

How to Manufacture Oils, Fats and Its Derivatives

Description:

Until recently fats and oils have been in surplus, and considered a relatively low value byproduct. Only recently have energy uses of fats and oils begun to be economically viable. Food value of fats and oils is still far above the energy value of fats and oils. Industrial and technical value of fats and oils is still above the energy value of fats and oils. Animal feeds value of fats and oils tends to remain below the energy value of fats and oils.

With development of new technology oils and fats industry has undergone a number of changes and challenges that have prompted the development of new technologies, and processing techniques. Oils and fats constitute one of the major classes of food products. In fact oils and fats are almost omnipresent in food processing— whether naturally occurring in foods or added as ingredients for functional benefits and, despite the impression given by several sources to the contrary, they remain an essential part of the human diet. However, it is increasingly apparent that both the quantity and the quality of the fat consumed are vital to achieve a balanced diet. They are essential constituents of all forms of plant and animal life. Oils and fats occur naturally in many of our foods, such as dairy products, meats, poultry, and vegetable oil seeds. India is the biggest supplier of greater variety of vegetable oil and still the resources are abundant. The applications of oils are also seen in paints, varnishes and related products. Since the use of oils and fats in our daily life is very noticeable the market demands of these products are splendid.

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Keywords: How to Manufacture Oils, Fats and Its Derivatives, Oils, Fats and Its Derivatives, Classification of Fats and Oils, Milk Fat, Lauric Acid, Fats and Fatty Acids, Heat of Vaporization, Oiliness and Viscosity, Reactions of Fats, Hydrolysis, Halogenation, Vinyl Laurate, Linolenic Acid and linolenyl Alcohol, Solidification, Homogenization, Emulsification, Kokum, Mahua, Neem, Punna, Undi, Karanj, Kusum, Dhupa, Nahor, Khakan, Pilu, Pisa, Tall Oil Etc

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