Processing and Nutrition of Fats and Oils

Ernesto M. Hernandez (Original Author), Afaf Kamal-Eldin (Original Author)

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DESCRIPTION

Processing and Nutrition of Fats and Oils reviews current and new practices of fats and oils production. The book examines the different aspects of fats and oils processing, how the nutritional properties are affected, and how fats interact with other components and nutrients in food products. Coverage includes current trends in the consumption of edible fats and oils; properties of fats, oils and bioactive lipids; techniques to process and modify edible oils; nutritional aspects of lipids; and regulatory aspects, labeling and certifications of fats and oils in foods.

ABOUT THE AUTHOR

Ernesto M. Hernandez, Ph.D. is Director of Process Development at Omega Protein, Inc., Houston, TX and is responsible for research and development of the food division. Previously, he served as Head, Fats and Oils Program, Food Protein Research and Development Center, Texas A&M University, College Station, TX.

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FEATURES

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• Reviews current and new practices of fats and oils production

• Emphasizes design of food formulations using nutrigenomics

• Applications demonstrate latest concepts and technologies

• Co-authored by experts at the forefront of bioactive lipids research

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