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Conjugated linoleic acid rich vegetable oil production from linoleic rich oils by heterogeneous catalysis

Andrew Proctor
University of Arkansas, Fayetteville

Utkarsh Shah
University of Arkansas, Fayetteville

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(54) **CONJUGATED LINOLEIC ACID RICH VEGETABLE OIL PRODUCTION FROM LINOLEIC RICH OILS BY HETEROGENEOUS CATALYSIS**

(71) Applicant: **Board of Trustees of the University of Arkansas**, Little Rock, AR (US)

(72) Inventors: **Andrew Proctor**, Fayetteville, AR (US); **Utkarsh Shah**, Maharashtra (IN)

(73) Assignee: **Board of Trustees of the University of Arkansas**, Little Rock, AR (US)

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CPC ***C11C 3/14*** (2013.01); ***A23D 7/0053*** (2013.01); ***A23D 7/0056*** (2013.01); ***C11C 3/00*** (2013.01)

(58) **Field of Classification Search**

None

See application file for complete search history.

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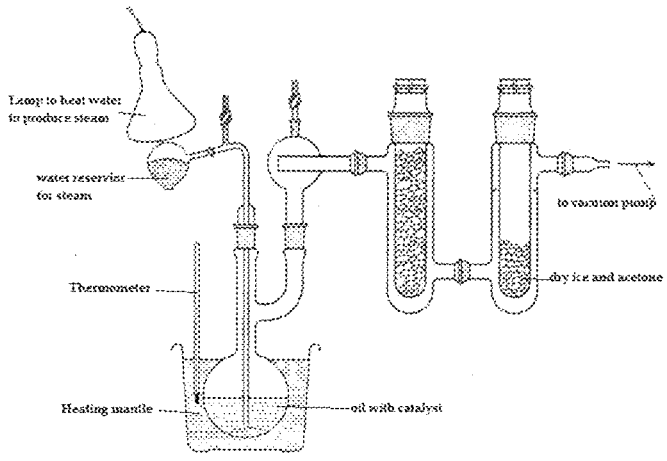
Primary Examiner — Carolyn Paden

(74) *Attorney, Agent, or Firm* — Head, Johnson & Kachigian, P.C.

(57) **ABSTRACT**

The invention is generally directed to conjugated linoleic acid (CLA)-rich vegetable oil production from linoleic rich oils by heterogeneous catalysis. A heterogeneous catalytic vacuum distillation process is used under high temperature conditions to isomerize linoleic acid in triacylglyceride vegetable oils to CLA to produce CLA-rich oils. After processing, the catalyst may be removed by filtration or centrifugation to obtain high quality, CLA-rich oils. The CLA-rich oils may then serve as a potent and bioactive nutraceutical and can be incorporated into various food products, such as a CLA-rich dressing, margarine or chips.

25 Claims, 1 Drawing Sheet



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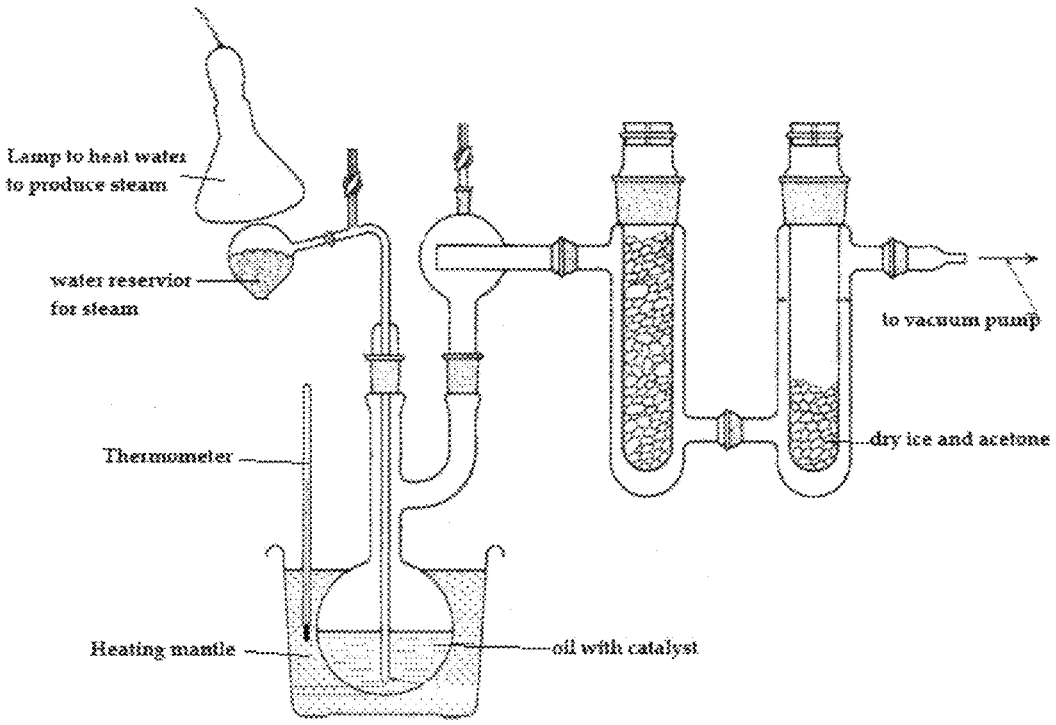
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Heating mantle
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to vacuum pump
dry ice and acetone

