

Methods to Assess Quality and Stability of Oils and Fat-containing Foods

Edited by Kathleen Warner and NCA. Michael Iddis, AOCS Press, 1995. \$60.00-Gb. + 220 pages. ISBN 0 935575 58 8

The monograph *Methods to Assess Quality and Stability of Oils and Fat-containing Foods* is based on an American Oil Chemists Society short course held in 1991. Unfortunately, it took approximately four years for this book to be published; thus, very few scientists published after 1991 have been cited. Several important recent developments in the field, such as the use of chemiluminescence and electron paramagnetic resonance to monitor lipid oxidation, have not been mentioned in this volume.

However, as stated by the editors, this monograph was written for those laboratory scientists who are establishing protocols to determine oil quality and stability. In this regard, the editors have accomplished their goal.

The book consists of 11 chapters. An interesting historical review of the developments in methods of fat analysis and sensory evaluation from the 1880s to the 1970s is presented in Chapter 1. Chapter 2 provides a good review of the factors affecting oil quality and stability. A very comprehensive treatment of sensory analysis

of oils and fat-containing foods is given in Chapters 3–5. Because sensory analysis is the optimum test for the quality of oils and fat-containing foods, a detailed discussion on this subject is certainly desirable.

In Chapters 6 and 7, the significant volatile flavor compounds in oils and fat-containing foods, and the methods to measure these volatile compounds are discussed; emphasis has been placed on the volatile compounds in vegetable oils – marine oils have not been mentioned. All of the sample preparation methods for gas chromatographic analysis, including direct injection, static headspace and dynamic headspace have been discussed. Readers should, however, be aware of the recent developments in the use of adsorptive-stripping direct desorb thermal desorption or direct short-path thermal desorption gas chromatography for the measurement of volatiles. Gas chromatography/olfactometry (GC/O) including the 'chum' method or aroma extract dilution analysis, is another important recent development that will be

particularly useful in determining the compound or compounds responsible for the off-flavors of oils and fat-containing foods; however GC/O is not mentioned in this monograph.

Chemical methods, such as peroxide value, conjugated diene, trioxide value and rancidity value analyses, for the measurement of oil quality are well presented in Chapters 8 and 9. Various accelerated stability tests including the active-oxygen method and the Rancimat method are discussed in Chapter 10. The advantages and disadvantages for various tests are briefly but clearly discussed. The most valuable and unique contribution to this volume is probably Chapter 11: L.C. Nahem, the author of this chapter, has certainly accomplished his goal of making the reader a more intelligent consumer of statistics.

In summary, *Methods to Assess Quality and Stability of Oils and Fat-containing Foods* provides valuable information on methods for assessing the quality and stability of oils and fat-containing foods. It is recommended to industrial laboratory scientists in quality control and product development who are concerned with the determination of oil quality and stability.

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Food Enzymes: Structure and Mechanisms

by Franklin W.S. Wong, Chapman & Hall, 1995. 624 pp-Gb. + 392 pages ISBN 0 412 05691 7

Food Enzymes: Structure and Mechanisms attempts to bring together detailed, fully referenced information about the structure and function of enzymes on the one hand, and their application to food processing on the other.

The volume begins with a very brief review of the current range of enzyme uses in the food manufacturing and processing sector. This is augmented by some comments on future developments such as recombinant DNA technology, gene engineering and monoclonal antibodies. This chapter lacks balance and substance in that no consideration is given to economic, regulatory or consumer acceptance issues. Also, the author dwells too much on catalytic antibodies and artificial enzymes, the potential of which

in the food area is doubtful and very far downstream. In a book dealing with the food manufacturing sector, a more useful and relevant area to describe and describe would have been the growing fundamental and applied literature on the modification and exploitation of enzyme behaviour in solvent-free food systems^{1,2}, which has been ignored completely.

The second chapter is on 'tailor made' enzyme mixtures and functions and gives a brief introduction to the advantages of modified enzymes, with inadequate critical appraisal of the special needs of the food processing sector, dealing as it does in relatively low addition-value bulk materials, which people expect to be safe to eat. However, such criticism apart, this chapter gives a rational and generally

well informed account of the scientific basis of protein modification, based on the principles of engineering molecular interactions in order to influence stability, resistance to chemical modification, catalytic efficiency and bond specificity.

