



Specialty Oils and Fats in Food and Nutrition: Properties, Processing and Applications (Woodhead Publishing Series in Food Science, Technology and Nutrition)

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Specialty Oils and Fats in Food and Nutrition: Properties, Processing and Applications (Woodhead Publishing Series in Food Science, Technology and Nutrition) From Woodhead Publishing

Specialty Oils and Fats in Food and Nutrition: Properties, Processing and Applications examines the main specialty oils and fats currently in use in food processing, as well as those with significant potential. Specialty oils and fats have an increasing number of applications in the food industry, due to growing consumer interest in “clean label” functional foods and the emerging markets in “free-from” and specialist foods.

Part One of this book covers the properties and processing of specialty oils and fats, with a focus on the chemistry, extraction, and quality of different fats and oils, including chapters on shea butter, tropical exotic oils, and structured triglycerides. Part Two looks at the applications of specialty oils and fats in different food and nutraceutical products, such as confectionary, ice cream, and margarine.

Specialty Oils and Fats in Food and Nutrition is a key text for R&D managers and product development personnel working in the dairy, baking, and dairy analogue sectors, or any sector using fats and oils. It is a particularly useful reference point for companies reformulating their products or developing new products to alter fat content, as well as academics with a research interest in the area, such as lipid scientists or food scientists.

- Authored by an industry expert with 35 years of experience working for Unilever and Loders Croklaan
- Broad coverage encompasses tropical exotic oils, tree nut oils, algal oils, GM vegetable oils, and more
- Addresses growing application areas including nutraceuticals, infant formula, and ice cream and confectionery

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Editorial Review

From the Back Cover

Specialty oils and fats have an increasing number of applications in the food industry, due to growing consumer interest in 'clean label' functional foods and the emerging markets in 'free-from' and specialist foods. *Specialty Oils and Fats in Food and Nutrition: Properties, Processing and Applications* provides an overview of the main specialty oils and fats in current use and with significant potential in food processing.

Part One covers the properties and processing of specialty oils and fats, with a focus on the chemistry, extraction and quality of different fats and oils including chapters on shea butter, tropical exotic oils and structured triglycerides. Part Two looks at the applications of specialty oils and fats in different food and nutraceutical products such as confectionery ice cream and margarine.

Specialty Oils and Fats in Food and Nutrition: Properties, Processing and Applications is a key text for R&D managers and product development personnel working in sectors using fats and oils such as confectionery, margarines and ice cream. It is a particularly useful reference point for companies reformulating their products or developing new products to alter the fat content as well as academics with a research interest in the area (lipid scientists, food scientists).

Geoff Talbot has 35 years of experience working for Unilever and Loders Croklaan and more than 10 years currently working as a freelance consultant specialising in all aspects of fats and oils in the food industry.

Users Review

From reader reviews:

Nelson Wyatt:

Specialty Oils and Fats in Food and Nutrition: Properties, Processing and Applications (Woodhead Publishing Series in Food Science, Technology and Nutrition) can be one of your basic books that are good idea. All of us recommend that straight away because this guide has good vocabulary that will increase your knowledge in vocabulary, easy to understand, bit entertaining but still delivering the information. The writer giving his/her effort to set every word into delight arrangement in writing Specialty Oils and Fats in Food and Nutrition: Properties, Processing and Applications (Woodhead Publishing Series in Food Science, Technology and Nutrition) although doesn't forget the main stage, giving the reader the hottest and based confirm resource information that maybe you can be among it. This great information can drawn you into brand-new stage of crucial thinking.

Melvin Groth:

Are you kind of stressful person, only have 10 or perhaps 15 minute in your moment to upgrading your mind proficiency or thinking skill perhaps analytical thinking? Then you have problem with the book when

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Michael Beebe:

In this era globalization it is important to someone to obtain information. The information will make someone to understand the condition of the world. The fitness of the world makes the information easier to share. You can find a lot of personal references to get information example: internet, newspapers, book, and soon. You can see that now, a lot of publisher this print many kinds of book. Typically the book that recommended to you is Specialty Oils and Fats in Food and Nutrition: Properties, Processing and Applications (Woodhead Publishing Series in Food Science, Technology and Nutrition) this book consist a lot of the information in the condition of this world now. That book was represented just how can the world has grown up. The words styles that writer value to explain it is easy to understand. Often the writer made some investigation when he makes this book. Honestly, that is why this book acceptable all of you.

Frank Arnett:

This Specialty Oils and Fats in Food and Nutrition: Properties, Processing and Applications (Woodhead Publishing Series in Food Science, Technology and Nutrition) is brand-new way for you who has attention to look for some information given it relief your hunger of information. Getting deeper you upon it getting knowledge more you know or else you who still having little bit of digest in reading this Specialty Oils and Fats in Food and Nutrition: Properties, Processing and Applications (Woodhead Publishing Series in Food Science, Technology and Nutrition) can be the light food for you personally because the information inside this specific book is easy to get through anyone. These books develop itself in the form which can be reachable by anyone, yep I mean in the e-book type. People who think that in publication form make them feel sleepy even dizzy this e-book is the answer. So you cannot find any in reading a guide especially this one. You can find actually looking for. It should be here for a person. So , don't miss this! Just read this e-book variety for your better life along with knowledge.

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