1. Record Nr. UNINA9910780706403321 Crystallization and solidification properties of lipids [[electronic **Titolo** resource] /] / editors, Neil Widlak, Richard Hartel, Suresh Narine Pubbl/distr/stampa Champaign, III., : AOCS Press, c2001 **ISBN** 1-61583-190-8 Descrizione fisica 1 online resource (257 p.) Altri autori (Persone) WidlakNeil HartelRichard W. <1951-> **NarineSuresh** Disciplina 660/.284298 Soggetti Lipids Crystallization Lingua di pubblicazione Inglese **Formato** Materiale a stampa Livello bibliografico Monografia Description based upon print version of record. Note generali Nota di bibliografia Includes bibliographical references and index. Nota di contenuto Preface; Contents; 1 Molecular Aspects in Fat Polymorphism; 2 Molecular Modeling Applications in Lipid Crystallization: 3 Simultaneous Examination of Structural and Thermal Behaviors of Fats: 4 Effects of Tempering on Physical Properties of Shortenings; 5 Triacylglyceride Crystallization in Vegetable Oils; 6 Differential Scanning Calorimetry as a Means of Prediciting Chocolate Fat-Blooming ; 7 Effect of Sucrose Polyesters and Sucrose Polyester-Lecithins on Crystallization Rate of Vegetable Ghee 8 Experimental Study and Computer Modeling of the Dynamic and Static Crystallization of Cocoa Butter 9 Crystallization of Palm Oil Products: 10 Comparison of Experimental Techniques Used in Lipid Crystallization Studies; 11 Ultrasonic Characterization of Lipid Crystallization; 12 Solid Fat Index vs. Solid Fat Content; 13 Elasticity of Fractal Aggregate Networks; 14 Development and Use of a Novel Technique to Measure Exchange Between Lipid Crystals and Oils; 15 Application of Crystallization Technique for the Lipase-Catalyzed Solid-

Phase Synthesis of Sugar Fatty Acid Monoesters

in Dairy Systems; 19 Solidification Processes in Chocolate

16 Relating Bulk-fat Properties to Emulsified Systems 17 Crystallization in Emulsion; 18 Emulsion Partial Coalescence and Structure Formation

Confectionery Manufacture; 20 Polymorphism and Texture of Fats;