CONJUGATED LINOLEIC ACID RICH VEGETABLE OIL PRODUCTION FROM LINOLEIC RICH OILS BY HETEROGENEOUS CATALYSIS

CROSS REFERENCE TO RELATED APPLICATIONS

Not Applicable.

STATEMENT REGARDING FEDERALLY SPONSORED RESEARCH OR DEVELOPMENT

Not Applicable.

BACKGROUND OF THE INVENTION

1. Field of the Invention

This invention relates generally to conjugated linoleic acid (CLA)-rich vegetable oil production from linoleic rich oils by heterogeneous catalysis, and in particular to a process for producing CLA-rich oil by isomerizing linoleic acid in triacylglyceride vegetable oils to CLA by low pressure/high temperature catalysis.

2. Description of the Related Art

CLA is a group of positional and geometric isomers of octadecadienoic acid with conjugated double bonds. CLA has anti-carcinogenic, anti-atherogenic, anti-diabetic and anti-obesity properties, along with the ability to increase lean body mass and to protect against immune induced body wasting disease, chronic inflammatory disease, cancer and to provide other positive health effects.

CLA is found naturally in dairy and beef products at levels of approximately 0.3-0.8% (w/w) of the fat as bovine rumen fermentation products. The current human intake of CLA is, however, approximately ten (10) times less than the 3 g/day minimum value recommended as being necessary to produce desirable physiological health effects. Obtaining the estimated optimum dietary CLA levels from natural beef and dairy sources would increase the total fat and saturated fat intake and increase the negative health risks associated with dietary animal fats. Therefore, a concentrated source of dietary CLA that is low in saturated fat and cholesterol is desirable.

Soy oil is the most commonly used vegetable oil in United States, and it contains about 50% linoleic acid. Other vegetable oils high in linoleic acid include sunflower (57%), corn (55%), cottonseed (50%) and peanut (50%). CLA fatty acid has been produced historically by fermentation and enzyme technology. CLA in vegetable oil has also been produced by converting linoleic acid to CLA using iodine by homogeneous photo-catalysis. A drawback of this process is the removal of iodine in order for the resulting CLA-rich oil to be suitable for human consumption.

It is therefore desirable to provide CLA-rich vegetable oil produced from linoleic rich oils using heterogeneous catalysis.

It is further desirable to provide a process for producing CLA-rich oil by isomerization of linoleic acid in triacylglyceride vegetable oils to CLA using low pressure/high temperature catalysis.

It is still further desirable to provide a process for producing a 20% CLA-rich oil that requires only post-processing catalyst removal.

It is yet further desirable to provide a process for rapidly producing CLA-rich oils from linoleic rich oils using heterogeneous catalysis that may utilize a continuous fixed bed reactor and/or a continuous stirred tank reactor for a cost effective and energy efficient process.

It is yet further desirable to provide a process for producing CLA-rich oils from linoleic rich oils using heterogeneous catalysis that is an environmentally-friendly process in contrast to alkali isomerization.

