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Autore	McDonald, William Andrew
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Titolo	Vegetable oils in food technology : composition, properties and uses / / edited by Frank D. Gunstone
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Extraction, refining and processing; 1.2 Vegetable oils: Production, consumption and trade; 1.2.1 Nine vegetable oils; 1.2.2 Palm oil; 1.2.3 Soybean oil; 1.2.4 Rapeseed/canola oil; 1.2.5 Sunflowerseed oil; 1.2.6 Groundnut (peanut) oil; 1.2.7 Cottonseed oil; 1.2.8 Coconut oil; 1.2.9 Palmkernel oil; 1.2.10 Olive oil; 1.2.11 Corn oil; 1.2.12 Sesame oil; 1.2.13 Linseed oil; 1.3 Some topical issues
1.3.1 Imports into China and India1.3.2 Trade in oilseeds and in vegetable oils; 1.3.3 Food and non-food use of vegetable oils; 1.3.4 Prices; 1.3.5 The food-fuel debate; 1.3.6 Predictions for future supply and demand; 1.3.7 Sustainability; 1.3.8 Genetic modification; References; 2 Palm Oil; 2.1 Introduction; 2.2 Composition and properties of palm oil and fractions; 2.2.1 Palm oil; 2.2.2 Palm olein; 2.2.3 Palm stearin; 2.3 Physical characteristics of palm oil products; 2.3.1 Palm oil; 2.3.2 Palm olein; 2.3.3 Palm stearin; 2.4 Minor components of palm oil products; 2.4.1 Carotenes
2.4.2 Tocopherols and tocotrienols (tocols)2.4.3 Sterols, squalene and other hydrocarbons; 2.5 Food applications of palm oil products; 2.5.1 Cooking/frying oil; 2.5.2 Margarines; 2.5.3 Shortenings; 2.5.4 Vanaspati; 2.5.5 Cocoa butter equivalents (CBE); 2.5.6 Other uses; 2.6 Nutritional aspects of palm oil; 2.7 Sustainable palm oil; 2.8 Conclusions; References; 3 Soybean Oil; 3.1 Introduction; 3.2 Composition of soybean and soybean oil; 3.2.1 Seed composition; 3.2.2 Oil composition; 3.2.3 Fatty acid composition; 3.2.4 Minor components; 3.3 Recovery and refining of soybean oil
3.3.1 Oil extraction3.3.2 Oil refining; 3.3.3 Modified non-alkaline refining; 3.3.4 Co-products from oil refining; 3.3.5 Fatty acid esters of glycidol and 3-monochloro-1,2-propanediol as processing contaminants; 3.4 Oil composition modification by processing and biotechnology; 3.4.1 Hydrogenation; 3.4.2 Interesterification; 3.4.3 Crystallization and fractionation; 3.4.4 Traditional plant breeding and genetic modification; 3.4.5 Oxidative and sensory properties of low-linolenic acid soybean oil to replace trans frying oil; 3.5 Physical properties of soybean oil; 3.5.1 Polymorphism
3.5.2 Density3.5.3 Viscosity; 3.5.4 Refractive index; 3.5.5 Specific heat; 3.5.6 Melting point; 3.5.7 Heat of combustion; 3.5.8 Smoke, flash, and fire points; 3.5.9 Solubility; 3.5.10 Plasticity and spreadability; 3.5.11 Electrical resistivity; 3.6 Oxidation evaluation of soybean oil; 3.7 Nutritional properties of soybean oil; 3.8 Food uses of soybean oil; 3.8.1 Cooking and salad oils; 3.8.2 Margarine and shortening; 3.8.3 Mayonnaise and salad dressing; References; 4 Canola/Rapeseed Oil; 4.1 Introduction; 4.2 Composition; 4.2.1 Nature of edible oils and fats
4.2.2 Fatty acid composition of canola oil

Sommario/riassunto

Our dietary intake comprises three macronutrients (protein, carbohydrate and lipid) and a large but unknown number of micronutrients (vitamins, minerals, antioxidants, etc). Good health rests, in part, on an adequate and balanced supply of these components. This book is concerned with the major sources of lipids and the micronutrients that they contain. Now in an extensively updated second edition, the volume provides a source of concentrated and accessible information on the composition, properties and food applications of the vegetable oils commonly used in the food industry. Chapters are