DESCRIPTION

Rapeseed is now the second largest oilseed crop after soybean, and the third largest vegetable oil after soybean oil and palm oil, and it is therefore an important contributor to the annual supply of vegetable oils required to meet an increasing demand.

This volume provides comprehensive coverage of rapeseed oil and its close relative, canola oil, from production (agronomic) aspects, through extraction to refining and processing. Chemical composition, physico-chemical properties, food and non-food uses are considered in detail, and a chapter is included on future prospects, including oils available by means of genetic manipulation.

This is a book for oils and fats chemists and technologists in the food and oleochemical industries, chemical engineers in the processing industry, nutritionists and seed technologists.

ABOUT THE AUTHOR

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FEATURES

• The only volume devoted to rapeseed / canola oil

• Coverage of all aspects, from production (agronomic), through extraction to refining and processing. Chemical composition, physico-chemical properties, food and non-food uses are considered in detail

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