

1. Record Nr.	UNINA9910797375903321
Titolo	Specialty oils and fats in food and nutrition : properties, processing and applications / / edited by Geoff Talbot
Pubbl/distr/stampa	Amsterdam : , : Elsevier, , [2015] ©2015
ISBN	1-78242-397-4 1-78242-376-1
Descrizione fisica	1 online resource (382 p.)
Collana	Woodhead Publishing series in food science, technology and nutrition ; ; number 290
Disciplina	664.3
Soggetti	Lipids in nutrition Lipids - Biotechnology Lipids - Synthesis Oils and fats - Biotechnology
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; Specialty Oils and Fats in Food and Nutrition: Properties, Processing and Applications; Copyright; Contents; List of contributors; Woodhead Publishing Series in Food Science, Technology and Nutrition; Part One: Properties and processing of specialty oils and fats; Chapter 1: Olive oil: Properties and processing for use in food; 1.1 . Mediterranean world and the culture of the olive tree; 1.2 . Grades of olive oil: Definitions, standards, legislation; 1.3 . Composition of virgin olive oil; 1.3.1 . Fatty acids, triacylglycerols; 1.3.2 . Partial glycerides 1.3.3 . Nontriacylglycerol constituents 1.3.3.1 . Hydrocarbons; 1.3.3.2 . Sterols; Common sterols (4 -desmethylsterols); 4 -Methylsterols; Triterpene alcohols (4,4-dimethylsterols); 1.3.3.3 . Triterpene dialcohols; 1.3.3.4 . Aliphatic and other alcohols; 1.3.3.5 . Diterpene alcohols; 1.3.3.6 . Hydroxyterpenic acids; 1.3.3.7 . Tocopherols; 1.3.3.8 . Pigments; Carotenoids; Chlorophylls; 1.3.3.9 . Volatile and aroma compounds; 1.3.3.10 . Polar phenols; 1.3.3.11 . Other minor components; Phospholipids; Proteins 1.4 . Properties of VOO and conventional methods for quality

evaluation and authenticity1.4.1 . Ascertaining the grade; 1.4.2 . Identity; 1.4.3 . Properties and methods not included in international standards; 1.4.3.1 . Oxidative stability; 1.4.3.2 . Polar phenols; 1.4.3.3 . Absorbance at 225 nm; 1.4.3.4 . Measurement of antioxidant capacity; 1.4.3.5 . Partial glycerides; 1.4.3.6 . Polymeric compounds and oxidation products as determined by high-performance size-exclusion chromatography ( H ...

1.5 . Synopsis of health effects of virgin olive: Claims related to fatty acid composition and polar phenols1.5.1 . Health claims; 1.5.2 . Bioactivity of various minor constituents; 1.5.2.1 . Polar phenolic compounds; Hydroxytyrosol, tyrosol, oleuropein, oleocanthal, and others; Lignans; Flavonoids; Hydroxy-isochromans; 1.5.2.2 . Nonpolar phenols; 1.5.2.3 . Nonphenolic compounds; Triterpene dialcohols and hydroxyterpenic acids; Phytosterols; Squalene; 1.6 . Processing of nonedible oils: Composition and properties of refined olive oil and refined residue oil; 1.6.1 . Refined olive oil

1.6.2 . Refined olive residue (olive pomace) oil1.7 . Factors affecting virgin olive oil composition, properties, quality, and nutritional value; 1.7.1 . Pedoclimatic factors, fruit maturity, cultivar; 1.7.2 . Processing of fruits, storage, and packaging; 1.7.3 . Innovative proposals to maintain high levels of biophenols in virgin olive oil; 1.7.3.1 . Preprocessing; 1.7.3.2 . Crushing and malaxation; 1.7.3.3 . Filtration; 1.7.3.4 . Cloudy (veiled) virgin olive oil; 1.8 . Culinary applications; 1.8.1 . Frying; 1.8.2 . Innovative proposals for the production of olive-based products

1.9 . Novel analytical techniques to monitor quality and check authenticity, varietal differences, geographical origin, ...

---