Index

Bold locators indicate material in figures and tables.

A	of corn oil, 26, 484
	of cottonseed oil, 21, 484, 555
AACC, 198	description of, 222–223
Acetic acid	FFA and, 651
anisidine value and, 220	fractionation and, 143
for degumming, 85	of high-oleic safflower oil, 36
for glyceride acetylation, 150	of high-oleic sunflower oil, 32, 413
lecithin and, 100	hydrogenation and, 279, 580
for mayonnaise, 482-483	iodine value and, 279 , 651
for miscella refining, 94	of lard, 53 , 580
for salad dressing, 487-489	of milk fat, 59
in vinegar, 485	nickel and, 580
Acetic fatty acid, 266, 267	of NuSun sunflower oil, 31
Acetone	of olive oil, 42
in canola cold test, 39, 584	OSI and, 223
in enzymatic interesterification, 132	of palm kernel oil, 51
for filter cake oil extraction, 109	of palm oil, 44
in fractionation, 143	of peanut oil, 24
gums and, 528	Rancimat and, 223
lecithin processing and, 100	of safflower oil, 34, 35
in miscella refining, 94	of salad oil, 484–485, 484
Acetylated glycerides, 150, 216, 316, 324	Schaal oven test and, 224
Acid degumming	of shortenings
bleaching and, 87	cookie fillers, 386
of canola oil, 37	crackers, 395, 396
color of gums, 570	frying, 403, 413
description of, 85	household, 442
expelling and, 77	liquid, 375
lecithin processing and, 9, 85, 100, 570	liquid bread, 382
for miscella refining, 94	of soybean oil, 17, 386, 396, 484, 568
modified process, 87	of sunflower oil, 29, 484
oilseed quality and, 571	of tallow, 56
purpose of, 83	troubleshooting, 580
Unilever process, 85–86	Adhesion filtration, 78
Acid heat break test, 528-529, 572, 576	Aflatoxin, 23, 564
Acidity, max free, 41	Agar, 458
Acid oil, 98–99	Air over moisture analysis, 199
Acid value, 220–221	Albumin, 453
Acrolein, 151	Alcoholysis, 146, 152, 585
Activated bleaching earths, 103–104, 105, 145	ALCON treatment, 571
Activated carbon, 104	Aldehydes
Active oxygen method (AOM) stability	analysis of, 106, 212, 220
AOCS on, 222	deodorization and, 153-154
blending and, 306, 365, 580, 588	flavor and, 454
of canola oil, 38, 484	formation of, 219
of coconut oil, 49, 386	free radicals and, 166

odor of, 219	on bleaching, 229
oxidation and, 164, 220	on bulk shipment sampling, 546
silica and, 105	on chlorophyll, 227
Algal oils, 64, 64–65 , 337, 338	on cis fatty acids, 214
Algeria, 3	on cloud point, 177
Alginates, 458	cold test, 137, 140, 208, 326, 552
Alkali refining; See Chemical refining	on color, 225-227
All-purpose shortening	on congeal point, 207-208
for baking, 171, 361–370, 362 , 369 , 375 , 377	on corn oil, 98
blending of, 545	on cottonseed oil, 98
cholesterol in, 366	on fat in food, 214
color of, 545	on FFA, 221, 617
crystal habit of, 365, 367, 370	on flavor, 219
emulsified, 362-363, 362, 368-370, 369, 375,	formation of, 198
634	on FT-NIR analysis, 214
FFA in, 545	impurity analysis method, 200
formulations for, 305-306, 365-368, 366	on iodine value, 212, 620
fractionation for, 367-368	on melting points, 177, 202-203
for frying, 409–410	on Mettler dropping point, 203, 534, 605
for home use; See Household shortenings	moisture analysis methods, 198-199
interesterification for, 367	on monoglycerides, 216
iodine value of, 365, 366, 370, 545	OSI, 223
Mettler dropping point of, 545	on penetrometer, 209
oxidative stability of, 305	on peroxide value, 219
penetration test of, 364–365, 364	procedures developed by, 521-522
peroxide value of, 545	on refining efficiency, 97–98, 229
properties of, 368	on refining loss, 229
saturated fatty acids in, 366, 545	on refractive index, 213
SFI curves for, 364	on setting point, 207–208
SFI profile of, 171, 366 , 545	on SFC, 204, 205
smoke point of, 369	on SFI, 204
temperature and, 365	on slipping point, 202-203
tempering of, 364, 364	on smoke point, 221
trans fatty acids in, 366-367, 366, 545	soap analysis methods, 201
Alpha-carotene, 43	on softening point, 202
Alpha-crystals	titer test, 207
in acetylated glycerides, 150	on tocols, 217
in fractionation, 539	on trans fatty acids, 214
in palm oil, 47	on Wiley melting point, 203
in PGMEs, 152	American Society for Testing and Materials
properties of, 286	(ASTM), 198, 209
in shortenings, 177	Ammonia, 115, 173
tempering and, 183	Ammonia/sulfur dioxide test, 597
transformation rate, 141, 171, 285-286	Ammonium sulfide, 535
in winterization, 135	Analytical product development, 327-328
Aluminum, 160	Anchovies, 338
Aluminum sulfate, 142–143	Anhydride, 85, 100, 150
Amaranth seed oil, 10	Animal fats; See also specific types of
American Association of Cereal Chemists	antioxidants for, 167, 339
(AACC), 198	availability of, 4
American Oil Chemists' Society (AOCS)	characteristics of, 7-8, 265
on acid value, 221	Chinese green tea extract and, 282
on anisidine values, 220	cholesterol in, 9, 11
AOM for Fat Stability, 222	consumption of, 4–7, 6

from cows; See Dairy products	temperature and, 599
creaming gas for, 444	troubleshooting, 598-600
deodorization of, 155	USDA on, 167, 216
in diet, 4	Antipolymerization, 10
factors affecting, 8	AOAC, 198, 214
incoming analysis of, 527	AOM; See Active oxygen method
isolation of, 1	Apocarotenal, 227, 456
for margarine, 448, 451	Appearance assessment, 224, 227-228
proteins in, 55, 527, 529, 566, 592	Application product development, 325-326
rendering of, 52, 55, 79, 527, 566	Arachidic fatty acid
saturated fatty acids in, 267	in butter, 427
sterols in, 9 , 10–12	in canola oil, 38, 40, 354, 491
storage of, 629	classification of, 7, 268
structure of, 7–8, 126, 265	in coconut oil, 49 , 427
tocols in, 9	in corn oil, 27
turbidimeters and, 200	in cottonseed oil, 21, 138, 290, 427, 491
Anisidine values, 106, 212, 220	in high-oleic safflower oil, 36, 354, 491
Annatto, 227, 450, 456	in high-oleic sunflower oil, 33, 354, 491
Antioxidants	interesterification and, 293, 294
acid oil and, 99	in lard, 54
analysis of, 216	melting point and, 266
antifoamers and, 633, 635	in menhaden oil, 62
baking and, 368	in olive oil, 42
chelating agents and, 167, 169, 283	in palm kernel oil, 51, 427
chemical refining and, 10	in palm oil, 45
color from, 168, 368, 636	in peanut oil, 24 , 268
in corn oil, 27	positioning of, 7
in cottonseed oil, 20	in rapeseed oil, 354
decomposition of, 599	in safflower oil, 34, 354
definition of, 166	in soybean oil, 18, 138, 427, 491
deodorization and, 10, 591, 596, 599	in sunflower oil, 30, 354
FDA on, 167, 216	in tallow, 57
FFA and, 591, 607	Arachidonic fatty acid
for fish oil, 63, 627	from algae, 64
flavor and, 166-167, 216, 596	in butter, 338
Food, Drug, and Cosmetic Act of, 167, 281	CLA and, 275
fractionation and, 145, 279	constants for, 214
free radicals and, 166-167, 216, 281, 599,	in diet, 272
627	in fungal oil, 65, 66
for frying; See under Frying shortening,	in lard, 270
antioxidants in	from linseed, 15
for fungal oil, 65	in menhaden oil, 62
for lard, 54, 167	methylene groups, 277
for margarine, 455	in milk fat, 339
Meat Inspection Act on, 167, 281	omega designation, 266, 271
in olive oil, 43	oxidation and, 277
oxidative stability and, 164, 166-167, 216,	sources of, 272
281–283, 627	Arachis hypogaea; See Peanuts
Poultry Inspection Act on, 167, 281 '	Argentina, 3
rancidity and, 166	Aroma, 41, 60; See also Odor
for soybean oil, 18, 167	Ascorbic acid, 167
storage of, 599	Ascorbyl palmitate, 65, 282, 338, 455; See also
synergistic mixtures of, 168–169, 283, 455	Lecithin
for tallow, 57	Ascorbyl stearate, 455

