

1. Record Nr.	UNINA9910791867803321
Titolo	Chemical, biological, and functional aspects of food lipids // edited by Zdzislaw E. Sikorski, Anna Kolakowska
Pubbl/distr/stampa	Boca Raton : , : Taylor & Francis, , 2011
ISBN	0-429-15069-5 1-283-00449-6 9786613004499 1-4398-0238-6
Edizione	[2nd ed.]
Descrizione fisica	1 online resource (500 p.)
Collana	Chemical and functional properties of food components series
Altri autori (Persone)	SikorskiZdzislaw E KosakowskaAnna <1938->
Disciplina	664.3
Soggetti	Lipids Food - Fat content Food industry and trade
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Front cover; Contents; Preface; Editors; Contributors; Chapter 1. The Nomenclature and Structure of Lipids; Chapter 2. Chemical and Physical Properties of Lipids; Chapter 3. Principles of Lipid Analysis; Chapter 4. Lipids and Food Quality; Chapter 5. Lipids in Food Structure; Chapter 6. Phospholipids; Chapter 7. Cholesterol and Phytosterols; Chapter 8. Lipophilic Vitamins; Chapter 9. Lipid Oxidation in Food Systems; Chapter 10. Antioxidants; Chapter 11. Dietary Lipids and Coronary Heart Disease; Chapter 12. Role of Lipids in Children's Health and Development Chapter 13. Lipids and the Human VisionChapter 14. Plant Lipids and Oils; Chapter 15. Fish Lipids; Chapter 16. Milk Lipids; Chapter 17. The Role of Lipids in Meat; Chapter 18. Egg Lipids; Chapter 19. Modified Triacylglycerols and Fat Replacers; Chapter 20. Lipids with Special Biological and Physicochemical Activities; Chapter 21. Frying Fats; Chapter 22. Lipid-Protein and Lipid-Saccharide Interactions; Chapter 23. Contaminants of Oils: Analytical Aspects; Back cover
Sommario/riassunto	Chemical, Biological, and Functional Aspects of Food Lipids provides a

concise, straightforward treatment of the present state of knowledge of the nomenclature, content, composition, occurrence, distribution, chemical and biological reactivity, functional properties, and biological role of lipids in food systems. Written by a team of international researchers and based on the available world literature, this book examines the nature, technological properties, reactivity, and health-related concerns and benefits of food lipids. It covers the effects of storage and processing conditions on all aspects of quality of lipid-containing foods and reviews the current state of techniques for lipid analysis. The volume also discusses the importance of lipids in the human diet and includes a comparison of dietary recommendations for lipid intake. This is a valuable reference for researchers and graduate students in food chemistry and nutrition--

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