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Titolo	Advanced dairy chemistry . Volume 2 Lipids / / Paul L.H. McSweeney, Patrick F. Fox, James A. O'Mahony, editors
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ISBN	3-030-48686-9
Edizione	[Fourth edition.]
Descrizione fisica	1 online resource (XVII, 489 p. 106 illus., 16 illus. in color.)
Disciplina	637
Soggetti	Milk - Composition
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di contenuto	Composition and structure of milk lipids -- Origin of fatty acids and influence of nutritional factors on milk fat -- Conjugated linoleic acid: biosynthesis and nutritional significance -- Intracellular origin of milk lipid globules; nature and structure of milk lipid globule membrane. Heterogeneity, molecular and biological properties of proteins -- Physical chemistry of milk fat globules -- Composition, applications, fractionation, technological and/or nutritional significance of milk fat globule material -- Milk fat: chemical and physical modification, fractional crystallization, removal of cholesterol -- Crystallization and rheological properties of milk fat -- Role of milkfat in dairy products -- Nutritional significance of milk lipids -- Stability and spoilage of milk lipids -- Physical characteristics of milk fat -- Analytical methods -- Index.
Sommario/riassunto	The Advanced Dairy Chemistry series was first published in four volumes in the 1980s (under the title Developments in Dairy Chemistry) and revised in three volumes in the 1990s and 2000s. The series is the leading reference on dairy chemistry, providing in-depth coverage of milk proteins, lipids, lactose, water and minor constituents. Advanced Dairy Chemistry Volume 2: Lipids, Fourth Edition, is unique in the literature on milk lipids, a broad field that encompasses a diverse range of topics, including synthesis of fatty acids and acylglycerols, compounds associated with the milk fat fraction, analytical aspects, behavior of lipids during processing and their effect on product

characteristics, product defects arising from lipolysis and oxidation of lipids, as well as nutritional significance of milk lipids. In the years since the publication of the third edition there have been significant developments in milk lipids and these are reflected in changes to this volume. Most topics included in the third edition are retained in the current edition, which has been updated; in some cases, new authors have given their perspective on certain topics. Chapters on nutritional significance of dairy lipids have been considerably revised. This authoritative work summarizes current knowledge on milk lipids and suggests areas for further work. It will be very valuable to dairy scientists, chemists and others working in dairy research or in the dairy industry.