It is still further desirable to provide a process for producing CLA-rich oils from linoleic rich oils using heterogeneous catalysis that does not require any solvent or any chemical other than catalyst.

It is yet further desirable to provide a process for producing CLA-rich oils from linoleic rich oils using heterogeneous catalysis in the absence of iodine and with a metal catalyst that can be easily removed and reused.

It is yet further desirable to provide a process for producing CLA-rich oils from linoleic rich oils using heterogeneous catalysis that utilizes continuous steam injection to remove any rancidity volatiles in linoleic acid-rich oil.

BRIEF SUMMARY OF THE INVENTION

In general, in a first aspect, the invention relates to a process for producing conjugated linoleic acid-rich oil. The process includes the steps of mixing a linoleic acid-rich oil with a catalytic amount of a transition metal to form an oil-catalyst mixture, and catalysis of the oil-catalyst mixture to produce the conjugated linoleic acid-rich oil. The process can also include the step of extracting the metal from the conjugated linoleic acid-rich oil, such as via filtration or centrifugation. The linoleic acid-rich oil can be a triacylglyceride vegetable oil, such as soy, sunflower, corn, cottonseed or peanut oil.

The catalysis step of the process can further include catalysis of the oil-catalyst mixture in low pressure conditions and high temperature conditions to produce the conjugated linoleic acid-rich oil. The oil-catalyst mixture can be catalyzed for up to approximately 192 minutes, such as between approximately 108 minutes and approximately 180 minutes, to produce the conjugated linoleic acid-rich oil. Further, the catalysis can be processed between approximately 1 mm Hg and approximately 2 mm Hg. Additionally, the catalysis can take place at temperature conditions between approximately 197° C. and approximately 282° C., such as between approximately 210° C. and approximately 240° C. Furthermore, the transition metal can be ruthenium, rhodium, silver or nickel having a concentration between 0.21% to approximately 1%, such as approximately 0.64% of a ruthenium catalyst or approximately 1% of a nickel catalyst.

In general, in a second aspect, the invention relates to a process for enriching a linoleic acid-rich vegetable oil by distilling the linoleic acid-rich vegetable oil in the presence of a transition metal catalyst to produce a conjugated linoleic acid-rich oil. The linoleic acid-rich oil can be a triacylglyceride vegetable oil, such as soy, sunflower, corn, cottonseed or peanut oil. The process can further include extracting the metal catalyst from the conjugated linoleic acid-rich oil, such as via filtration or centrifugation.

The distilling step of the process can further include vacuum steam distilling of the oil-catalyst mixture in low pressure conditions and high temperature conditions to produce the conjugated linoleic acid-rich oil. The linoleic acid-rich vegetable oil and transition metal catalyst can be distilled for up to approximately 192 minutes, such as between approximately 108 minutes and approximately 180 minutes. Further, the vacuum distilling distillation can be between approximately 1 mm Hg and approximately 2 mm Hg and at temperature conditions between approximately 197° C. and approximately 282° C., such as between approximately 210°

C. and approximately 240° C. Furthermore, the transition metal can be ruthenium, rhodium, silver or nickel having a concentration between 0.21% to approximately 1%, such as approximately 0.64% of a ruthenium catalyst or approximately 1% of a nickel catalyst.

In general, in a third aspect, the invention relates to a conjugated linoleic acid-rich oil produced by the process described herein. The conjugated linoleic acid-rich oil can be enriched with up to approximately 21% conjugated linoleic acid. The linoleic acid-rich oil can be a triacylglyceride vegetable oil.

In general, in a fourth aspect, the invention relates to an enriched food product prepared using the conjugated linoleic acid-rich oil from the process described herein. The food product can include margarine, dressing or chips.

BRIEF DESCRIPTION OF THE DRAWINGS

FIG. **1** is a schematic diagram of an example of a deodorization process in an aspect of the CLA-rich vegetable oil production from linoleic rich oils by heterogeneous catalysis disclosed herein.

Other advantages and features of the invention will be apparent from the following description and from the claims.

DETAILED DESCRIPTION OF THE INVENTION

The processes and systems discussed herein are merely illustrative of specific manners in which to make and use this invention and are not to be interpreted as limiting in scope.

