664.07 LIP

CONTENTS

Preface	ix
1. The Role Lipids Play in the Positive and Negative Flavors of Food.	1
2. Chemistry of Deep Fat Fried Flavor	18
3. Volatiles from Frying Fats: A Comparative Study	42
4. Generation of Aroma Compounds by Photo Oxidation of Unsaturated Fatty Esters	56
5. Instrumental Analysis of Volatiles in Food Products	60
6. Chemical Changes Involved in the Oxidation of Lipids in Foods	68
7. Flavor Problems in the Usage of Soybean Oil and Meal	81
8. Flavors from Lipids by Microbiological Action	94
Index	117