	3.3.1 Direct Heating Method.....	50
	3.3.2 Acid Anhydride Method.....	53
	3.3.3 Enzymatic Method.....	54
	3.3.4 Transesterification.....	56
	3.4 Synthesis of AGFE by Interesterification Method...	63



3.4.1	Method.....	63
3.4.2	Product Separation and Purification .....	64
3.4.3	Product Characterisation.....	66
3.5	Reaction Parameter Studies.....	69
3.5.1	Effects of Temperature and Mole Ratio.....	69
3.5.2	Reaction Time and Optimum Catalyst Load...	69
3.5.3	Effects of Pressure .....	70
3.6	Rate Equations for Kinetics Studies.....	70
3.6.1	Introduction.....	70
3.6.2	Rate Equations Derived in Product Concentration Terms.....	72
3.7	Alcoholysis of AGFE to Release FAME.....	76
3.8	Results and Discussion .....	77
3.8.1	The Survey Experiments .....	77
3.8.2	Product Characterisation.....	79
3.8.3	Optimisation Studies.....	82
3.8.4	Kinetics Studies.....	85
3.9	Fatty Acyl Group Selectivity Studies.....	89
3.10	Summary.....	91
4	<b>MOLECULAR STRUCTURES OF THE PRODUCTS (AGFE) BY NMR.....</b>	94
4.1	Introduction.....	94
4.2	Materials and Methods.....	95
4.3	<sup>1</sup> H-NMR Experiment.....	95
4.3.1	Principle.....	95
4.3.2	Sample Preparation.....	96
4.3.3	Data Acquisition.....	96
4.4	<sup>13</sup> C-NMR Experiment.....	98
4.5	Hetcor Experiment.....	98
4.6	HMBC Experiment.. ..	99
4.7	Results and Discussion.....	100
4.7.1	<sup>1</sup> H- and <sup>13</sup> C-NMR Spectra of GPA and AGFE	100
4.7.2	Assignment of Pyranosyl Ring Carbon Signals by Hetcor.....	104
4.7.3	Assignment of Carbonyl Carbon Signals by HMBC.....	106
4.7.4	Substituent-induced Effect Analysis.....	107
4.7.5	Molecular Structures.....	113
4.7.6	Anomeric Composition of AGFE.....	114
4.8	Summary.....	115
5	<b>SURFACE-ACTIVITY STUDIES.....</b>	117
5.1	Materials and Methods.....	117
5.2	Solubility.....	118
5.3	Determination of Hydrophile-Lipophile Balance (HLB).....	119
5.3.1	Water Number Method.....	119
5.3.2	Theoretical Method.....	120
5.4	Determination of Surface and Interfacial Tensions...	121



5.5	Emulsion Stabilisation Properties.....	123
5.6	Phase Behaviour and Association Properties of AGFE	124
5.6.1	Ternary Phase Diagram.....	124
5.6.2	Pseudo Ternary Phase Diagram .....	124
5.7	Micelle Particle Size Analysis.....	125
5.8	Synergy.....	126
5.9	Results and Discussion.....	127
5.9.1	Solubility.....	127
5.9.2	Hydrophile-Lipophile Balance (HLB).....	129
5.9.3	Theoretical HLB Values.....	130
5.9.4	Surface and Interfacial Tension Results.....	132
5.9.5	Result of Emulsion Stabilisation Experiments.	134
5.9.6	Effect of AGFE Concentration on Emulsion Stability.....	136
5.9.7	Ternary Phase Diagrams for PKO-1 and C <sub>6/10</sub> -2.....	138
5.9.7	Pseudo Ternary Phase Diagram for PKO-1 and C <sub>6/10</sub> -2.....	140
5.9.9	Result of Synergy Experiments.....	142
5.9.10	Particle Size Analysis of Micellar Solutions...	144
5.10	Summary.....	146
6	BIOLOGICAL ACTIVITIES.....	148
6.1	Materials and Methods.....	148
6.2	Cytotoxic Assay.....	149
6.2.1	Assay Medium.....	150
6.2.2	Cultivation of Cell Lines.....	150
6.2.3	MTT-Microculture Tetrazolium Assay.....	150
6.3	Antimicrobial Assay.....	152
6.3.1	Target Microorganisms.....	152
6.3.2	Disc Diffusion Method.....	153
6.4	Results and Discussion.....	154
6.4.1	Cytotoxic Results.....	154
6.4.2	Antimicrobial Results.....	156
6.5	Summary.....	158
7	CONCLUSIONS AND RECOMMENDATIONS.....	159
7.1	Synthesis.....	159
7.2	Economic Importance.....	161
7.3	Deacetylation Attempts.....	161
7.4	NMR Structural Elucidation Technique.....	162
7.5	Surface Activity.....	163
7.6	Recommendations.....	164
7.7	Prospects.....	165



