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*Vegetable Oils In Food
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The major food applications are linked, wherever possible, to the composition and properties of the oils. This new edition widens the range of oils covered, addresses issues related to trans fats reduction, and new composition data is included throughout. The book is an essential resource for food scientists and technologists who use vegetable oils in food processing; chemists and technologists working in oils and

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fats processing; and analytical chemists and quality assurance personnel.

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Download Vegetable Oils In Food Technology books, Vegetable Oils in Food Technology focuses on the major sources of lipids and the micronutrients that they contain. The book provides accessible, concentrated information on the composition, properties, and uses of the vegetable oils commonly found in the food industry.

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Vegetable oils commonly found in the food industry it includes modifications of

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Vegetable Oils in Food
Technology Table 1.5 Four major vegetable oils as a percentage of vegetable oil production (9 oils) in the period 1995/96 to 2008/09.

Oil	1995/96	2000/01	2005/06	2008/09
Palm	22.8	28.5	15.6	12.8
Soybean	79.7	27.1	29.7	14.8
Rapeseed	14.8	9.1	80.7	30.2
Sunflower seed	29.1	14.6	8.9	82.8
Total	83.8	32.2	27.1	15.5

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covering thirteen oils. The four dominant oils are discussed: soybean, palm, rapeseed/canola, and sunflower. These chapters are followed by chapters on the two lauric oils (coconut and palmkernel), cottonseed oil, groundnut (peanut) oil, olive oil, corn oil and three minor but interesting oils (sesame, rice bran, and flaxseed). The authors—from Europe, Asia, and North America—

VEGETABLE OILS IN FOOD TECHNOLOGY: Composition, Properties ...

The major food applications are linked, wherever possible, to the composition and properties of the oils. This new edition widens the range of oils covered, addresses

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Issues related to trans fats reduction, and new composition data is included throughout. The book is an essential resource for food scientists and technologists who use vegetable oils in food processing; chemists and technologists working in oils and fats processing; and analytical chemists and quality assurance personnel.

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2002 - Technology & Engineering
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macronutrients (protein,
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Vegetable Oils in Food Technology: Composition, Properties ...

Vegetable oils and fats have fatty acids in cis configuration, which are nutritionally important, while during partial hydrogenation of fats and oil, some cis form of fatty acids are converted into a trans form, which is reported to be harmful for human health, such as increasing the risk of coronary heart disease (Aro et al., 2006).

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Trans-fatty acid, namely elaidic acid, is formed during hydrogenation of fat, and microbial action on fat molecule.

Vegetable Oil - an overview | ScienceDirect Topics

Now in an extensively updated second edition, *Vegetable Oils in Food Technology* provides concentrated and accessible information on the composition, properties and food applications of the vegetable oils used in the food industry.

Vegetable Oils in Food Technology : Frank Gunstone ...
Fat Quality Smoke point; Almond oil: 221 °C: 430 °F: Avocado oil: Refined: 270 °C: 520 °F: Mustard oil: 250 °C: 480 °F: Beef tallow:

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250 °C: 480 °F Butter

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oils - Wikipedia*

The major food applications are linked, wherever possible, to the composition and properties of the oils. This new edition widens the range of oils covered, addresses issues related to trans fats reduction, and new composition data is included throughout. The book is an essential resource for food scientists and technologists who use vegetable oils in food processing; chemists and technologists working in oils and fats processing; and analytical chemists and quality assurance personnel.

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