Association of Official Analytical Chemists'	cottonseed oil in, 302, 303, 306
(AOAC), 198, 214	evaluation of, 119
ASTM, 198, 209	fractionated, 302
Atmospheric bleaching	hardfat; See Hardfats/stocks
applications for, 103	hydrogenation for, 120-121, 122, 303, 534
batch, 101	interesterified, 302, 367
colors in, 102	lard in, 55
contact time for, 577, 582	oxidative stability of, 306
flow chart for, 102	palm oil and, 45–46, 302
material for, 103	plasticity and, 306–308, 307
temperature for, 106	precious metal catalysts for, 115
vs. vacuum bleaching, 102, 106, 145, 595	in process flow chart, 75
Australia, 3, 15, 22	safflower oil in, 35
Austria, 3	SFI and, 121, 302, 306–308, 307, 327–328
Automatic tintometers, 226	soybean oil in; See under Soybean oil, in
	basestocks
	tallow and, 302
	winterization of, 120
В	Batch refining, 74, 79, 95-96
_	Beaded fats, 187-188, 359
Bacteria	Beaded shortening, 355
benzoic acid and, 455	Behenic fatty acid
cooking and, 76	in butter, 427
dairy analogs and, 425, 433	in canola oil, 38, 40, 354, 491
description of, 644	classification of, 7, 268
in margarine, 558 , 644–645	in coconut oil, 427
omega fatty acids from, 76	in corn oil, 27
sour cream from, 433	in cottonseed oil, 21, 290, 427, 491
trans fatty acids from, 274	erucic fatty acid and, 270
Baked fruit pies, 419–420	in high-oleic safflower oil, 36, 354, 491
Baker's margarine/shortening	in high-oleic sunflower oil, 33, 354, 491
all-purpose, 171, 361–368, 366 , 369	in lard, 54
blends for, 335	melting point and, 266
color additives for, 454–455	in olive oil, 42
crystallization in, 182, 470	in palm kernel oil, 427
description of, 466	in peanut oil, 24 , 268
emulsifiers for, 350, 368–370, 369	positioning of, 7
hardfat for, 464	in rapeseed oil, 354
Mettler dropping point of, 391, 466	in safflower oil, 34, 354
plasticity of, 306	in soybean oil, 18, 427, 491
salt in, 455	in sunflower oil, 30, 354
SFI profile of, 391 , 466	Belgium, 3
Bakery frying shortenings, 416-420	Bentonite clays, 103-104, 105
Baking, definition of, 361	Benzoic acid, 455
Baking powder, 640	Beta-carotene
Bangladesh, 3	apocarotenal and, 456
Barley oil, 10	free radicals and, 12
Basestocks	in margarine, 455
advantages of, 119-120, 301	in palm oil, 44
blending of, 119–121, 133, 152–153, 302, 328,	in peanut oil, 23
580, 589	radiation and, 12
choice of, 301-302	in shortening, 551 , 617–618
control evaluations for, 534	vitamins and, 12

Beta-crystals	in winterization, 135
aeration and, 357	BHA; See Butylated hydroxyanisole
in canola oil, 39	BHT; See Butylated hydroxytoluene
consistency and, 631	Biscuits, 223-224, 387-389
description of, 139, 286-287	Bismuth, 115
flavor and, 648	Bleaching
in fractionation, 539	acid degumming and, 87
interchangeability and, 334	aflatoxin and, 23
interesterification and, 292, 294	agents for, 103–105, 145
in lard, 45, 54-55, 124	analysis of, 229
long-chain fatty acids and, 291	atmospheric; See Atmospheric bleaching
in margarines, 310, 469	batch, 101–102, 102
properties of, 286	calcium and, 13
set up time for, 417	of canola oil, 39, 104, 530-531
SFI curve and, 305	carotene and, 12, 43, 567
in shortenings, 177, 312, 387, 388 , 389, 411	carotenoids and, 105, 107, 144
sorbitan esters and, 324	chelating agents and, 145
in soybean oil, 18, 310	in chemical refining, 91, 96–97
structure and, 215	chlorophyll and; See under Chlorophyll,
tempering and, 182–183	bleaching and
transformation rate, 141, 171, 285–286	of coconut oil, 103
in winterization, 135	color and; See under Color, bleaching and
Beta-prime-crystals	•
	control points for, 530–532, 542–543
aeration and, 357	of corn oil, 530–531, 579
consistency and, 55, 288, 631	of cottonseed oil, 229, 348, 567
in cottonseed oil, 21 , 45–47, 306	degumming and, 86, 87
description of, 139, 286–287	deodorization and, 105, 158
diglycerides and, 132	dewaxing and, 139, 140
in fractionation, 539	FFA and, 103, 104, 106–107, 530, 543
interchangeability and, 334	filtration and, 108–109, 575–576, 581
interesterification and, 292, 294 , 442	flavor and, 153, 595
in lard, 45, 55, 124	fractionation and, 144–145, 539
in margarines, 183, 310, 312, 458, 469	hydrogenation and, 101, 105, 144, 542,
in milk fat, 60	580–582
palmitic fatty acid and, 20	interesterification and, 144–145, 542
in palm oil, 45–47	isomerization and, 103, 104, 106–107
plasticization and, 306	of lard, 55, 103, 531–532
properties of, 20, 55, 286	of lecithin, 100
set up time for, 417	of menhaden oil, 61
in shortenings	after modification; See Postbleaching
cookie, 384	odor from, 153
crème fillings, 377–378	oxidation and, 16, 102, 110, 144, 530, 592
Danish pastry, 391	oxidative stability and, 101-107
icing, 377–378	of palm kernel oil, 50
liquid, 177	of palm oil, 43, 79, 81, 104
pie crusts, 387	parameters for, 101-109
plasticity and, 306	of peanut oil, 23
puff paste, 393	peroxide and, 104, 105, 144, 530, 580, 582.
tempering and, 183	595
in soybean oil, 18	pesticides and, 13
structure and, 215, 287	of PGEs, 151
in tallow, 57	phosphatides and, 8, 104, 530, 591
tempering and, 183	phosphorus and, 83, 105, 529, 530, 576
transformation rate, 141, 171, 285–286	in physical refining, 81–83, 82

	on process flow chart, 75	temperature and, 106, 577
	proteins and, 592	trans fatty acids and, 578
	purpose of, 100–101, 144, 595	water washing and, 91
	before refining; See Prebleaching	Blending
	silica and, 87, 96–97, 105–107	of algal oils, 64
		-
	soap and, 103–105, 107, 530, 537, 575–576,	of all-purpose shortening, 545 AOM and, 306, 365, 580, 588
	591	
	sodium and, 13	of basestocks, 119–121, 133, 152–153, 302,
	of soybean oil, 16, 18, 104-105, 229, 530,	328, 580, 589
	531, 543	of butter, 60
	of stearin, 145	in chemical refining, 88, 90
	storage and, 629	cholesterol level and, 145
	of sunflower oil, 229	cold test and, 583
	of tallow, 55–56, 103, 531–532	for consistency, 152–153, 548
	TBHQ and, 567	control of, 544
	temperatures for, 106–107	of cottonseed oil, 18, 294, 329, 330, 331, 427,
	time for, 107	631
	tocols in, 102	deodorization and, 152, 596
	trace metals and, 13, 83, 104, 144, 530, 542,	description of, 152–153
	629	of emulsifiers, 321
	unsaturated fatty acids and, 103, 106-107	fatty acid composition and, 327, 588-589
	vacuum; See Vacuum bleaching	in fractionation, 144
	water washing and, 91	hydrogenation and, 118
	waxes and, 530	vs. interesterification, 336
	winterization and, 133, 136	iodine value and, 327
Ble	eaching earths	labeling and, 351, 588-589
	acid treatment of, 103	of lard, 55
	activated, 103-104, 105, 145	of liquid oils, 479, 480
	bulk density of, 104	of margarine, 327–328, 327 , 329 , 451
	canola oil and, 39, 104	of menhaden oil, 63
	carbon and, 104	of milk fat, 60
	carotenoids and, 12	in miscella refining, 94
	chlorophyll and, 39, 56	of olive oil, 41
	citric acid removal by, 126	oxidative stability and, 365, 588
	control of, 531	in process flow chart, 75
	in degumming, 86	purpose of, 532
	disposal of, 109	random interesterification and, 441-442
	dosage of, 105-106	samples from, 589
	efficiency of, 105-107	SFI and, 327–328, 327 , 329 , 589
	flavor and, 595	of shortening, 327-328, 327, 329
	free radicals and, 629	of soybean oil, 15, 329, 330, 331, 427
	after interesterification, 126, 538	for structure, 304
	moisture level in, 104, 107	of tallow, 57
	natural, 103, 105	trans fatty acids and, 335
	odor of, 109, 110	in triglyceride replication method, 328
	oil retention by, 103, 104, 126	troubleshooting, 588-589
	oxidation and, 629	Boiler water treatments, 596
	particle size in, 103-104	Bolivia, 3
	phosphoric acid removal by, 126	Bollworms, 22
	for postbleaching, 538, 581–582	Bos taurus; See Cattle
	for prebleaching, 576–577	Brass, 16, 256, 401, 636, 642
	proteins and, 55, 529	Brassica campestris, 37
	reuse of, 104	Brassica napus, 37
	silica and, 87, 96–97, 105–107	Brazil, 3, 22–23
		, -,

