

CONTENTS

Preface		v
Chapter 1	Thermodynamics of Supercritical Fluids With Respect to Lipid-Containing Systems	1
Chapter 2	Solubility Measurement of Lipid Constituents In Supercritical Fluids	20
Chapter 3	Supercritical Fluid Extraction of Oilseeds/Lipids Natural Products	35
Chapter 4	Supercritical Fractionation of Lipids	65
Chapter 5	Oilseed Solubility and Extraction Modeling	101
Chapter 6	Modeling of the Supercritical Fluid Extraction Rate of Oilseeds	132
Chapter 7	Design and Economic Analysis of Supercritical Fluid Extraction Processes	155
Chapter 8	Supercritical Fluid Extraction and Fractionation of Fish Oils	180
Chapter 9	Supercritical Fluid Extraction of Egg Lipids	213
Chapter 10	Supercritical Fluid Extraction of Cocoa and Cocoa Products	220
Chapter 11	Supercritical CO ₂ Extraction of Meat Products and Edible Animal Fats for Cholesterol Reduction	230
Chapter 12	Supercritical Fluid Extraction of Algae	247
Chapter 13	Effect of Supercritical Fluids on Residual Meals and Protein Functionality	267
Chapter 14	Treatment of Food Materials with Supercritical Carbon Dioxide	288
Chapter 15	Enzymatic Synthesis in Supercritical Fluids Chromatography in Lipid Analysis	306
Chapter 16	Basic Principles and the Role of Supercritical Fluid Chromatography in Lipid Analysis	321
Chapter 17	Supercritical Fluid Chromatography for the Analysis of Oleochemicals	348
Chapter 18	Supercritical fluid Chromatography of Trace Components in Oils and Fats	376
Chapter 19	Analytical Supercritical Fluid Extraction for Oil and Lipid Analysis	387
Index		429