

CONTENTS

1. Fatty acid structure	1
2. Lipid structure	25
3. Occurrence and characteristics of oils and fats	49
4. Separation and isolation procedures	171
5. Processing of fats and oils	181
6. Analytical methods	249
7. Synthesis	287
8. Physical Properties-structural and physical characteristics	321
9. Physical properties-optical and spectral characteristics	385
10. Chemical properties	449
11. Lipid metabolism	485
12. Medical and agricultural aspects of lipids	527
Index	561
Dictionary section	page1
Compound name index	265
Formula index	289