Bread	Mettler dropping point of, 427, 466
continuous production of, 380-381	milk fat in, 58
emulsifiers for	myristic fatty acid in, 427
antistaling, 177, 312, 318	myristoleic fatty acid in, 427
conditioning, 150, 318, 319, 380 , 382–383	oleic fatty acid in, 427
consistency, 379–383	palmitic fatty acid in, 427
FDA on, 380	palmitoleic fatty acid in, 427
iodine value of, 315	pentadelandic fatty acid in, 427
shelf-life extension, 146, 314	SFI profile of, 391 , 427 , 466
texture, 312	in shortenings, 347
flour for, 28	source of, 2
omega-3 fortification for, 338-339	stearic fatty acid in, 269, 427
shortening for, 312, 348, 356, 363, 379–383,	trans fatty acids in, 274, 427
382	Buttercream icings, 376, 466
standard of identity for, 380	Butterfat, 58, 60, 435, 435, 450
Brevoortia; See Menhaden fish	Butter oil, 58
Bromine, 115	Butylated hydroxyanisole (BHA)
Brush-hydrogenated basestocks	analysis of, 216
discussion of, 120	antioxidant activity of, 167–168, 281–283
for milk analogs, 434	applications for, 627
for shortenings, 393	Chinese green tea extract and, 627
soybean oil in, 120, 122 , 302, 303 , 443	lard and, 54
trans fatty acids, GMOs, and, 337	for margarine, 455
Budworms, 22	marine oils and, 627
Buffers, 87, 131, 426	odor of, 168, 281–282, 643
Bulk shipments; See Shipment	potassium and, 168, 282, 629
Butter	rosemary and, 627
	•
arachidic fatty acid in, 427 arachidonic fatty acid in, 338	for shortenings, 281–282, 403–404, 421, 443 sodium and, 168, 282, 629
behenic fatty acid in, 427	
blending of, 60	tallow and, 57
-	temperature and, 167
butyric fatty acid in, 427	Butylated hydroxytoluene (BHT)
capric fatty acid in, 427	analysis of, 216
caproic fatty acid in, 267, 427	antioxidant activity of, 168, 282–283
caprylic fatty acid in, 267, 427	applications for, 627
clarifying of, 414	Chinese green tea extract and, 627
consistency of, 209	iron and, 168, 282
consumption of, 6 , 7, 452, 452	lard and, 54
definition of, 58	for margarine, 455
in diet, 4, 474	marine oils and, 627
fat content of, 58	rosemary and, 627
flavor of, 60, 153, 267, 280 , 454	for shortenings, 403–404, 421, 443
fractionation of, 464	tallow and, 57
for frying, 414	temperature and, 168
gadoleic fatty acid in, 427	Butyric fatty acid, 58, 59 , 220, 266 , 267, 427 ,
hydrogenation and, 105	454–455
industrial, 466	in palm kernel oil, 427
interesterification of, 126	in soybean oil, 427
iodine value of, 427	
lauric fatty acid in, 427	
linoleic fatty acid in, 427	_
linolenic fatty acid in, 427	С
margaric fatty acid in, 427	
melting point of, 126	Cake mix, 233, 251–252, 370–374, 418

Cakes	from omega fatty acids, 300, 337, 441
appearance scoring, 231	from polyunsaturated fatty acids, 273
consistency of, 150	from saturated fatty acids, 267, 299-300, 459
creaming volume test for, 230-231	from shortening, 442
dimethylpolysiloxane and, 368	USDA on, 298
donuts, 417-419	Campestanol, 12
emulsifiers for, 150, 152, 315, 316-318,	Campesterol, 11
322–323, 632	Canada, 3, 37, 451
filling sandwich test for, 250	Canadian Oil Processors Association, 526
flour for, 28	Candida antarctica, 131
icing volume test, 231-232, 244	Canola oil
lecithin for, 319, 632	AOCS evaluation method for, 97
methyl silicone and, 632	AOM stability of, 38, 484
pound cake test, 231, 243	arachidic fatty acid in, 38, 40, 354, 491
shortenings for	in basestocks, 120
all-purpose, 375	Baumé concentration for, 90
bakery frying, 416–420	behenic fatty acid in, 38, 40, 354, 491
deodorization of, 547	bleaching of, 39, 104, 530–531
dimethylpolysiloxane in, 368, 403	calories from, 480
emulsified all-purpose, 363, 368–370,	characteristics of, 37–39
369, 375	chemical refining of, 90 , 96
emulsifiers for, 146, 374, 547 , 548	Chinese green tea extract and, 282
lard, 348	chlorophyll in, 38
liquid, 363, 374–376, 375	bleaching and, 13, 39, 105, 530
quality standards for, 547, 548, 551	causes of, 565, 572
shipment of, 548	chemical refining and, 577
specialty, 373–374	discussion of, 39
troubleshooting, 632	Lovibond Color Method, 565
white layer tests for, 232, 245–248	cholesterol and, 9 , 478–479, 480
• • • • • • • • • • • • • • • • • • • •	
Calcium, 13, 85, 88, 91, 527, 574	cloud point of, 37
Calcium carbonate, 489	cold test of, 37 , 39 , 484 , 584
Calcium hydroxide, 147, 148, 149 , 585	color of, 13, 39, 484 , 565
Calcium stearoyl-2-lactylates, 318, 380	consistency of, 39
California bay laurel tree, 14	consumption of, 5 , 6
Calories	for cooking oil, 38, 477–480, 477
in acidulated soapstock, 99	crystal habit of, 38 , 39, 215, 286, 287
from canola oil, 480	crystallization of, 39
from corn, 99	degumming of, 37, 87
from corn oil, 480	deodorization of, 156, 274
from cottonseed oil, 480	dewaxing of, 479
creaming gas and, 172, 444	discussion of, 37–40
daily value of, 298	eicosadienoic fatty acid in, 40
data on food labels, 297–298	erucic fatty acid in, 38, 40, 270, 354
Dietary Guidelines for Americans on, 267,	FFA in, 484
273, 300, 441, 459	flavor of, 280 , 484 , 625
in diet margarine, 450	fractionation of, 39
from essential fatty acids, 300	gadoleic fatty acid in, 38, 40, 354, 491
from fats and oils, 273, 298, 300, 459	genetically modified, 39–40, 40 , 355
FDA on, 298	glucosinolates in, 37
in hardfat specific heat, 186	GRAS status of, 478
health claims on, 299-300	hardening of, 290–291
from medium-chain fatty acids, 267	high-stability, 491
from milk analogs, 435	hydrogenation of, 39, 308
from monounsaturates, 269	hydrolysis, 37

interesterification of, 292, 294, 442	sulfur in, 38, 39, 530-531
iodine value of, 37, 40, 278, 484, 491	titer test of, 37
iron in, 87	tocols in, 9, 38
lauric fatty acid in, 14, 40, 491	trans fatty acids in, 274, 308-310, 480, 484
lignoceric fatty acid in, 38, 40, 354	triglyceride composition of, 38, 39
linoleic fatty acid in, 38, 39, 40, 338, 354, 491	unsaponifiable matter in, 9, 37
linolenic fatty acid in, 38, 354	unsaturated fatty acids in, 478
discussion of, 38-39	wax in, 38, 39, 140, 474, 540, 584
genetically modified, 40	winterization of, 39, 584
high-oleic, 491	yield, 3 , 4
to linoleic ratio, 338, 479	Canola seeds, 3, 4, 37, 39–40, 74–78, 565
vs. rapeseed, 354	Capric fatty acid
margaric fatty acid in, 491	in algal oil, 64
for margarine, 647	in butter, 427
marketing of, 7	classification of, 267
for mayonnaise, 483	in coconut oil, 49, 427
melting point of, 37	in cottonseed oil, 427
menhaden oil and, 62	interesterification and, 293, 294
monounsaturated fatty acids in, 38, 480, 484	in lard, 53
myristic fatty acid in, 38, 40, 354, 491	in milk fat, 58, 59, 427
nervonic fatty acid in, 40	in palm kernel oil, 51, 427
nutritional labeling on, 480	in palm oil, 293
odor of, 625	rancidity and, 220
oleic fatty acid in, 38, 354	in soybean oil, 427
cholesterol and, 478-479	Caproic fatty acid
discussion of, 38	in butter, 267, 427
genetically modified, 40, 270, 491	classification of, 267
vs. rapeseed, 354	in coconut oil, 49, 267, 427
omega fatty acids in	in cottonseed oil, 427
discussion of, 37–38, 337	flavor and, 52
ratio of, 62-63, 338, 479	interesterification and, 293
salad oil, 480 , 484	melting point and, 266
oxidation of, 39	in milk fat, 58, 59 , 427
oxidative stability of, 38, 278, 491	in palm kernel oil, 51 , 267, 427
palmitic fatty acid in, 38, 40, 215, 354, 491	in palm oil, 293
palmitoleic fatty acid in, 38, 40, 354, 491	rancidity and, 220
peroxide value of, 484	in soybean oil, 427
phosphatides in, 8-9, 9, 88	Caprylic fatty acid
phosphoric acid and, 39, 88	in butter, 267, 427
phosphorus in, 87, 530	classification of, 267
polyunsaturated fatty acids in, 480	in coconut oil, 49 , 267, 427
production of, 4	in cottonseed oil, 427
refining of, 80, 82, 89, 96, 97	flavor and, 52
refractive index of, 37	interesterification and, 293
for salad oil, 474, 477–480, 477 , 482	melting point and, 266
saponification number of, 37	in milk fat, 58, 59 , 427
saturated fatty acids in, 38, 478, 480, 484	in palm kernel oil, 51 , 267, 427
for shortenings, 367, 387, 442	in palm oil, 293
soybean oil and, 294	in soybean oil, 427
specific gravity of, 37	Capsicum, 282
steaming of, 82	Carbohydrates
stearic fatty acid in, 38, 40, 354, 491	classification of, 8
sterols in, 9	color from, 12
structure of, 39	for dairy analogs, 426