The bulk of the book is taken up with very comprehensive chapters describing, at a detailed biochemical and molecular level, the structure, characteristics and action mechanisms of the major classes of enzymes used in food processing. Those readers who are attracted to the food aspect of the book's title will be disappointed by the lack of information on the relevance of these details to food modification, processing and preservation technology. However, it will appeal to research and development scientists searching for opportunities to use fundamental knowledge as an integral part of results-oriented R&D programmes.

The enzymes covered are amylases, cellulases, crosslinkers (although

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Methods to Access Quality and Stability of Oils and Fat-Containing Foods Kathleen Warner, Michael Eskin, 1995-01-30 Methods to Assess Quality and Stability of Oils and Fat Containing Foods is a valuable and unique resource for food scientists and oil chemists a welcome addition to the libraries of scientists working in product development and quality control Methods to assess quality and stability of oils and fat-containing foods K. Warner, 1995 Historical glimpses of analytical and quality assessment methods for fats and oils Factors affecting oil quality and stability Organization of a sensory evaluation program Sensory evaluation of oils and fat containing foods Sensory evaluation of margarine Methods to measure volatile compounds and the flavor significance of volatile compounds Historical and future development of volatile compound analysis Analyses of peroxide values and headspace oxygen Conjugated diene anisidine value and carbonyl value analyses Accelerated stability methods for stability tests and statistical analyses Applied statistics for oil chemists

Handbook of Food Preservation M. Shafiur Rahman, 2020-06-10 The processing of food is no longer simple or straightforward but is now a highly interdisciplinary science A number of new techniques have developed to extend shelf life minimize risk protect the environment and improve functional sensory and nutritional properties Since 1999 when the first edition of this book was published it has facilitated readers understanding of the methods technology and science involved in the manipulation of conventional and newer sophisticated food preservation methods The Third Edition of the Handbook of Food Preservation provides a basic background in postharvest technology for foods of plant and animal origin presenting preservation technology of minimally processed foods and hurdle technology or combined methods of preservation Each chapter compiles the mode of food preservation basic terminologies and sequential steps of treatments including types of equipment required In addition chapters present how preservation method affects the products reaction kinetics and selected prediction models related to food stability what conditions need be applied for best quality and safety and applications of these preservation methods in different food products This book emphasizes practical cost effective and safe strategies for implementing preservation techniques for wide varieties of food products Features Includes extensive overview on the postharvest handling and treatments for foods of plants and animal origin Describes comprehensive preservation methods using chemicals and microbes such as fermentation antimicrobials antioxidants pH lowering and nitrite Explains comprehensive preservation by controlling of water structure and atmosphere such as water activity glass transition state diagram drying smoking edible coating encapsulation and controlled release Describes preservation methods using conventional heat and other forms of energy such as microwave ultrasound ohmic heating light irradiation pulsed electric field high pressure and magnetic field Revised updated and expanded with 18 new chapters the Handbook of Food Preservation Third Edition remains the definitive resource on food preservation and is useful for practicing industrial and academic food scientists technologists and engineers *Advances in Food Biochemistry* Fatih Yildiz, 2009-12-16

