



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 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:

Elizabeth Frizzell:

Reading a guide tends to be new life style in this particular era globalization. With reading you can get a lot of information that will give you benefit in your life. Together with book everyone in this world can share their idea. Ebooks can also inspire a lot of people. Lots of author can inspire their particular reader with their story or their experience. Not only situation that share in the books. But also they write about the knowledge about something that you need case in point. How to get the good score toefl, or how to teach your kids, there are many kinds of book which exist now. The authors these days always try to improve their skill in writing, they also doing some research before they write for their book. One of them is this *Specialty Oils and Fats in Food and Nutrition: Properties, Processing and Applications* (Woodhead Publishing Series in Food Science, Technology and Nutrition).

Lourdes Tyner:

Playing with family within a park, coming to see the ocean world or hanging out with good friends is thing that usually you could have done when you have spare time, after that why you don't try factor that really

opposite from that. Just one activity that make you not sensation tired but still relaxing, trilling like on roller coaster you are ride on and with addition of knowledge. Even you love Specialty Oils and Fats in Food and Nutrition: Properties, Processing and Applications (Woodhead Publishing Series in Food Science, Technology and Nutrition), you are able to enjoy both. It is fine combination right, you still need to miss it? What kind of hang-out type is it? Oh seriously its mind hangout guys. What? Still don't understand it, oh come on its called reading friends.

Larry Artz:

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Mary Jones:

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