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 - in soybean oil, 579t
 - in sunflower oil, 670t
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 in peanut oil, 452t
 in perilla, camelina, and chia oils, 293t
 in RBD cottonseed oil, 207t
 in rice bran oil, 469t
 in selected vegetable oils, 195t
 in sesame oil, 548t
 in soybean oil, 579t
 in sunflower oil, 668t
- β -Tocopherol
 in corn germ, kernel, and fiber oils, 162t
 in palm oil, 343t
 in peanut oil, 452t
 in rice bran oil, 469t
 in selected vegetable oils, 195t
 in sesame oil, 548t
 in soybean oil, 579t
 in sunflower oil, 668t
- γ -Tocopherol
 in corn germ, kernel, and fiber oils, 162t
 in flaxseed and other major oils, 285t
 in palm oil, 343t
 in perilla, camelina, and chia oils, 293t
 in RBD cottonseed oil, 207t
 in rice bran oil, 469t
 in selected vegetable oils, 195t
 in sesame oil, 548t
 in soybean oil, 579t
 in sunflower oil, 668t
- δ -Tocopherol
 in corn germ, kernel, and fiber oils, 162t
 in flaxseed and other major oils, 285t
 in palm oil, 343t
 in peanut oil, 452t
 in perilla, camelina, and chia oils, 293t
 in RBD cottonseed oil, 207t
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 - in corn germ, kernel, and fiber oils, 162t
 - in palm oil, 343t
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- β -Tocotrienol
 - in palm oil, 343t
- γ -Tocotrienol
 - in corn germ, kernel, and fiber oils, 162t
 - in palm oil, 343t
 - in rice bran oil, 469t
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