منابع

استاندارد روغن‌ها و چربی‌های گیاهی و حیوانی، اندازه‌گیری میزان چربی جامد با استفاده از طیف‌سنجی رزونانس مغناطیسی هسته‌ای پالس‌دار (NMR)، قسمت ۲: روش غیر مستقیم (ویرایش شماره ۱)، ۱۳۸۷، شماره ۱۱۴۸۷-۲؛

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