While the processes and systems have been described with a certain degree of particularity, it is to be noted that many variations and modifications may be made in the details of the sequence and the arrangement of the processes and systems without departing from the scope of this disclosure. It is understood that the processes and systems are not limited to the embodiments set forth herein for purposes of exemplification.

The invention is generally directed to a heterogeneous catalytic vacuum distillation process that utilizes high temperature conditions to isomerize linoleic acid in triacylglyceride vegetable oils to CLA in order to produce CLA-rich oils. After processing, the catalyst may be removed by filtration or centrifugation to obtain high quality, CLA-rich oils. The heterogeneous catalysis utilizes a metal catalyst that can be selected from any suitable transition metal, such as ruthenium, rhodium, silver or nickel. The process is a two-phase system (oil/catalyst) using conditions with low pressure, between approximately 1 to 2 mm of Hg pressure, high temperature, above about 200° C., and a continuous flow, such as at about 0.4 ml/min steam flow, to produce a 20% CLA-rich oil in less than 2 hours. The CLA-rich oils may then serve as a potent and bioactive nutraceutical. In addition, the CLA-rich oils can be incorporated into various food products, such as a CLA-rich dressing, margarine or chips.

EXAMPLES

The CLA-rich vegetable oil production from linoleic rich oils by heterogeneous catalysis disclosed herein is further illustrated by the following examples, which are provided for the purpose of demonstration rather than limitation. Although soy oil was used in the following examples, any linoleic acid-rich oil can be used.

Example 1

Studies were conducted in duplicate to screen nickel, ruthenium, silver and rhodium catalysts for isomerization of linoleic acid to CLA. Rhodium on carbon with 5% loading (Sigma-Aldrich Product number: 206164), ruthenium (Sigma-Aldrich Product number: 206180), nickel on silica/alumina ~65 wt. % loading (Sigma-Aldrich Product number: 208779). Silver powder instead of silver coated on carbon was used because silver is not commercially available coated on carbon or other support.

Catalyst concentrations and processing conditions are in Table 1 below. Duplicate samples of 250 mL of fully refined oil were processed for 90 minutes at their optimum temperature of each catalyst. Control experiments were also conducted using iodine (0.35%) and tocopherols (0.14%) catalysts dissolved in oil.

TABLE 1

Commercial metal catalysts screening for CLA-rich oil production relative to production with iodine and mixed tocopherols.

Table 1 Treatments	Conc. of catalyst (%)	Temp (° C.)	Ratio (c, t:t, t)	Total mean CLA (%)	PV	FFA (% as oleic)
❶ IODINE AND MT						
1 Iodine	0.35	255	12	27.50 ± 0.12	0.64	0.040
❷ MIXED TOCOPHEROLS						
2 Mixed Tocopherols	0.14	255	0.17	1.84 ± 0.42	0.24	0.030
3 Mixed Tocopherols	1.40	255	.006	1.813 ± 0.32	0.32	0.032
❸ RUTHENIUM						
1 Ruthenium on carbon (5% load)	0.08	255	0.85	4.14 ± 0.35	0..41	0.042
2 Ruthenium on carbon (5% load)	0.08	165	0.86	4.09 ± 0.23	0.39	0.034
3 Ruthenium on carbon (5% load) + 0.14% MT	0.08	165	1.51	5.21 ± 0.44	0.34	0.032
4 Ruthenium on carbon (5% load)	0.32	165	3.03	10.52 ± 0.86	0.38	0.041
5 Ruthenium on carbon (5% load) + 1400 MT	0.32	165	2.80	9.043 ± 0.62	0.32	0.032
6 Ruthenium on carbon (5% load)	0.48	165	2.73	13.78 ± 0.81	0.55	0.04
7 Ruthenium on carbon (5% load)	0.64	165	2.18	14.972 ± 0.83	0.62	0.042

TABLE 1-continued

Commercial metal catalysts screening for CLA-rich oil production relative to production with iodine and mixed tocopherols.