interesterification of, 292, 294, 442	sulfur in, 38, 39, 530-531
iodine value of, 37, 40, 278, 484, 491	titer test of, 37
iron in, 87	tocols in, 9, 38
lauric fatty acid in, 14, 40, 491	trans fatty acids in, 274, 308–310, 480 , 484
lignoceric fatty acid in, 38, 40, 354	triglyceride composition of, 38, 39
	unsaponifiable matter in, 9, 37
linoleic fatty acid in, 38, 39, 40, 338, 354, 491 linolenic fatty acid in, 38, 354	unsaturated fatty acids in, 478
	· · · · · · · · · · · · · · · · · · ·
discussion of, 38–39	wax in, 38, 39, 140, 474, 540, 584
genetically modified, 40	winterization of, 39, 584
high-oleic, 491	yield, 3, 4
to linoleic ratio, 338, 479	Canola seeds, 3, 4, 37, 39–40, 74–78, 565
vs. rapeseed, 354	Capric fatty acid
margaric fatty acid in, 491	in algal oil, 64
for margarine, 647	in butter, 427
marketing of, 7	classification of, 267
for mayonnaise, 483	in coconut oil, 49 , 427
melting point of, 37	in cottonseed oil, 427
menhaden oil and, 62	interesterification and, 293, 294
monounsaturated fatty acids in, 38, 480, 484	in lard, 53
myristic fatty acid in, 38, 40, 354, 491	in milk fat, 58, 59, 427
nervonic fatty acid in, 40	in palm kernel oil, 51, 427
nutritional labeling on, 480	in palm oil, 293
odor of, 625	rancidity and, 220
oleic fatty acid in, 38, 354	in soybean oil, 427
cholesterol and, 478-479	Caproic fatty acid
discussion of, 38	in butter, 267, 427
genetically modified, 40, 270, 491	classification of, 267
vs. rapeseed, 354	in coconut oil, 49 , 267, 427
omega fatty acids in	in cottonseed oil, 427
discussion of, 37–38, 337	flavor and, 52
ratio of, 62–63, 338, 479	interesterification and, 293
salad oil, 480 , 484	melting point and, 266
oxidation of, 39	in milk fat, 58, 59 , 427
oxidative stability of, 38, 278, 491	in palm kernel oil, 51 , 267, 427
palmitic fatty acid in, 38, 40, 215, 354, 491	in palm werner on, 31, 207, 427
palmitte fatty acid in, 38, 40, 213, 334, 491	
-	rancidity and, 220
peroxide value of, 484	in soybean oil, 427
phosphatides in, 8–9, 9, 88	Caprylic fatty acid
phosphoric acid and, 39, 88	in butter, 267, 427
phosphorus in, 87, 530	classification of, 267
polyunsaturated fatty acids in, 480	in coconut oil, 49, 267, 427
production of, 4	in cottonseed oil, 427
refining of, 80, 82, 89, 96, 97	flavor and, 52
refractive index of, 37	interesterification and, 293
for salad oil, 474, 477–480, 477 , 482	melting point and, 266
saponification number of, 37	in milk fat, 58, 59 , 427
saturated fatty acids in, 38, 478, 480, 484	in palm kernel oil, 51 , 267, 427
for shortenings, 367, 387, 442	in palm oil, 293
soybean oil and, 294	in soybean oil, 427
specific gravity of, 37	Capsicum, 282
steaming of, 82	Carbohydrates
stearic fatty acid in, 38, 40, 354, 491	classification of, 8
sterols in, 9	color from, 12
structure of, 39	for dairy analogs, 426

as energy source, 1	CBEs, 124, 143, 305, 311
in frying, 405	CBRs, 143
phosphoric acid and, 591, 592	Cellulose, 108
in starch, 324	Cephalins, 9
Carbon, 104, 163, 348	Cereal oils, 10
Carbon dioxide	Ceryl alcohol, 27
deodorization and, 591	CFR; See Code of federal regulations
FFA and, 591, 607, 632	Chalcones, 627
hydrogenation catalyst and, 534, 578	Cheese analogs, 425, 431-432
interesterification and, 129, 580	Chelation
nitrogen and, 591, 607	antioxidant activity and, 167, 169, 283
polyunsaturated fatty acids and, 338	deodorization and, 160-161
for salad dressing processing, 487, 489	of lard, 54
saponification and, 131	phosphatides and, 9
in yeast-raised dough, 338	of soybean oil, 18
Carbon disulfide, 534, 578	of tallow, 57
Carbon monoxide, 115, 578	trace metals and, 13, 88, 596, 627
Carlson, Anton, 449	Chemical interesterification, 291
Carotene	Chemical refining
bleaching and, 12, 43, 567	acid heat break test for, 528–529, 572, 576
classification of, 8	aflatoxin and, 23
color from, 12, 43, 227	antioxidants and, 10
decomposition of, 567	batch, 95–96
for margarine, 449–450	blending in, 88, 90
in milk fat, 58	breakover in, 573
in olive oil, 43	of canola oil, 90 , 96
oxidation and, 43, 567	caustic-oil mixing in, 90
in palm kernel oil, 565	caustic treatment in, 89–90, 90
in palm oil, 12, 43–48, 44	of coconut oil, 90, 96
pressing temperature and, 77	color and, 88–90, 92, 571–574
TBHQ and, 567	of corn oil, 90
types of; See Alpha-carotene; Beta-carotene	of cottonseed oil; See under Cottonseed oil.
vitamins and, 12	chemical refining of
Carotenoids	crude oil conditioning for, 88–89
bleaching and, 105, 107, 144	degumming before, 83, 528, 574
color from, 224	deodorization and, 155, 158–159
deodorization and, 154, 155, 544, 592	description of, 88–97
EDTA and, 455	dewaxing and, 140
hydrogenation and, 542, 544	expelling and, 77
in margarine, 456	
in olive oil, 41	FFA and, 80, 88–90, 92, 96, 154, 529 , 571–573
oxidation and, 12, 41, 164, 628	flavor and, 89
oxidation and, 12, 41, 104, 026 oxidative stability and, 41	flow chart for, 93
	formulas for, 89
in palm oil, 45, 48	
silica and, 105 steaming and, 81	for gossypol removal, 13, 20, 80, 83, 89
Carrageenans, 458	gums and, 83, 88 of lauric oils, 96, 571
Carrot oil, 456	miscella, 78, 87, 92–94, 565
Carthamine, 33	oleic fatty acid and, 89, 571
Carthamus tinctorius; See Safflowers	of olive oil, 96
Casein, 425, 434, 453, 458	over-refining, 574
Caseinate, 430, 434, 452, 458	oxidative stability and, 574
Cattle, 100, 448; <i>See also</i> Tallow	of palm kernel oil, 90
Caustic refining; See Chemical refining	of palm kerner on, 90 of palm oil, 43–44, 89–90, 90, 92, 96, 571
Caustic renning, see Chemical femiling	or parm on, 43-44, 89-90, 90, 92, 96, 3/1

of peanut oil, 23, 90 , 96	in canola oil; See under Canola oil,
phosphatides and, 8, 80, 88, 90-91, 94	chlorophyll in
phosphoric acid in, 88-89, 92	classification of, 8
pigments and, 88	color from; See under Color, from chlorophyll
process control points, 528-529	decomposition of, 13
on process flow chart, 75	deodorization and, 39
of safflower oil, 90, 96	filtration for, 88
sampling for, 88	hydrogenation and, 39, 542
short-mix method of, 92, 93	light exposure and, 144
silica in, 96–97	in olive oil, 13, 41, 42 , 43
soap and, 88, 90-100, 572-574	oxidation and, 41, 144, 189, 227, 628
sodium hydroxide in; See under Sodium	oxidative stability and, 13, 628
hydroxide, in chemical refining	phosphoric acid and, 39, 89
of soybean oil, 90 , 96, 529	in soybean oil; See under Soybean oil,
sterols and, 10-12	chlorophyll in
storage preparation in, 92	in tallow, 13, 56, 527, 566
of sunflower oil, 29, 90 , 96	unsaturated fatty acids and, 13, 144
of tallow, 56	Chocolate, 319, 324
tocols and, 10	Cholesterol
troubleshooting, 571–574	in animal fats, 9, 11
ultrashort-mix method of, 92	blending and, 145
vacuum drying in, 91	in butterfat, 435
water washing in, 91	canola oil and, 9, 478–479, 480
Chicken fat, 282, 400	in coconut oil, 9, 386, 435
Chickens, 22, 100	in corn oil, 9 , 480
Chile, 3	in cottonseed oil, 9, 480
Chili powder extract, 282	data on food labels, 299
Chill roll	description of, 11
development of, 349	in diet, 7, 11, 438
disadvantages of, 394	Dietary Guidelines for Americans on, 300,
for fat flakes, 185–187, 186 , 554–555,	459
614–618, 620	in eggs, 485
for icing stabilizers, 379	FDA on, 11, 456
material for, 618	in fish oil, 11, 62
for plasticizing, 173, 174	health claims on, 299-300
	hydrogenation and, 532
for powdered fats, 188	in lard, 9 , 366, 388
for shortenings chips, 395	lauric fatty acid and, 11, 268
speed of, 614	lipoproteins and, 11
Chill test, 140, 208, 541, 542	MCTs and, 11
China, 3, 475	medium-chain fatty acids and, 11, 267, 268
Chinese green tea extract, 282, 627	in menhaden oil, 62
Chlorophyll	monounsaturated fatty acids and, 11, 269, 479
analysis of, 227	myristic fatty acid and, 11, 55, 268
AOCS on, 227	oleic fatty acid and, 23, 38, 270
bleaching and	olive oil and, 9 , 478
AOCS on, 227	palmitic fatty acid and, 11, 268
in canola oil, 13, 39, 105, 530	in palm kernel oil, 9
in chemical refining, 89	in palm oil, 9
green color from, 13, 144, 577	peanut oil and, 9, 23, 25
materials for, 105, 144	polyunsaturated fatty acids and, 11, 450, 479
silica and, 105, 107	saturated fatty acids and, 11, 267-268, 274,
in soybean oil, 13, 105, 530, 531, 564	532
in tallow, 56, 532, 566	in shortenings, 366 , 386 , 388 , 435

