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The major food applications are linked, wherever

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possible, to the composition and properties of the oils.

This new edition widens the range of oils covered, addresses issues related to trans fats reduction, and new composition data is included throughout. The book is an essential resource for food scientists and technologists who use vegetable oils in food processing; chemists and technologists working in oils and fats processing; and analytical chemists and quality assurance personnel.

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Vegetable Oils in Food Technology Table 1.5 Four major vegetable oils as a percentage of vegetable oil production (9 oils) in the period 1995/96 to 2008/09.

Oil	1995/96	2000/01	2005/06	2008/09	Total
Palm	22.8	28.5	15.6	12.8	79.7
Soybean	27.1	29.7	14.8	9.1	80.7
Rapeseed	30.2	29.1	14.6	8.9	82.8
Sunflower seed	14.6	8.9	82.8	32.2	27.1
Total	15.5	9.0	83.8		

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Vegetable oils in food technology | Semantic Scholar covering thirteen oils. The four dominant oils are discussed Wrst: soybean, palm, rape/canola, and

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sunXower. These chapters are followed by chapters on the two lauric oils (coconut and palmkernel), cottonseed oil, groundnut (pea-nut) oil, olive oil, corn oil and three minor but interesting oils (sesame, rice bran, and Xaxseed). The authors—from Europe, Asia, and North America—

VEGETABLE OILS IN FOOD TECHNOLOGY: Composition, Properties ...

The major food applications are linked, wherever possible, to the composition and properties of the oils. This new edition widens the range of oils covered, addresses issues related to trans fats reduction, and new composition data is included throughout. The book is an essential resource for food scientists and technologists who use vegetable oils in food processing; chemists and technologists working in oils and fats processing; and analytical chemists and quality assurance personnel.

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1.3.2 Trade in oilseeds and in vegetable oils 15. 1.3.3 Food and non-food use of vegetable oils 15. 1.3.4 Prices 16. 1.3.5 The food – fuel debate 19. 1.3.6 Predictions for future supply and demand 21. 1.3.7 Sustainability 22. 1.3.8 Genetic modification 23. References 24. 2 Palm Oil 25 Siew Wai Lin. 2.1 Introduction 25

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Vegetable oils and fats have fatty acids in cis configuration, which are nutritionally important, while during partial hydrogenation of fats and oil, some cis form of fatty acids are converted into a trans form, which is reported to be harmful for human health, such as increasing the risk of coronary heart disease (Aro et al., 2006). Trans-fatty acid, namely elaidic acid, is formed during hydrogenation of fat, and microbial action on fat molecule.

Vegetable Oil - an overview | ScienceDirect Topics
Now in an extensively updated second edition, Vegetable Oils in Food Technology provides concentrated and accessible information on the composition, properties and food applications of the vegetable oils used in the food industry.

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Fat Quality Smoke point; Almond oil: 221 ° C: 430 ° F:
Avocado oil: Refined: 270 ° C: 520 ° F: Mustard oil:

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250 °C: 480 °F: Beef tallow: 250 °C: 480 °F Butter

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