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Titolo	Processing and nutrition of fats and oils [[electronic resource] /] / Ernesto M. Hernandez, Afaf Kamal-Eldin
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Descrizione fisica	1 online resource (278 p.)
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Altri autori (Persone)	Kamal-EldinAfaf
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Soggetti	Oils and fats - Biotechnology Lipids in nutrition
Lingua di pubblicazione	Inglese
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Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Current trends in the consumption fats and foods -- Chemical and physical properties of lipids -- Biochemical and bioactive properties of fats and oils -- Nutraceutical and functional properties of specialty lipids -- Current processing techniques for fats and oils -- Processing of oils for functional and nutritional applications -- Modified oils-synthesis and applications of structured lipids and phospholipids -- New developments in micronutrients and lipids -- Role of antioxidants in the human diet and effects of food processing -- Nutrigenomics and lipids in the human diet -- Role of lipids and essential fatty acids in infant diet -- Formulation of foods with bioactive and functional lipids -- Cosmetic and pharmaceutical properties of fats and oils -- Labeling and health claims of fats and oils in foods.
Sommario/riassunto	Processing and Nutrition of Fats and Oils reviews current and new practices of fats and oils production. The book examines the different aspects of fats and oils processing, how the nutritional properties are affected, and how fats interact with other components and nutrients in food products. Coverage includes current trends in the consumption of edible fats and oils; properties of fats, oils and bioactive lipids; techniques to process and modify edible oils; nutritional aspects of

lipids; and regulatory aspects, labeling and certifications of fats and oils in foods.