in soybean oil, 9, 388, 435, 480	in water washing, 91
squalene and, 10, 43	CLA, 55, 58, 274–275
stanols and, 11, 12	Cloud point
steaming and, 145	AOCS on, 177
stearic fatty acid and, 18, 268	of canola oil, 37
stripping process, 145, 366	consistency and, 208
in sunflower oil, 9, 480	of corn oil, 26
in tallow, 9, 55, 145, 366	of cottonseed oil, 21
trans fatty acids and, 11, 145, 274, 439, 450,	crystal habit and, 177
532	definition of, 47
unsaturated fatty acids and, 11, 269	fractionation and, 296, 297
Chromium, 160, 404	of olive oil, 42
Churn, 178	of palm kernel oil, 297
Cis fatty acids	of palm oil, 46 , 47, 297
AOCS on, 214	of peanut oil, 24
in CLA, 274–275	SFI and, 208
conversion to trans, 367	of soybean oil, 17, 296, 297
data on food labels, 299	of sunflower oil, 29
in frying, 406	of tallow, 297
FT-NIR analysis for, 212	test for, 208
hydrogenation and, 111, 278, 459	Clupanodonic fatty acid, 62 , 63 , 65 , 214 , 266 ,
isomerization and, 273	271
melting points of, 111, 266 , 274	Clupeids, 61
in milk fat, 58	Coal tar dyes, 449
	Cocoa butter
oxidation and, 276–277	
oxidative stability and, 274	crystal habit of, 215, 287
positioning of, 269, 271, 274	hard butter and, 310
in tallow, 55	lecithin and, 319
Citric acid	melting range of, 126, 333
antioxidant activity and, 167, 169, 283	oleic fatty acid in, 215, 328, 333
in bleaching, 126, 145	palmitic fatty acid in, 215, 333
decomposition of, 161, 596	palm oil and, 333
in degumming, 83, 85, 87	softening point of, 333
deodorization and, 161, 591–593, 596	stearic fatty acid in, 269, 333
emulsification with, 316	structure of, 215, 311, 328–333
FFA and, 543, 591, 607	Cocoa butter equivalents (CBEs), 124, 143, 305,
flaking and, 617, 620	311
flavor and, 596	Cocoa butter replacers (CBRs), 143
frying shortening and, 404, 421, 638	Cocoa butter substitute (CBS), 48, 124, 311
after hydrogenation, 581	Cocoa powder, 100, 320
after interesterification, 125, 129, 144, 538,	Coconut oil
581	AOM stability of, 49, 386
lard and, 54	applications for, 52
linoleic fatty acid and, 282	arachidic fatty acid in, 49, 427
for mayonnaise, 482	Baumé concentration for, 89, 90, 528
packaging and, 604	behenic fatty acid in, 427
peroxide value and, 593	bleaching of, 103
phosphatides and, 9	butyric fatty acid in, 427
for salad dressing, 487, 489	capric fatty acid in, 49, 427
soybean oil and, 16, 352, 565	caproic fatty acid in, 49, 267, 427
tallow and, 57	caprylic fatty acid in, 49, 267, 427
temperature and, 596	CBRs from, 143
tocopherol and, 167	in Ceylon pipes, 142
trace metals and, 13, 596, 627	chemical refining of, 90 , 96

cholesterol in, 9, 386, 435	cookie fillers, 353, 385, 386
in cocoa butter substitutes, 311	cookies, 385
color of, 50	U.S. usage, 352
consumption of, 5, 6	solidification point, 49
crystal habit of, 49, 287	source of; See Coconuts
for dairy analogs, 427	for sour cream analogs, 434
degumming of, 86	soybean oil and, 294
deodorization of, 155	specific gravity of, 49
discussion of, 48-50	stearic fatty acid in, 49, 427
FFA in, 90, 283	sterols in, 9
flavor of, 50, 280	titer test of, 49
fractionation of, 142	tocols in, 9, 49
for frying, 353, 415, 415 , 641, 644	trans fatty acids in, 386, 427, 435
gadoleic fatty acid in, 49, 427	triglyceride composition of, 49
in hard butters, 124	unsaponifiable matter in, 9, 49
hydrolysis, 50, 280	unsaturated fatty acids in, 50
interesterification of, 126, 292, 293, 294, 462	yield, 3
iodine value of, 49, 278, 427	Coconut palms, 2, 48
lauric fatty acid in, 48, 52, 221, 267-268, 427	Coconuts
linoleic fatty acid in, 49, 427	maturation of, 2, 48
linolenic fatty acid in, 427	meat of; See Copra
liquid oils and, 626-627	producing areas, 3
margaric fatty acid in, 427	Cocos nucifera; See Coconut palms
for margarine, 448-449, 464-465	Code dates, 514-515, 655-656
medium-chain fatty acids in, 267-268	Code of Federal Regulations (CFR)
melting point of, 48, 126, 127, 267–268	definition of, 298
Mettler dropping point of, 49, 386, 427	on dimethylpolysiloxane, 402
for milk analogs, 434	on emulsifiers, 314
monounsaturated fatty acids in, 435	on food labels, 298–300
myristic fatty acid in, 49, 268, 427	on French dressing, 489
myristoleic fatty acid in, 427	on low-fat margarine, 458
for nondairy creamers, 428, 429	on marine oil, 60
for nut oil roasting, 422	standards from, 501
odor of, 50	Cod liver oil, 624
oleic fatty acid in, 49, 427	Cold test
oxidation of, 50, 641	AOCS on, 137, 140, 208, 326, 552
oxidative stability of, 49, 278	blending and, 583
palmitic fatty acid in, 49, 427	of canola oil, 37 , 39, 484 , 584
palmitoleic fatty acid in, 427	of corn oil, 26, 484, 542
palm kernel oil and, 50-52	of cottonseed oil; See under Cottonseed oil
palm oil and, 293	cold test of
pentadelandic fatty acid in, 427	crystallization and, 137, 208, 326
phosphatides in, 9	definition of, 137
plasticity of, 353	description of, 208
polyunsaturated fatty acids in, 435	for dewaxing, 140, 208, 541
production of, 4	failure of, 582–583
refining of, 80, 89-90, 96	of high-oleic safflower oil, 36
refractive index of, 49	of high-oleic sunflower oil, 32
saponification number of, 49, 89	for mayonnaise, 208, 326
saturated fatty acids in, 50, 386, 435	of menhaden oil, 62, 63
SFI profile of, 49, 268, 386, 427	of NuSun sunflower oil, 31
for shortenings	of olive oil, 42
advantages/disadvantages of, 353	of palm oil, 44
chips, 359	of peanut oil, 24

