

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

Edited by Kathleen Werner and K.A. Michael Mills, AOCS Press, 1995, \$200.00/CA, 422 pages, ISBN 0-8058-1525-8

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 1993. Unfortunately, it took approximately four years for this book to be published; thus, very few references published after 1993 have been cited. Several important topics developments in the field, such as the use of chemiluminescence and electron paramagnetic resonance to monitor lipid oxidation, have not been mentioned in the volume.

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

The book consists of 11 chapters. An interesting historical review of the developments in methods of oil analysis and sensory evaluation from the 1930s 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 oil- and fat-containing foods is given in Chapters 3–5. Because sensory analysis is the optimum tool 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 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 sensory preparation methods for gas chromatographic analysis, including flame ionization, static headspace and dynamic headspace have been discussed. Readers should, however, be aware of the recent development in the use of adsorption-extrusion direct-draw-back thermal desorption for direct short-path thermal desorption gas chromatography for the measurement of volatiles. Gas chromatography olfactometry (GCO) including the "silence" method for sensory volatile oil 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, GCO is not mentioned in this monograph.

Chemical methods, such as peroxide value, conjugated dienes, iodine value and saponification value, 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. K.C. Miller, the author of this chapter, has certainly accomplished his goal of making the reader a more "intelligent" consumer of oils.

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 researchers, engineers, quality control and quality development who are concerned with the determination of oil quality and stability.

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### Food Enzymes: Structure and Mechanisms

By Ching-Yi Wang, Chapman & Hall, 1995, £29.99/US \$49.95/CA \$79.95, 270 pages, ISBN 0-412-05621-7

**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 enzymes used in the food manufacturing and processing sector. This is succeeded by some information on future developments such as recombinant DNA technology, genetic engineering and catalytic antibodies. This chapter lacks balance and substance in that no consideration is given to economic, regulatory or consumer-acceptance factors. Also, the author devotes 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 expand would have been the growing fundamental and applied literature on the modification and application of enzymes behaviour in solvent-free food systems<sup>1,2</sup>, which has been ignored completely.

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

well referenced account of the scientific basis of protein modification, based on the principles of engineering and initial interactions in relation to: influence stability, resistance to chemical modification, catalytic efficiency and biological activity.

The bulk of the book is taken up with very comprehensive chapters describing an detailed biochemical and molecular level, the structure, characteristics and action mechanisms of the major classes of enzymes used in food processing. These sections, which are attached to the "Food Enzyme" in the book's title will be disrupted by the lack of information on the relevance of these details to food modification, processing and ingredients technology. However, it will appeal to research and development scientists searching for opportunities to use fundamental knowledge in an integral part of food-modifying R&D programmes.

The enzymes covered are amylases, cellulases, proteases (through

# Methods To Assess Oil Quality And Stability Of Oils And Fatcontaining

**PT Brinkman**

## **Methods To Assess Oil Quality And Stability Of Oils And Fatcontaining:**

**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 developmnet 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 statistic 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 inter disciplinary 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 m **Food Lipids** Casimir C. Akoh,2017-03-16 Maintaining 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 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 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 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** 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**

In a global inundated with monitors and the cacophony of instantaneous transmission, the profound power and psychological resonance of verbal art often fade into obscurity, eclipsed by the continuous onslaught of noise and distractions. However, located within the musical pages of **Methods To Assess Oil Quality And Stability Of Oils And Fatcontaining**, a charming work of fictional elegance that impels with organic thoughts, lies an unforgettable trip waiting to be embarked upon. Written by a virtuoso wordsmith, that enchanting opus instructs visitors on a mental odyssey, delicately exposing the latent potential and profound influence stuck within the elaborate web of language. Within the heart-wrenching expanse of the evocative examination, we will embark upon an introspective exploration of the book's main styles, dissect their fascinating writing style, and immerse ourselves in the indelible impact it leaves upon the depths of readers' souls.

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