DESCRIPTION

An authoritative reference that contains the most up-to-date information knowledge, approaches, and applications of lipid crystals

Crystallization of Lipids is a comprehensive resource that offers the most current and emerging knowledge, techniques and applications of lipid crystals. With contributions from noted experts in the field, the text covers the basic research of polymorphic structures, molecular interactions, nucleation and crystal growth and crystal network formation of lipid crystals which comprise main functional materials employed in food, cosmetic and pharmaceutical industry. The authors highlight trans-fat alternative and saturated-fat reduction technology to lipid crystallization. These two issues are the most significant challenges in the edible-application technology of lipids, and a key solution is lipid crystallization.

The text focuses on the crystallization processes of lipids under various external influences of thermal fluctuation, ultrasound irradiation, shear, emulsification and additives. Designed to be practical, the book’s information can be applied to realistic applications of lipids to foods, cosmetic and pharmaceuticals. This authoritative and up-to-date guide:

• Highlights cutting-edge research tools designed to help analyse lipid crystallization with the most current and the conventional techniques

• Offers a thorough review of the information, techniques and applications of lipid crystals

• Includes contributions from noted experts in the field of lipid crystals
• Presents cutting-edge information on the topics of trans-fat alternative and saturated-fat reduction technology

Written for research and development technologists as well as academics, this important resource contains research on lipid crystals which comprise the main functional materials employed in food, cosmetic and pharmaceutical industry.

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About the Editor

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