	Table 1 Treatments	Conc. of catalyst (%)	Temp (° C.)	Ratio (c, t:t, t)	Total mean CLA (%)	PV	FFA (% as oleic)
4	RHODIUM						
1	Rhodium on carbon (5% load)	0.015	200	0.17	2.37 ± 0.30	0.52	0.032
2	Rhodium on carbon (5% load)	0.32	200	1.34	10.83 ± 0.45	0.73	0.05
5	OTHERS						
1	Silver powder 1000 mesh (10 mic)	1	200	0.007	1.46 ± 0.25	0.36	0.021
2	Nickel 400 mesh or 37 mic	1	200	0.01	1.10 ± 0.22	0.43	0.023
3	Nickel (65% loading on carbon)	1	200	0.24	1.831 ± 0.32	0.50	0.035

Heterogeneous catalyzed oils were then filtered and oil fatty acid composition determined by GC fatty acid methyl ester analysis in duplicate. Oil quality was determined by measuring peroxide value and free fatty acid value in duplicate.

As the data in Table 1 illustrates, ruthenium and rhodium produced higher but statistically similar CLA levels at a concentration of 0.32% than other metal catalysts. Since rhodium is 10 times more expensive than ruthenium, ruthenium was selected as the most viable metal for CLA production by heterogeneous catalytic deodorization process. Ruthenium was further optimized as an economically viable conjugation catalyst, and preliminary screening showed that increasing the ruthenium catalyst concentration increases CLA yields. Around 15% CLA was produced at a catalyst level of 0.64% at 165° C. over 90 min.

Transition metals contain free and vacant d-orbitals, which can interact with pi-bonds of linoleic acid, and which are capable of activating a nearby C—H bond leading to bond migration. Such interaction destabilizes the native structure allowing the more stable CLA conjugated system to form and be released from the catalyst.

Example 2

To optimize conditions by a central composite rotatable experimental design using a Ruthenium catalyst (Ru loaded on carbon) was used with 5 levels of 3 variables (catalyst concentration, time, and temperature) (Table 2). The results of Example 1 were used to select the center point for experimental design to determine the effect of variables on CLA yields above and below the center point.

TABLE 2

Central Composite Rotatable Design of Example 2 for Optimization of CLA Production Over a Broad Range of Temperatures (90-240° C.), Times (40-140 min) and Ru Catalyst Concentrations (0.21-0.75%).

Variables	Levels				
	−1.682	−1	0	1	1.682
Temperature (° C.)	90	120	165	210	240
Time (min)	40	60	90	120	140
Catalyst Concentration (%)	0.21	0.32	0.48	0.64	0.75

Sr. no.	Catalyst Conc. (%)	Time (min)	Temperature (° C.)	% CLA (rep 1)	% CLA (rep 2)	% CLA mean	SD	c, t:t, t ratio	PV	FFA
1	0.48	140	165	11.09	10.78	10.94	±0.22	2.562	0.32	0.031
2	0.48	40	165	6.42	6.10	6.26	±0.23	2.327	0.34	0.040
3	0.48	90	240	14.43	14.02	14.23	±0.29	1.518	0.24	0.032
4	0.64	120	120	2.34	2.22	2.28	±0.08	0.54	0.42	0.050
5	0.75	90	165	6.82	6.60	6.71	±0.15	2.139	0.32	0.053
6	0.32	120	120	2.36	2.26	2.31	±0.07	0.56	0.48	0.054
7	0.32	120	210	13.23	13.44	13.33	±0.15	1.98	0.28	0.024
8	0.21	90	165	3.64	4.02	3.83	±0.26	7.49	0.38	0.028
9	0.64	60	120	0.17	0.15	0.16	±0.01	(no tt)	0.40	0.055
10	0.48	90	165	9.84	9.33	9.59	±0.36	5.38	0.38	0.020
11	0.48	90	90	0.16	0.16	0.16	±0.01	No tt	0.54	0.056
12	0.32	60	210	12.24	11.74	11.99	±0.36	3.822	0.34	0.043
13	0.48	90	165	10.20	9.58	9.89	±0.44	5.36	0.32	0.033
14	0.32	60	120	0.17	0.16	0.17	±0.01	No tt	0.49	0.054
15	0.64	60	210	16.89	16.14	16.51	±0.53	1.944	0.36	0.034
16	0.64	120	210	20.87	19.95	20.41	±0.65	2.20	0.42	0.043

The ruthenium catalyst is on a carbon support consisting of a 19 microns particle with total surface area surface area of 900 m^2 per gram, The ruthenium catalyst has a surface area of 13 m^2 per gram and moisture content of <5% (Sigma-Aldrich Product number: 206180).