0	f safflower oil, 34	of margarine, 459, 646
fo	or salad oil, 137, 208, 473, 474, 484 , 485, 552	miscella refining and, 94
sc	olvent winterization and, 136	in moisture analysis, 199
	f soybean oil, 17 , 137, 138 , 474, 484 , 531	of olive oil, 13, 41
	f sunflower oil, 29, 484	oxidation and, 102, 106, 592, 607-609
	or winterization, 133, 137-138, 540	of palm kernel oil, 50, 565-566
	forms, 558 , 644	of palm oil, 43
	r; See also Pigments	of peanut oil, 23
	a anisidine test, 220	peroxide value and, 606
	om antioxidants, 168, 368, 636	phosphatides and, 591–592
	OCS on, 225–227	phosphoric acid and, 89
	ssessment of, 224	in polymerization, 151
	utomatic tintometers, 226	from propyl gallate, 167
	leaching and	from protein, 12
	chemical refining, 571–572, 574	raw material analysis of, 526
	chlorophyll and, 13, 144, 577	of rendered fats, 527
	clay and, 97	of salad oil, 484, 484
	after deodorization, 144–145	of shortening flakes, 617–620
	discussion of, 101–110	of shortenings
	extraction, 564–566	all-purpose, 545
	rendering, 566	cake, 547, 548, 551
	silica and, 97	frying, 407, 413
	of soybean oil, 531, 543	household, 439
	troubleshooting, 576–577, 581–582	icing, 547 , 548
of	f canola oil, 13, 39, 484 , 565	liquid, 553 , 613
		•
	rom carbohydrates, 12	troubleshooting, 607–609, 629–630
	rom carotene, 12, 43, 227	soap and, 591–592
	nemical refining and, 88–90, 92, 571–574	of soybean oil
11	rom chlorophyll	bleaching, 531, 543
	bleaching and, 13, 144, 577	chemical refining, 529
	chemical refining and, 572	chlorophyll; See under Soybean oil,
	discussion of, 12, 224	chlorophyll in
	of soybean oil; See under Soybean oil,	deodorization, 17
-1	chlorophyll in	flakes, 556a
	ay and, 39, 97	frost damage, 564
	f coconut oil, 50	heat, 17
	cold- vs. warm-pressed oil, 77	hydrogenation, 536
	f corn oil, 26, 484 , 542	salad oil, 484
01	f cottonseed oil; See under Cottonseed oil,	spectrophotometry, 226, 227
	color of	of sterols, 10
	cup loss," 228	in storage, 567
-	vclopropenoid fatty acids and, 22	of sunflower oil, 29, 484
	eodorization and, 591–593	of tallow, 13, 56, 226, 527, 530 , 566
	f emulsifiers, 585–586	of tocols, 10, 572
	AC method, 226	trace metals and, 160
	f fat flakes, 556, 617–620	Wesson method for, 225–226
	f fried foods, 399	in Wijs iodine test, 212
	ardner color scale, 227	Color reversion, 155
	om gossypol, 12, 13, 89	Columbia, 3
•	ydrogenation and, 535, 536 , 542–543	Column chromatography, 217
	interesterification, 125, 126, 129, 537	Commingling
	f lard, 12, 348, 566	definition of, 169
	f lecithin, 100, 227	FFA and, 638
L	ovibond; See Lovibond Color Method	flavor and, 626-627

foaming and, 633	Danish pastry, 390
in handling/storage, 169, 568	household, 439
iodine value and, 621	icing, 377, 378
in shipment, 190	liquid, 548, 611–613
viscosity and, 612	pressure and, 631
Commonwealth of Independent States, 3	puff paste, 392–393
Complaint handling procedure, 510-511,	roll-in, 209, 469–470
654–655	tests for, 236
Confectioners' fats, 185, 186, 304, 305, 310, 311	troubleshooting, 609-614, 630-631
Conformance, quality of, 518-520	yeast-raised dough, 356
Congeal point, 207–208	of soybean oil, 18
Conjugated linoleic fatty acid (CLA), 55, 58,	of spreads, 209
274–275	stress and, 288
Consistency	structure and, 302
analysis of, 201, 208-210	of tallow, 57, 348, 527
blending for, 152-153, 548	tempering for, 182
of butter, 209	Contamination
of cakes, 150	analysis for, 198-201
of canola oil, 39	commingling; See Commingling
cloud point and, 208	during deodorization, 594
of cottonseed oil, 20	flavor/odor and, 169, 626–627
crystal habit and, 55, 288, 631, 646	during frying, 400–401, 634
crystallization and, 209	during handling/storage, 169, 190, 568
of emulsifiers, 147, 150	moisture; See Moisture
evaluation of, 549–550	during prebleaching, 531
factors affecting, 170	during shipment, 190
fractionation and, 60, 295–297	Continuous phase, 482
hydrogenation and, 57, 110, 118–119, 289–291	Control charts, 518
interesterification and, 291–295	Control points
of lard, 54–55, 209, 348, 349, 387, 527, 611	for crude products, 527
of margarine	establishment of, 525
lauric oils and, 465	for flaking, 555
posthardening, 464	for liquid oils, 554
rating of, 209	for liquid shortening, 550–552
roll-in, 209, 466, 469–470	for margarine, 557
SFI profile of, 457, 457	for postbleaching, 542–543
soft-tub, 180–181, 451–452, 461, 468,	for prebleaching, 530–532
646–647	for refining, 528–529
stick, 180, 452, 467–468, 647	for shortening, 549–552
temperature and, 467, 648	for spreads, 557
test for, 209–210	Converters, 116–118
troubleshooting, 609–611, 645–648	Cookie fillers, 52, 206, 259, 308, 353, 384–386,
of milk fat, 60	386
packaging and, 180	Cookies, 60, 308 , 317, 348, 368, 384, 403
plasticization and, 170–176, 288–289,	Cooking oils
548–549	applications for, 476, 552
rating of, 209, 236	blends, 479, 480
SFI and, 121, 203, 205–206, 457 , 630–631	canola oil for, 38, 477–480, 477
of shortenings	corn oil for, 477–480, 477 , 552
biscuit, 388–389	cottonseed oil for, 20, 477–479, 477 , 552
control of, 547–548	description of, 473, 552
cookie fillers, 385	for frying, 473
creaming gas and, 548, 609–611, 630	household, 479–481
crème fillings, 377, 385	industrial, 481–482

NLEA on, 479, 480	hardening of, 290–291
olive oil for, 475, 477 , 478–479, 552–554	interesterification of, 295, 464
packaging of, 189, 480–481	iodine value of, 26, 278, 484, 542
peanut oil for, 477–479, 477 , 552–554	linoleic fatty acid in, 26–28, 27, 338, 478
PGEs and, 151	linolenic fatty acid in, 27, 27, 478
safflower oil for, 477	liquid dilution factor calculations for, 330
vs. salad oil, 133, 474	for margarine, 450, 451, 451
soybean oil for, 477–480, 477	marketing of, 7
storage of, 189	for mayonnaise, 478, 483
sunflower oil for, 474, 479–480, 552	melting point of, 26, 26 , 27
usage of, 476, 477	moisture in, 542
Copper	monounsaturated fatty acids in, 480, 484
bleaching and, 83, 144, 542	myristic fatty acid in, 27
classification of, 13	nutritional labeling on, 480
degumming and, 83	odor of, 478
deodorization and, 160	oleic fatty acid in, 26, 27, 28
flavor and, 626	omega fatty acids in, 480, 484
frying and, 256, 401, 404, 636, 642	oxidation of, 27
in menhaden oil, 62	oxidative stability of, 26-28, 26, 278
oxidative stability and, 13, 542, 627	palmitic fatty acid in, 27, 215
phosphoric acid and, 88	palmitoleic fatty acid in, 27
in soybean oil, 16	peanut oil and, 23
Copper chromite, 115	peroxide value of, 484
Copra, 3, 48, 74, 77	PGEs of, 151
Corn, 3, 3, 25–26, 28, 99, 624, 633	phosphatides in, 9
Corn chips, 421	polyunsaturated fatty acids in, 26, 27, 480
Corn oil	production of, 4
antioxidants in, 27	refining of, 80, 82, 98
AOCS evaluation method for, 98	refractive index of, 26
AOM stability of, 26, 484	safflower oil and, 35
arachidic fatty acid in, 27	for salad dressing, 478
Baumé concentration for, 90, 528	for salad oil, 27, 474, 477–482, 477
behenic fatty acid in, 27	saponification number of, 26
bleaching of, 530-531, 579	saturated fatty acids in, 27, 478, 480, 484
calories from, 480	SFI profile of, 295, 329, 330
characteristics of, 26-28	for shortenings, 28, 352 , 353, 410
chemical refining of, 90	solidification point, 26
chill test for, 542	specific gravity of, 26
cholesterol in, 9, 480	steaming of, 82
cloud point of, 26	stearic fatty acid in, 27
cold test of, 26, 484, 542	sterols in, 9
color of, 26, 484, 542	structure of, 27
consumption of, 5, 6	sulfur in, 530–531, 579
for cooking oil, 477–480, 477 , 552	sunflower oil and, 28–29
crystal habit of, 27 , 215, 287	titer test of, 26
deodorization of, 27–28, 155, 477	tocols in, 9, 26, 27–28
dewaxing of, 27, 479, 481–482, 542	trans fatty acids in, 480, 484
discussion of, 25–28	triglyceride composition of, 27
ferulic acid in, 27	unsaponifiable matter in, 9, 26
FFA in, 484, 542	unsaturated fatty acids in, 27
flavor of, 27, 28, 280, 280 , 478, 484	wax in, 26 , 27, 140, 474, 540
gadoleic fatty acid in, 27	yield, 3
genetically modified, 28	Corn sugar, 385, 418
in hard butters, 311	Costs, quality, 518–520
m natu buttoto, 511	Costs, quanty, 510-520

