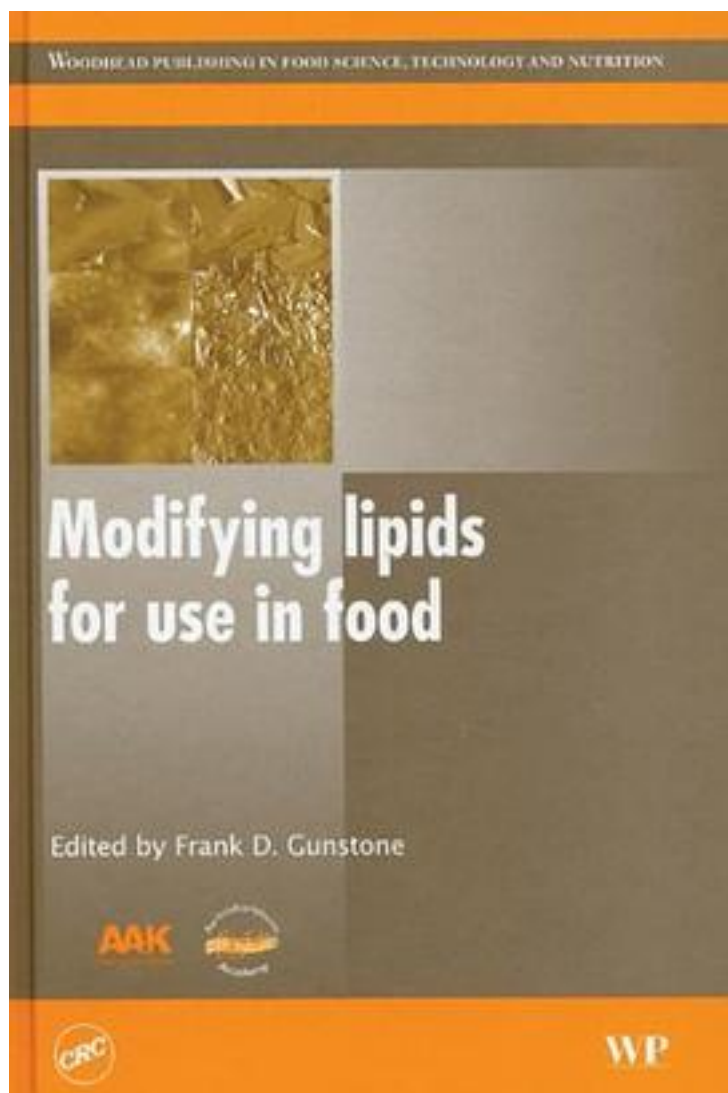


Modifying Lipids for Use in Food



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Oils and fats have a major impact on the nutritional and sensory quality of many foods. Food manufacturers must often modify lipid components or ingredients in food to achieve the right balance of physical, chemical, and nutritional properties. "Modifying Lipids for Use in Food" reviews the range of lipids available, techniques for their modification, and how they can be used in food products. Part 1 reviews vegetable, animal, marine, and microbial sources of lipids and their structure. The second part of the book discusses the range of techniques for modifying lipids such as hydrogenation, fractionation, and interesterification. Finally, Part 3 considers the wide range of applications of modified lipids in such areas as dairy and bakery products, confectionary and frying oils. With its distinguished editor and international range of contributors, "Modifying Lipids for Use in Food" will be a standard reference for dairy and other manufacturers using modified lipids.

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