Two hundred and fifty milliliter samples were processed in duplicate for each set of processing conditions. Oils were then filtered and oil fatty acid composition determined by gas chromatography free fatty acid (FFA) methyl ester analysis in

duplicate. Oil quality was determined by measuring the peroxide value (PV) and free fatty acid value in duplicate.

As the data in Table 2 illustrates, 0.64% ruthenium at 210° C. over 120 minutes produced 20% CLA-rich oil, which were the conditions that produced most CLA. Yields increased with temperature, time and catalyst concentration but time and temperature had the greatest effect on CLA yields.

Example 3

To further optimize the time and temperature conditions for a catalyst concentration fixed at 0.64% (ruthenium on carbon), a central composite rotatable design was utilized with 5 levels of 2 variables (time and temperature) (Table 3). The results of Example 2 were used to select the higher temperature and time settings for the experimental design to determine the effect of variables on CLA yields for time and temperature conditions over the ones used in Example 2. The objective of Example 3 was based on the hypothesis predicted by experimental design of Example 2 that higher temperatures and times would give greater CLA yields at a fixed catalyst concentration (0.64%), as further loading of the catalyst coated on carbon increased the viscosity of oil which would increase process cost and cause filtration problems.

TABLE 3

Central Composite Rotatable Design for Example 3 for Optimization CLA-Rich Oil Production Over a High Temperature (197-282° C.) Range and Longer Times (108-192 min) than in Example 2, with 0.64% Ru catalyst.

Variables	Levels				
	−1.682	−1	0	1	1.682
Temperature (° C.)	197	210	240	270	282
Time (min)	108	120	150	180	192

No.	time (min)	temperature	CLA (rep1)	CLA (rep 2)	mean	SD	Ratio (c, t:t, t)	PV	FFA
1	180	210	17.36	16.54	16.95	0.58	1.68	0.43	0.05
2	108	240	20.90	21.20	21.05	0.21	1.75	0.44	0.04
3	180	270	18.62	19.60	19.11	0.69	151	0.65	0.06
4	192	240	17.56	17.10	17.33	0.33	1.08	0.53	0.06
5	150	282	18.48	18.20	18.34	0.20	1.35	0.64	0.05
6	150	240	17.05	17.45	17.25	0.28	0.93	0.49	0.05
7	120	210	19.04	19.60	19.32	0.40	2.51	0.45	0.05
8	150	197	14.90	15.34	15.12	0.31	2.09	0.36	0.04
9	150	240	17.58	17.10	17.34	0.34	0.95	0.45	0.05
10	120	270	17.80	17.46	17.63	0.24	0.99	0.68	0.06

As the data in Table 3 illustrates, CLA yields at higher temperatures and longer times with 0.64% ruthenium catalyst resulted in less CLA produced relative to Example 2. A maximum of 21.05% CLA can be obtained at 240° C. temperature for 108 min.

Whereas, the processes and systems have been described in relation to the drawings and claims, it should be understood that other and further modifications, apart from those shown or suggested herein, may be made within the scope of this invention.

What is claimed is:

1. A process for producing conjugated linoleic acid-rich oil, said process comprising the steps of:

a. mixing a linoleic acid-rich oil with a catalytic amount of ruthenium, rhodium, silver, or nickel on a carbon or silica support to form an oil-catalyst mixture; and

b. heterogeneous catalysis via vacuum steam distillation of said oil-catalyst mixture at a pressure between approximately 1 mm Hg and approximately 2 mm Hg, at a temperature between 221° C. and approximately 282° C., and for up to approximately 192 minutes to produce said conjugated linoleic acid-rich oil.

2. The process of claim **1** further comprising the step of extracting said metal from said conjugated linoleic acid-rich oil.

3. The process of claim **2** further comprising the step of extracting said metal from said conjugated linoleic acid-rich oil via filtration or centrifugation.