Understanding the biochemistry of food is basic to all other research and development in the fields of food science technology and nutrition and the past decade has seen accelerated progress in these areas. **Advances in Food Biochemistry** provides a unified exploration of foods from a biochemical perspective. Featuring illustrations to elucidate many concepts, **Food Lipids** by Casimir C. Akoh, 2017-03-16, maintains the high standards that made the previous editions such well respected and widely used references. **Food Lipids: Chemistry, Nutrition, and Biotechnology**, Fourth Edition, provides a new look at lipid oxidation and highlights recent findings and research. Always representative of the current state of lipid science, this edition provides 16 new chapters and 21 updated chapters written by leading international experts that reflect the latest advances in technology and studies of food lipids. New chapters include: Analysis of Fatty Acid Positional Distribution in Triacylglycerol; Physical Characterization of Fats and Oils; Processing and Modification Technologies for Edible Oils and Fats; Crystallization Behavior of Fats; Effect of Processing Conditions on Enzymatic Purification and Enrichment and Purification of Polyunsaturated Fatty Acids and Conjugated Linoleic Acid Isomers; Microbial Lipid Production; Food Applications of Lipids; Encapsulation Technologies for Lipids; Rethinking Lipid Oxidation; Digestion, Absorption, and Metabolism of Lipids; Omega-3 Polyunsaturated Fatty Acids and Health; Brain Lipids in Health and Disease; Biotechnologically Enriched Cereals with PUFAs in Ruminant and Chicken Nutrition; Enzyme-Catalyzed Production of Lipid-Based Esters for the Food Industry; Emerging Process and Technology for Production of Edible Oils Through Metabolic Engineering; Genetically Engineered Cereals for Production of Polyunsaturated Fatty Acids. The most comprehensive and relevant treatment of food lipids available, this book highlights the role of dietary fats in foods, human health, and disease. Divided into five parts, it begins with the chemistry and properties of food lipids, covering nomenclature and classification, extraction and analysis, and chemistry and function. Part II addresses processing and food applications, including modification technologies, microbial production of lipids, crystallization behavior, chemical interesterification, purification, and encapsulation technologies. The third part covers oxidation, measurements, and antioxidants. Part IV explores the myriad interactions of lipids in nutrition and health, with information on heart disease, obesity, and cancer, with a new chapter dedicated to brain lipids. Part V continues with contributions on biotechnology and biochemistry, including a chapter on the metabolic engineering of edible oils.

Handbook of Analysis of Edible Animal By-Products by Leo M.L. Nollet, Fidel Toldra, 2011-04-01. Considered high-priced delicacies or waste material to be tossed away, the use and value of offal, edible and inedible animal by-products, depend entirely on the culture and country in question. The skin, blood, bones, meat trimmings, fatty tissues, horns, hoofs, feet, skull, and entrails of butchered animals comprise a wide variety of products, including human or pet food, or processed materials in animal feed, fertilizer, or fuel. Regardless of the final product's destination, it is still necessary to employ the most up-to-date and effective tools to analyze these products for nutritional and sensory quality, as well as safety. Providing a full overview of the analytical tools currently available, the **Handbook of Analysis of Edible Animal By-Products** examines the role and use of the main techniques and methodologies.

used worldwide for the analysis of animal by products Divided into four parts this unique handbook covers the chemistry and biochemistry involved in the fundamentals of the field and considers the technological quality nutritional quality and safety required to produce a viable product Beginning with an introduction to the chemical and biochemical compounds of animal by products the book details the use and detection of food grade proteins rendered fats and cholesterol It discusses how to determine oxidation in edible by products measurement of color in these products and the analysis of nutritional aspects such as essential amino acids fatty acids vitamins minerals and trace elements The latter portion of the book deals with safety parameters particularly the analytical tools for the detection of pathogens toxins and chemical toxic compounds usually found in muscle foods Specific chapters highlight the detection of tissues typically found in animal by products such as neuronal tissues non muscle tissues and bone fragments *Index of Conference Proceedings* ,1996 Proceedings of the 3rd International Symposium on Pistachios and Almonds R. Socias,2002 *Journal of the Chinese Chemical Society* ,2007 **Egyptian Journal of Chemistry** ,2005 **Chemistry and Industry** ,1996 **Nutrition Abstracts and Reviews** ,2001 The Chemistry of Peroxides Zvi Rappoport,2006 **The Chemistry of Peroxides** Saul Patai,1983 *The Cumulative Book Index* ,1996 A world list of books in the English language *Analyses of Fats, Oils, and Lipoproteins* Edward George Perkins,1991 Reflects the current state of the art of analysis of fats oils and other lipids which is essential in the study of the nutritional and metabolic roles of these compounds Embodies practical material intended as a reference for those working in the field and others interested in lipids **American Book Publishing Record** ,1995 Handbook of Indices of Food Quality and Authenticity R S Singhal,Pushpa R. Kulkarni,D V Reg,1997-07 The area of food adulteration is one of increasing concern for all those in the food industry This book compares and evaluates indices currently used to assess food authenticity **Annual Report** Hormel Institute,1994 **Soya Bluebook Plus** ,1995

Unveiling the Energy of Verbal Art: An Emotional Sojourn through **Methods To Assess Oil Quality And Stability Of Oils And Fatcontaining**

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