Cotton bollworms, 22	consumption of, 5, 6–7, 6
Cottonseed oil	for cooking oil, 20, 477–479, 477 , 552
antioxidants in, 20	crystal habit of, 21, 287
AOCS evaluation method for, 98	vs. lard, 287
AOM stability of, 21, 484, 555	palmitic fatty acid, 20, 215, 286-287
arachidic fatty acid in, 21, 138, 290, 427, 491	palm oil and, 45-47, 215
availability of, 348	plasticity and, 306
in basestocks, 302, 303 , 306	soybean blend, 18, 631
Baumé concentration for, 90, 528	stearic fatty acid, 215
behenic fatty acid in, 21, 290, 427, 491	structure of, 20, 286-287
bleaching of, 229, 348, 567	triglyceride composition, 286–287
blending of, 18, 294 , 329 , 330 , 331 , 427 , 631	crystallization of, 138–139, 539
bump factors, 332	cyclopropenoid fatty acids in, 22
butyric fatty acid in, 427	deodorization of, 20, 22, 153, 348, 438, 475,
calories from, 480	477
capric fatty acid in, 427	discussion of, 19–22
caproic fatty acid in, 427	emulsion stability of, 30
caprylic fatty acid in, 427	erucic fatty acid in, 21, 491
CBRs from, 143	factors affecting, 20
characteristics of, 20–22	FFA in, 20, 484, 537, 541, 555
chemical refining of	flavor of
Baumé concentration for, 90	deodorization and, 153, 348
development of, 348	deterioration of, 626
discussion of, 20	fried foods, 280, 410
excess caustic for, 89, 571	history, 348
gossypol and, 13, 80, 83, 89	hydrogenation and, 153
miscella, 94	light and, 626
re-refining of, 92	quality standards for, 555
short-mix method, 92	reversion of, 280–281, 280
sodium hydroxide for, 90	salad oil, 484 , 625
cholesterol in, 9, 480	snack frying, 280
cloud point of, 21	as standard, 20
cold test of, 21	steaming and, 153, 348
AOCS on, 137	winterization and, 138
vs. canola, 484	fractionation of, 30, 45, 133–134, 138, 138 ,
vs. corn oil, 484	296
development of, 208	gadoleic fatty acid in, 21, 427, 491
history, 133	genetically modified, 22
as quality standard, 541, 555	glycerolysis with, 147
salad oil, 138	gossypol in; See Gossypol
vs. soybean oil, 138, 484	Halphen test for, 22
vs. sunflower oil, 484	in hard butters, 311
color of	hardening of, 291
climate and, 565	hydrogenation of, 290 , 303 , 349–350, 442
crude, 20	interesterification of
cyclopropenoids and, 22	all-purpose shortening, 367
Halphen test, 22	crystal habit, 292
quality standards for, 555	household shortenings, 443
refining, 89, 526	linolenic fatty acid, 281
salad oil, 484	melting point, 126, 336
troubleshooting, 565	plasticity, 336
winterized, 541	quality standards for, 537
yellow; See Gossypol	SFI profile, 336
consistency of, 20	soybean blend, 294

iodine value of, 21, 138, 278	omega fatty acids in, 480, 484
hardfat, 303	oxidation of, 20, 572
high-stability, 491	oxidative stability of, 21, 278, 491
hydrogenation, 290	palmitic fatty acid in, 21, 138, 491
palm kernel blend, 427	crystal habit and, 20, 215
quality standards for, 541, 555	discussion of, 22, 268
salad oil, 138 , 484	hardfat, 303
soybean blend, 427	hydrogenation and, 290
stearin, 138	vs. lard, 287
steep, 303	palm kernel blend, 427
winterized, 137	vs. palm oil, 45
lard and, 19-20, 348-350, 352, 438	salad oil, 138
lauric fatty acid in, 427, 491	soybean blend, 427
lignoceric fatty acid in, 21	stearin, 138
linoleic fatty acid in, 21, 138, 290	steep, 303
discussion of, 20, 22, 338	winterized, 137, 138
hardfat, 303	palmitoleic fatty acid in, 21, 138, 290
hydrogenation and, 290	discussion of, 20
palm kernel blend, 427	hardfat, 303
salad oil, 138	hydrogenation and, 290
SFI profile of, 303	palm kernel blend, 427
solvent extraction, 137	salad oil, 138
soybean blend, 427 , 491	solvent extraction, 137
stearin, 137, 138	soybean blend, 427 , 491
winterized, 137	stearin, 137, 138
linolenic fatty acid in, 16, 21, 138, 290, 303,	steep, 303
427, 491	winterized, 137
liquid dilution factor calculations for, 330	penetration test, 365
malvalic fatty acid in, 22	pentadelandic fatty acid in, 427
margaric fatty acid in, 427, 491	peroxide value of, 484 , 537 , 541 , 555
for margarine, 449, 451 , 460, 461	PGEs of, 151
for mayonnaise, 30, 133, 138, 483	pH for, 528
melting point of, 21 , 126, 127 , 183, 336	phosphatides in, 9
Mettler dropping point of, 290, 303, 427,	phosphoric acid and, 565
537	plasticity of, 20, 306-308
miscella refining for, 94	polyunsaturated fatty acids in, 480
moisture in, 537, 541, 555	production of, 4
monounsaturated fatty acids in, 480, 484	refining efficiency of, 98
myristic fatty acid in, 21, 137, 138, 290, 303,	refractive index of, 21
427, 491	re-refining of, 92
myristoleic fatty acid in, 427	for salad dressing, 138
nutritional labeling on, 480	for salad oil
oleic fatty acid in, 21, 138, 290	applications, 138
discussion of, 20, 22	cold test, 138
hardfat, 303	discussion of, 477–479
hydrogenation and, 290	fatty acids in, 137, 138
palm kernel blend, 427	history, 133, 474
salad oil, 137 , 138	iodine value, 137, 138
solvent extraction, 137	quality standards for, 555
soybean blend, 427 , 491	SFI profile, 137
stearin, 137, 138	U.S. usage, 477
steep, 303	saponification number of, 21
winterized, 137	saturated fatty acids in, 20, 22, 145, 441, 480,
plive oil and, 348	484, 555

SFI profile of	tallow and, 145, 153, 410
hardfat, 303	TBHQ in, 555
hydrogenation, 290	titer test of, 21, 207, 303
interesterification, 336	tocols in, 9, 21
palm blend, 331	trans fatty acids in, 290, 303, 427, 480, 484,
palm kernel blend, 427	555
quality standards for, 537	triglyceride composition of, 21, 22
soybean blend, 329, 330, 427	unsaponifiable matter in, 9, 20, 21
steep, 303	unsaturated fatty acids in, 22
winterized, 137	winterization of
for shortenings	control of, 137, 540
all-purpose, 364-365, 364, 366, 367, 545	fatty acids and, 137
cookie fillers, 385, 386	history, 133, 474
crème fillings, 377, 378	household, 479
Crisco, 349, 438	industrial, 481
frying: See under Frying shortenings,	iodine value, 137
cottonseed oil for	quality standards for, 541
history, 348-350, 352	SFI profile of, 137
household, 438, 441, 442, 443	solvent, 136-137
icing, 377, 378	time-temperature sequence, 136
puff paste, 393	yield, 3
U.S. usage, 352	Cottonseeds, 2-3, 3, 20, 22, 74-78
soap in, 537	Cows, milk from; See Milk
solidification point, 21	Crackers, 32, 223-224, 395, 396 , 492
for sour cream analogs, 434	Creaming gas
soybean oil and	for margarines, 172, 174, 181, 468, 469
all-purpose shortening, 545	for shortenings
cost, 15	consistency and, 548, 609-611, 630
crystal habit, 18, 183	discussion of, 172
dairy analog, 427	frying, 644
high-stability, 491	functions of, 444
history, 7, 20	plasticity and, 176
interesterification, 294	quality standards for, 551
linolenic fatty acid, 16	Creaming volume test, 230-231, 242, 630
U.S. usage, 16-17	Cream of tartar, 392
specifications for, 228	Crème fillings, 232, 249–250, 318, 376–378, 430
specific gravity of, 21	Crisco, 349, 438
steaming of, 20, 348	Crusher/refiner plants, 73
stearic fatty acid in, 21, 138, 290	Crystal habit
discussion of, 22	aeration and, 357
hardfat, 303	alpha; See Alpha-crystals
hydrogenation and, 290	beta; See Beta-crystals
palm kernel blend, 427	beta-prime; See Beta-prime-crystals
salad oil, 138	of canola oil, 38 , 39, 215, 286, 287
solvent extraction, 137	cloud point and, 177
soybean blend, 427, 491	of cocoa butter, 287
stearin, 137, 138	of coconut oil, 49 , 287
steep, 303	consistency and, 55, 288, 631, 646
winterized, 137	of corn oil, 27, 215, 287
sterculic fatty acid in, 22	of cottonseed oil; See under Cottonseed oil,
sterols in, 9	crystal habit of
storage of, 567, 595	discussion of, 285-288
structure of, 22	emulsifiers and, 132, 150, 152, 324
sunflower oil and, 29	fat flakes and, 286