4. The process of claim **1** wherein said linoleic acid-rich oil is a triacylglyceride vegetable oil.

5. The process of claim **4** wherein said triacylglyceride vegetable oil is selected from the group consisting of soy, sunflower, corn, cottonseed or peanut oil.

6. The process of claim **1** wherein said catalysis step further comprises heterogeneous catalysis via vacuum steam distillation of said oil-catalyst mixture for between approximately 108 minutes and approximately 192 minutes to produce said conjugated linoleic acid-rich oil.

7. The process of claim **1** wherein said catalysis step further comprises heterogeneous catalysis via vacuum steam distillation of said oil-catalyst mixture for between approximately 60 minutes and approximately 180 minutes to produce said conjugated linoleic acid-rich oil.

8. The process of claim **1** wherein said temperature conditions are between greater than 221° C. and approximately 240° C.

9. The process of claim **1** wherein said catalysis step further comprises heterogeneous catalysis via vacuum steam distillation of said oil-catalyst mixture in a continuous flow bath.

10. The process of claim **1** wherein said catalysis step further comprises a two-phase heterogeneous catalysis via vacuum steam distillation of said oil-catalyst mixture.

11. The process of claim **1** wherein said catalytic amount of said ruthenium, rhodium, silver, or nickel comprises between approximately 0.64% and approximately 1% of said ruthenium, rhodium, silver, or nickel.

12. The process of claim **1** wherein said catalytic amount of said ruthenium, rhodium, silver, or nickel comprises between 0.21% to approximately 1% of said ruthenium, rhodium, silver, or nickel.

13. The process of claim 12 wherein said catalytic amount of said ruthenium, rhodium, silver, or nickel is approximately 0.64% of a ruthenium catalyst or approximately 1% of a nickel catalyst.

14. A process for enriching a linoleic acid-rich vegetable oil, said process comprising the step of vacuum steam distilling said linoleic acid-rich vegetable oil in the presence of a transition metal catalyst, in the absence of a solvent or iodine, at a temperature between 221° C. and approximately 282° C., at a pressure between approximately 1 mm Hg and approximately 2 mm Hg, and for up to approximately 192 minutes to produce a conjugated linoleic acid-rich oil; and

wherein said transition metal catalyst is between 0.21% to approximately 1% of a ruthenium, rhodium, silver, or nickel catalyst.

15. The process of claim 14 further comprising the step of extracting said metal catalyst from said conjugated linoleic acid-rich oil.

16. The process of claim 15 further comprising the step of extracting said metal catalyst from said conjugated linoleic acid-rich oil via filtration or centrifugation.

17. The process of claim 14 wherein said linoleic acid-rich oil is a triacylglyceride vegetable oil.

18. The process of claim 17 wherein said triacylglyceride vegetable oil is selected from the group consisting of soy, sunflower, corn, cottonseed or peanut oil.

19. The process of claim 14 wherein said step of steam distilling further comprises vacuum steam distilling said linoleic acid-rich vegetable oil approximately 60 minutes to approximately 192 minutes to produce said conjugated linoleic acid-rich oil.

20. The process of claim 19 wherein said step of steam distilling further comprises vacuum steam distilling said linoleic acid-rich vegetable oil for between approximately 108 minutes and approximately 180 minutes to produce said conjugated linoleic acid-rich oil.

21. The process of claim 14 wherein said temperature is between greater than 221° C. and approximately 240° C.

22. The process of claim 14 wherein said steam distilling step further comprises vacuum steam distilling said linoleic acid-rich vegetable oil in a continuous flow bath.

23. The process of claim 22 wherein said steam distilling step further comprises vacuum steam distilling said linoleic acid-rich vegetable oil at said temperature between greater than 221° C. and approximately 240° C. for between approximately 108 minutes and approximately 180 minutes to produce said conjugated linoleic acid-rich oil.

24. The process of claim 14 wherein said transition metal catalyst comprises between 0.32% to approximately 0.75% of ruthenium catalyst on a carbon support.

25. The process of claim 14 wherein said transition metal catalyst is approximately 0.64% of a ruthenium catalyst or approximately 1% of a nickel catalyst on a carbon support.

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