

Contents

Contributors
Preface

xiii
xv

1 Lecithins HANNIS-GEORG BUESCHELBERGER

1.1	Introduction to lecithins and phospholipids	1
1.1.1	Some history	1
1.1.2	Phospholipids	2
1.1.3	Occurrence of phospholipids	4
1.2	Production of lecithins	4
1.2.1	Vegetable lecithins	5
1.2.2	Animal lecithins	6
1.3	Further processing of lecithins	6
1.3.1	Standardisation	7
1.3.2	Modifications of lecithins	7
1.3.2.1	Enzymatic modification	7
1.3.2.2	Chemical modifications	8
1.3.3	Solvent extraction	10
1.3.3.1	De-oiling with acetone	10
1.3.3.2	Fractionation with alcohol	11
1.3.4	Compounding	11
1.3.4.1	Fluid compounds	12
1.3.4.2	Integrated powder compounds	12
1.4	Quality aspects of lecithins	12
1.4.1	Acetone insoluble matter (AI)	13
1.4.2	Toluene insoluble (TI)	13
1.4.3	Acid value (AV)	14
1.4.4	Peroxide value (PV)	14
1.4.5	Water content (H ₂ O)	14
1.5	Physico-chemical aspects of lecithins	14
1.5.1	Solubility in organic solvents	14
1.5.2	Behaviour in water	15
1.5.3	Melting points	15
1.5.4	Surface activity	15
1.5.5	Lecithins and the HLB system	16
1.6	Applications of lecithins in the food industry	18
1.6.1	Lecithin in chocolate, coatings and confectioneries	18
1.6.1.1	Chocolate	18
1.6.1.2	Coatings	22

CONTENTS

1.6.1.3	Chocolate products with fat-based fillings	23
1.6.1.4	Soft and hard caramels, chewing gums	24
1.6.2	Lecithins in the baking industry	24
1.6.2.1	Yeast-leavened bread and the role of phospholipids	26
1.6.2.2	Frozen doughs	28
1.6.2.3	Other baked goods	28
1.6.3	Instant technology	29
1.6.3.1	Lecithination process	30
1.6.3.2	Choice of 'the right' lecithin	31
1.6.4	Emulsions	33
1.6.4.1	Oil-in-water emulsions	34
1.6.4.2	Water-in-oil emulsions	36
1.6.5	Other applications	38
	References	39
2	Mono- and diglycerides	40
	HANS MOONEN AND HENNY BAS	
2.1	Introduction	40
2.2	The products	40
2.2.1	Production of monoglycerides	40
2.2.2	Molecular distillation	42
2.2.3	Chemical and physical properties	42
2.2.4	HLB value	43
2.2.5	Addition of antioxidants	43
2.2.6	Legal considerations	44
2.2.7	Behaviour of monoglycerides in the presence of water	44
2.2.8	Nutritional value	45
2.3	Applications	46
2.3.1	Bread	46
2.3.2	Cakes	50
2.3.3	Margarines and spreads	51
2.3.4	Ice cream	53
	References	57
3	Acid esters of mono- and diglycerides	59
	ROLF GAUPP AND WOLFGANG ADAMS	
3.1	E472a (ACETEM)	59
3.1.1	Chemical properties of ACETEM	59
3.1.2	Manufacturing of ACETEM	62
3.1.3	Appearance and physical properties	63
3.1.4	Solubility	63
3.1.5	Phase behaviour	63
3.1.6	Surface-active properties	63
3.1.7	Special properties of ACETEM	66
3.1.7.1	Coating properties	66
3.1.7.2	Lubrication properties	66
3.1.7.3	Stability and anti-dusting applications	66
3.1.7.4	Stabilisation of polymorphic alpha-fat phases	66

3.1.8	Safety	66
3.1.9	Typical applications in food	67
3.1.10	Non-food applications	68
3.2	E472b (LACTEM)	68
3.2.1	Chemical properties of LACTEM	68
3.2.2	Manufacturing of LACTEM	71
3.2.3	Appearance and physical properties	72
3.2.4	Solubility	72
3.2.5	Phase behaviour	72
3.2.6	Surface activity	72
3.2.7	Special properties of LACTEM	72
3.2.8	Safety in use	74
3.2.9	Typical applications in food	74
3.3	E472c (CITREM)	74
3.3.1	Chemical properties of CITREM	76
3.3.2	Manufacturing of CITREM	77
3.3.3	Appearance and physical properties	77
3.3.4	Solubility	79
3.3.5	Phase behaviour	79
3.3.6	Surface-active properties	79
3.3.7	Special properties of CITREM	79
3.3.8	Safety in use	81
3.3.9	Typical applications in food	81
3.3.10	Non-food applications	82
3.4	E472e (DATEM)	82
3.5	E472d (TATEM)	82
3.6	E472f (MATEM)	82
3.6.1	Appearance	83
3.6.2	Solubility	83
3.6.3	Safety in use	83
3.6.4	Typical applications in food	84
	References	85