REFERENCES.....	166
APPENDIX	174
A	Typical HPLC of Interesterification Reaction Product Mixture..... 175
B1	GC-MS of FAMES from AGFE..... 176
B2	A Typical GC-MS Data File ..... 177
C	<sup>13</sup> C-NMR Spectrum of GPA..... 178
D1	Peer Reviewer's Comments from the Journal of the American Oil Chemists' Society ..... 179
D2	Award Letter from the American Oil Chemists' Society... 180
E1	HLB Calibration Curve: Standards vs Water Numbers.... 181
E2	HLB Calibration Curve: Calculated vs Water Numbers... 182
F	Molecular Weights of AGFEs..... 183
G	Solubility of 1 g of AGFE in Different Solvents at Room Temperature (29 ± 1°C) ..... 184
VITA	..... 185



## LIST OF TABLES

TABLE		PAGE
1.1	The World Production of Sucrose-, Glucose-, and Sorbitol-Derived Surfactants, 1997.....	4
2.1	Demand for Major Household Surfactant Types in the Major Industrialized Areas in 1993.....	9
2.2	Summary of Synthetic Methods in Literature.....	20
2.3	Typical Surface and Interfacial Tensions of Some Common Liquids at 20°C.....	31
2.4	Interfacial Properties of Some Alkyl Glycosides at 25°C.....	33
2.5	CMC, Efficiency and Effectiveness of Some Sugar-based Surfactants.....	35
2.6	Hydrophilic Group Numbers of Common Head Groups..	39
2.7	HLB Ranges and Their Applications.....	40
2.8	HLB Properties of Some Commercial Sucrose Fatty Ester.....	41
3.1	Results of Survey of Modified Direct Heating Methods.	51
3.2	Results of Survey of Enzymatic Methods.....	55
3.3	Results of Glucolysis Survey Experiments.....	58
3.4	Results of Acidolysis Survey Experiments.....	60
3.5	Results of Interesterification Survey Experiments.....	62
3.6	Different Forms of Rate Equation.....	72
3.7	Reaction Conditions and Product Characteristics.....	82





3.8	Effect of Pressure on the Yield of AGFE.....	84
3.9	Kinetic Data from Oleic-1 and C <sub>6/10</sub> -2 Experiments....	86
3.10	Fatty Acid Profiles on Reactant and Product FAMES....	90
4.1	Summary of Conditions for the NMR Measurement on a JEOL GX400 Spectrometer.....	97
4.2	Hetcor Assignment of Pyranosyl Ring Carbon Atoms....	104
4.3	HMBC Assignment of the Carbonyl Carbon Atoms.....	106
4.4	Chemical Shift Differences on Interesterification, Relative to GPA.....	109
4.5	Number of Protons by Type from Normalized <sup>1</sup> H-NMR Integration Data.....	112
4.6	Anomeric Compositions of AGFE.....	114
5.1	Solubility of 1% (w/w) AGFE in Various Solvents at 28 – 80°C.....	127
5.2	HLB Values by Empirical and Theoretical Methods.....	130
5.3	Interfacial Tensions of Water/1% AGFE Solvent Systems at 28°C.....	133
6.1	Diameter of Microbial Inhibition Zone of AGFE Against Target Microbes.....	156



