Record Nr.	UNINA9910437819503321
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Titolo	Unsaponifiable matter in plant seed oils / / Didier Fontanel
Pubbl/distr/stampa	Berlin ; ; Heidelberg, : Springer-Verlag, 2013
ISBN	3-642-35710-5
Edizione	[1st ed. 2013.]
Descrizione fisica	1 online resource (x, 366 pages) : illustrations
Collana	Gale eBooks
Disciplina	665.35
Soggetti	Vegetable oils
	Botanical chemistry
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Includes indexes.
Nota di bibliografia	Includes bibliographical references and indexes.
Nota di contenuto	Introduction Total content of unsaponifiable matter and content of corresponding chemical families in various plant seed oils: Species A to B Total content of unsaponifiable matter and content of corresponding chemical families in various plant seed oils: Species C Total content of unsaponifiable matter and content of corresponding chemical families in various plant seed oils: Species D to K Total content of unsaponifiable matter and content of corresponding chemical families in various plant seed oils: Species D to K Total content of unsaponifiable matter and content of corresponding chemical families in various plant seed oils: Species L to N Total content of unsaponifiable matter and content of corresponding chemical families in various plant seed oils: Species O to Q Total content of unsaponifiable matter and content of corresponding chemical families in various plant seed oils: Species R to Z Total content of unsaponifiable matter and content of corresponding chemical families in various plant seed oils: Species R to Z Total content of unsaponifiable matter and content of corresponding chemical families in various plant seed oils: Species R to Z Exceptionally high content of unsaponifiable matter in plant species with high fat content Structures of chemical constituents listed, ordered by family Synopsis of species names.
Sommario/riassunto	Here, the author has compiled data on about 550 oil-bearing plant species with respect to their content of unsaponifiable matters and oils. This unique information resource offers important information for research and development of food products such as neutraceuticals as well as cosmetics. Unsaponifiable matters have varying effects: Conservation and stability (e.g. lignans, tocopherols, tocotrienols), anti-inflammatory properties (triterpene alcohols), cholesterol-lowering (sterols), well tolerated occlusive effect on the skin (squalene).

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Information is provid	ed in a clear and systematic fashion, including
data on relevant che	mical families and pertinent chemical structures.
Also included is a the	esaurus of English, Latin and French plant species
names as well as 65	5 references to the scientific literature.