4 Di-acetyltartaricesters of monoglycerides (DATEM) and associated emulsifiers in bread making **86**

ROLF GAUPP AND WOLFGANG ADAMS

4.1	What are DATEM?	86
4.1.1	Chemical characterisation	86
4.2	General properties of DATEM	89
4.2.1	Appearance	89
4.2.2	Thermostability	89
4.2.3	Hydrolysis	89
4.2.4	Storage	90
4.3	Physical and chemical properties of DATEM	90
4.3.1	Physical properties	90
4.3.2	Solubility	90
4.3.3	Mesomorphic phase behaviour	90
4.3.4	Surface-active properties	91
4.3.5	Safety	91

4.4	Typical applications of DATEM in food	92
4.5	DATEM in the baking process	93
4.5.1	Bread making	94
4.5.2	Flour	94
4.5.3	Interaction of DATEM with starch	95
4.5.4	Interaction of DATEM with flour proteins	98
4.5.5	Interaction of DATEM with flour lipids	101
4.5.6	Use and action of DATEM during manufacturing and storage of baked goods	101
4.6	Action of emulsifiers in fine baked goods	103
4.6.1	DATEM in fine baked goods	104
4.7	Summary and conclusions	106
	References	108
5	Polyglycerol esters	110
	VIGGO NORN	
5.1	Introduction	110
5.2	Legislation	110
5.3	Synthesis of polyglycerol	111
5.4	Synthesis of polyglycerol ester	113
5.5	Properties of polyglycerol esters	114
5.5.1	Stability	114
5.5.2	Physical properties	116
5.5.2.1	Phase behaviour	116
5.5.2.2	Solubility	118
5.6	Food applications of polyglycerol ester	119
5.6.1	Margarines	120
5.6.2	Cakes	123
5.6.3	Shelf life of baked products	125
5.6.4	Creams and toppings	126
5.6.5	Fats	127
5.6.6	Other applications	128
5.7	Conclusion	128
	References	128
6	Sucrose esters	131
	BIANCA A. P. NELEN AND JULIAN M. COOPER	
6.1	Introduction	131
6.2	Early history of sucrose esters	133
6.3	Production routes to sucrose esters	134
6.4	Purification methods for sucrose esters	137
6.5	Sucroglycerides and sucrose ester detergents	138
6.6	Functional properties of sucrose esters	138
6.6.1	Emulsification	138
6.6.2	Interactions with proteins (gluten, dairy proteins)	139
6.6.3	Interactions with starch	141

CONTENTS

6.6.4	Control of sugar crystallisation	143
6.6.5	Aeration and foam stabilisation	143
6.6.6	Anti-microbial properties	144
6.7	Physico-chemical properties of sucrose esters	145
6.7.1	Solubility	145
6.7.2	pH stability	146
6.7.3	Thermal stability	146
6.7.4	Preparation of sucrose ester solutions	146
6.8	Food applications	147
6.8.1	Dressing and sauces	147
6.8.1.1	Sterilised emulsified sauces	147
6.8.1.2	Mayonnaise-like products and dressings	147
6.8.2	Confectionery	149
6.8.2.1	Caramels and high boils (candies)	149
6.8.2.2	Chocolate	149
6.8.2.3	Marshmallow	149
6.8.2.4	Tablets	150
6.8.3	Bakery	150
6.8.3.1	Sponge cakes	151
6.8.3.2	Biscuits	151
6.8.3.3	Bread	152
6.8.4	Icings and fillings	153
6.8.4.1	Flat icings	154
6.8.4.2	Butter cream icings	154
6.8.4.3	Fluffy icings	154
6.8.4.4	Fat fillings	154
6.8.5	Ice cream	156
6.9	Legal status	157
6.9.1	Europe	157
6.9.2	USA	157
6.9.3	Canada	158
6.9.4	Japan	158
	References	158

7 Sorbitan esters and polysorbates

162

TIM COTTRELL AND JUDITH VAN PEIJ

7.1	Introduction	162
7.2	Historical development	162
7.3	Production	163
7.3.1	Production of sorbitan esters	163
7.3.2	Production of polysorbates	166
7.4	Physicochemical properties	167
7.5	Emulsifiers in solution	169
7.5.1	Emulsions	169
7.5.2	Molecular arrangement and critical micelle concentrations (CMC)	170
7.5.3	Effect of temperature	172
7.5.4	Protein emulsifier interactions	172
7.5.5	Solubilization and microemulsions	173

10 Ammonium phosphatides	226
VIGGO NORN	
10.1 Introduction	226
10.2 Production of ammonium phosphatides	226
10.3 Physical and chemical properties of ammonium phosphatides	228
10.4 Food applications of ammonium phosphatides	230
10.5 Other food applications	235
10.6 Summary	236
References	236
Appendix 1 Hydrophile lipophyle balance	237
Appendix 2 E-numbers, names and synonyms of food emulsifiers	238
Appendix 3 Summary of food emulsifier applications	241
Appendix 4 Recommended analytical methods for food emulsifiers– list of references	243