## LIST OF FIGURES

FIGURE		PAGE
2.1	Forces Influencing Molecules at the Interface and in the Bulk.....	27
2.2	Adsorption of Surfactant Molecules at the Interfaces.....	32
2.3	Change in Surfactant Solution Characteristics with Increase Surfactant Concentration.....	36
2.4	A Typical Binary Phase Diagram.....	42
3.1	Reaction Scheme (I) for the Interesterification Reaction of GPA and FAME.....	65
3.2	TLC of Interesterification Products.....	66
3.3	DCS Thermograms of AGFE .....	80
3.4	Typical FT-IR Spectra of GPA, PO-1 and C <sub>6/10</sub> -2.....	81
3.5	Time-Course and % Catalyst Studies.....	83
3.6	Effects of Temperature and Mole Ratio on the Yield of AGFE.....	85
3.7	Zero-Order Plot for Oleic-1 Product.....	87
3.8	Zero-Order Plot for C <sub>6/10</sub> -2 Product.....	88
4.1	Typical <sup>1</sup> H-NMR Spectra of GPA and PKO-2.....	101
4.2	Typical <sup>13</sup> C-NMR Spectra of GPA and PKO-2.....	102
4.3	<sup>1</sup> J <sub>C-H</sub> Hetcor Spectrum of GPA.....	103
4.4	<sup>3</sup> J <sub>C-H</sub> HMBC Spectrum of GPA.....	105
4.5	Molecular Structures of Products (AGFE) .....	113
5.1	Surface Tension of AGFE in Various Solvent Systems...	132
5.2	AGFE Stabilization of Water-in-Oil Emulsion System.....	135
5.3	Emulsion Stability versus AGFE Concentration.....	137
5.4	Ternary Phase Diagram of Water/AGFE/Alcohol Systems.	139



5.5	Typical Pseudo Ternary Phase Diagram of Water/PKO-1-n-Propanol/Hydrocarbon Systems.....	141
5.6	Synergy Phase Diagram of Water, PKO-1, Tween 20 and n-Decane Systems.....	143
5.7	Plot of Micellar Particle Size versus % Water at 25°C....	144
5.8	Monomer-Micelle-Flocs Equilibria.....	145
6.1	Typical Photomicrograph of the Treated and Untreated Cells.....	155
6.2	Typical Photographs Showing Inhibition Zones around Impregnated Paper Discs.....	157



## LIST OF ABBREVIATIONS

A	area
AE	alcohol ethoxylate
AGFE	acetylated glucose fatty ester
APE	alkyl phenol ethoxylate
APG	alkyl polyglucoside
AOCS	American Oil Chemist's Society
C6	hexanoic acid
C <sub>6/10</sub>	C6 to C10 fatty acid mixture
C <sub>6/10-2</sub>	1, 6-O-C <sub>6/10</sub> -fatty acyl 2,3,4-acetyl $\alpha$ -D-glucopyranose
C8	caprylic acid
C10	capric acid
C12	lauric acid
C14	myristic acid
C16	palmitic acid
C18	stearic acid
C18:1	oleic acid
C18:2	linoleic acid
CMC	critical micelle concentration
DSC	differential scanning calorimetry
DMA	dimethyl acetamide
DMF	dimethyl formamide
DMSO	dimethyl sulfoxide
EDTA	ethylenediamine tetraacetic acid



FAME	fatty acid methyl ester
FCS	fetal calf serum
FTIR	Fourier transform infrared
g	gram
GA	alkyl glucamide
GC-MS	gas-chromatography mass-spectrometry
GPA	glucose pentaacetate
Hetcor	heteronuclear shift correlation
HDL	heavy duty liquid
HLB	hydrophile-lipophile balance
HMBC	heteronuclear multiple bond correlation
HPLC	high performance liquid chromatography
IRPA	intensified research in priority areas
LAB	linear alkylbenzene sulfonate
m	metre
mg	milligram
min	minute
mL	millilitre
mm	millimetre
MMT	million metric tones
NB	nutrient broth
NMR	nuclear magnetic resonance
°C	degree celcius
Oleic-1	1-O-oleoyl 2,3,4,6-acetyl $\alpha$ -D-glucopyranose
O/W	oil-in-water



PDA	potato dextrose agar
PKO	palm kernel oil
PKO-1	1-O-PKO-fatty acyl 2,3,4,6-acetyl $\alpha$ -D-glucopyranose
PKO-2	1, 6-O-PKO-fatty acyl 2,3,4-acetyl $\alpha$ -D-glucopyranose
PO	palm oil
PO-1	1-O-PO-fatty acyl 2,3,4,6-acetyl $\alpha$ -D-glucopyranose
PORIM	Palm Oil Research Institute of Malaysia
SCS	substituent-induced chemical shift changes
St-1	1-O-C18-fatty acyl 2,3,4,6-acetyl $\alpha$ -D-glucopyranose
TG	triglyceride
TLC	thin-layer chromatography
W/O	water-in-oil
w/w	weight/weight