flavor and, 648	plasticity and, 306
formulations and, 264	puff paste, 393
fractionation and, 141, 539	troubleshooting, 622, 631
of high-oleic safflower oil, 36	of soybean oil; See under Soybean oil, crysta
of high-oleic sunflower oil, 33	habit of
interchangeability and, 334	stearic fatty acid and, 287
interesterification and, 335	structure and, 171–172, 215, 285, 287
beta-prime structure, 292, 336, 442, 535	of sunflower oil, 30, 287, 584
beta structure, 292, 535	of tallow, 57, 57 , 287
canola blend, 294	tempering and, 182–183, 183
coconut blend, 294	transformation rate, 141, 171, 285–286
cottonseed blend, 294	winterization and, 135
emulsifiers and, 132	Crystallization
of lard, 45, 124	in beaded/powdered fats, 188
palm blend, 294	of canola oil, 39
soybean blend, 294	cold test and, 137, 208, 326
of lard, 54, 287	consistency and, 209
all-purpose shortening, 367	control of; See Plasticization
discussion of, 54–55	
· ·	of cottonseed oil, 138–139, 539
interesterification and, 45, 124	definition of, 417
palmitic fatty acid and, 215, 268, 287	in dewaxing, 139–140
pie crusts, 388	DSC analysis for, 127–128, 206
lecithin and, 324	emulsifiers and, 313, 318, 323 , 363
long-chain fatty acids and, 291	in fat flakes, 186–187, 555, 614–615
of margarine	in fractionation, 141–144, 296, 539
consistency and, 646	hardfats and, 311
evolution of, 460	heat of
liquid, 181, 310, 312, 461, 469	definition of, 186
tempering and, 183	in fat flakes, 187, 555, 614–615
melting point and, 202	in interesterification, 130
of menhaden oil, 287	in lard, 128
of milk fat, 59 , 60, 287	in liquid margarine, 469
of NuSun sunflower oil, 31	in packages, 609
of olive oil, 42 , 287	in plasticization, 172–176, 181
palmitic fatty acid and, 20, 215, 268, 286–287	in puff paste shortening, 394
of palm kernel oil, 51, 287	in shortening chips, 395
of palm oil, 45–47, 45, 47, 215, 287	in shortening flakes, 614-615
of peanut oil, 24, 215, 287	in soft-tub margarines, 468
plasticization and, 306	spray cooling for, 188
properties of, 286	titer test and, 207
of rapeseed oil, 287	winterization and, 136
of safflower oil, 34, 287	interesterification and, 55, 123, 124, 130-132
set up time and, 417	291–295, 335–336, 367
of shortenings	of lard, 55, 128
all-purpose, 365, 367, 370	of margarine, 172, 174, 179–182, 468, 469,
biscuit, 389	609-610
cookies, 384	packaging and, 189, 609
crème fillings, 377–378	of palm oil, 47, 335, 366, 610
Danish pastry, 391	in plasticization, 170–183
frying, 334, 410, 411	of shortenings
icing, 377–378	all-purpose, 364-365
liquid; See under Liquid shortening,	bread, 312
crystal habit of	cake mix, 373
pie crusts, 287, 334, 387, 388	chips, 395

discussion of, 171-176	filled, 425
donuts, 419	flavor of, 60
flakes, 614-615	imitation, 425
frying, 405, 412	Danish pastry
household, 444	emulsifiers for, 146, 314
liquid, 176–177, 357–358, 374, 553 ,	margarine for, 146, 182, 314, 391, 466, 469
612–614	production of, 389-390
liquid bread, 381	shortenings for, 356, 361, 389-392, 391
puff paste, 394	DATEM, 315, 380
troubleshooting, 609-610	Decenoic fatty acid, 214
solidification and, 207	Decomposition
of soybean oil, 138-139, 312, 539	of antioxidants, 599
sterols and, 11	of carotene, 567
of sunflower oil, 584	of chlorophyll, 13
tempering and, 182-185	of citric acid, 161, 596
trans fatty acids and, 459	off-flavor from, 564-565, 626
in winterization, 133-139	of phosphoric acid, 596
Curd, 558	rancidity and, 217
Customer instruction specifications, 506-508,	of soybeans, 564–565
507	temperature and, 125
Cyclopropenoid fatty acids	Deep-fat frying test, 233-234, 256-257
in cottonseed oil, 22	Degumming
malvalic, 22	acid; See Acid degumming
physiological effects from, 22	bleaching and, 86, 87
sterculic, 22	calcium and, 13, 85
Cyprus, 3	of canola oil, 37, 87
Czechoslovakia, 3	before chemical refining, 83, 528, 574
	of coconut oil, 86
	color of gums, 570
	description of, 83
D	dewaxing and, 139, 584
	dry, 82 , 83, 86
Dairy analogs	enzymatic, 86–87
advantages of, 425	expanders and, 76
carbohydrates for, 426	expelling and, 77
cheeses, 431–432	FFA and, 86
development of, 425	filtration in, 86
mellorine; See Mellorine	flavor and, 595
milk, 434, 435	hydrolysis and, 84 lecithin processing and, 9, 84 , 85, 100, 570
nondairy creamers, 426–429	membrane filter, 87–88
proteins for, 426	of menhaden oil, 61
shortenings for, 426, 427	for miscella refining, 94
sour cream, 433–434	oilseed quality and, 571
stabilizers for, 426	of palm kernel oil, 86
sugars for, 426	of palm oil, 81, 86
sweetened condensed milk, 434–435	phosphatides and, 8–9, 83–86, 571
types of, 425	phospholipases for, 86–87
whipped toppings, 429–431	phospholipids and, 86–88
Dairy products	phosphorus and, 83, 85–88
acid degumming and, 100	in physical refining, 81, 82, 83
availability of, 4, 425	on process flow chart, 75
consumption of, 4–7, 6	silica and, 87, 97
in diet, 4	sodium and, 13

of soybean oil, 16, 87-88, 570, 595	isomerization during, 274, 589-590
before steaming, 81, 83, 86	of lard, 55, 527
of sunflower oil, 87	lecithin and, 161
of tallow, 86	loss during, 594
from tank sweating, 568	medium-chain fatty acids and, 589
trace metals and, 13, 83, 85, 87	of menhaden oil, 61
troubleshooting, 570–571	Merrill system for, 159
water; See Water degumming	odor from, 161–163
waxes and, 83	of olive oil, 475
yield from, 570	•
Denmark, 3	oxidation during, 157–158, 592–596
Deodorization	of palm kernel oil, 155
air exposure during, 592–597	of peanut oil, 477, 552–554
aldehydes and, 153–154	peroxide and, 153–154, 160, 162 , 544,
antioxidants and, 10, 591, 596, 599	592–595
bleaching and, 105, 158	pesticides and, 13, 99, 161, 164
blending and, 152, 596	of PGEs, 151
of canola oil, 156, 274	phosphatides and, 591-592
	phosphoric acid and, 161, 591-593, 595-596
carbon and, 104 carbon dioxide and, 591	physical refining and, 82, 82 , 155, 158
	pigments and, 154-155
carotenoids and, 154, 155, 544, 592	pressure for, 154–158, 161, 162 , 590
chelation and, 160–161	on process flow chart, 75
chemical refining and, 155, 158–159	short-chain fatty acids and, 155, 546, 589
chlorophyll and, 39	of shortenings, 547
citric acid and, 161, 591–593, 596	soap and, 591
of coconut oil, 155	of soybean oil, 16, 17, 156, 274
color and, 591–593	spectrophotometry and, 227
contamination during, 594	steaming in, 82, 153–164, 162, 590–592, 594
control of, 160–161, 544–546	596–598
of corn oil, 27–28, 155, 477	sterols and, 12, 155, 590
of cottonseed oil, 20, 22, 153, 348, 438, 475,	of sunflower oil, 29, 274
477	of tallow, 55–56, 527
cyclopropenoid fatty acids and, 22	temperature for, 154–159, 161, 162 , 408–409
definition of, 153	589–596
description of, 153–164	THF systems for, 159
dewaxing and, 139, 140	
distillates from, 13, 99, 161-164	time for, 156, 162
Dowtherm contamination, 624	tocols and
equipment used in, 16, 154, 156-162	excessive removal, 590
expelling and, 77	loss during, 10, 217
factors affecting, 160–161	oxidative stability, 544
FFA and	retention time, 158
control points for, 544-545	stripping process, 161–162
discussion of, 153-158	temperature and, 155, 596
pressure and, 161	trace metals and, 155, 160
salad oil, 484	trans fatty acids and, 155, 158, 161, 274, 546
specifications for, 161, 162, 221	589–590, 596
steam for, 80, 161	troubleshooting, 589-598
temperature and, 161	vacuum for, 597
troubleshooting, 221, 590-591	washout after, 593
filtration in, 161	wastewater from, 162-163
flavor and, 153, 348, 594-596	Wesson system for, 153, 159, 348
hydrogenation and, 155	Design, quality of, 518-520
after interesterification, 126, 538	Detergent fractionation, 47, 141–143, 490, 539

Dewaxing	in palm oil, 45, 47, 335, 366, 464
bleaching and, 139, 140	PGMEs and, 152, 324
of canola oil, 479	process flow chart for, 149
chemical refining and, 140	SFC and, 132
chill test for, 140, 208, 541	in shortenings
cold test for, 140, 208, 541	all-purpose, 368-370
control of, 140, 540-541	bread, 146, 150, 314, 379-383
of corn oil, 27, 479, 481–482, 542	cake, 547 , 548
crystallization in, 139-140	cake mix, 371-372
degumming and, 139, 584	crème fillings, 377–378
deodorization and, 139, 140	Danish pastry, 146, 314
filtration in, 139, 584	donuts, 418
iodine value and, 541	household, 438
in physical refining, 82	icing, 377–378, 547 , 548
processes for, 139-140	liquid, 374
on process flow chart, 75	liquid bread, 382
purpose of, 139, 141	puff paste, 393
of safflower oil, 479	sweet doughs, 383
solvent, 140	yeast-raised dough, 380
specifications for, 139	in spreads, 648
of sunflower oil, 30, 479, 584	types of, 146–147
troubleshooting, 584	for whipped toppings, 431
DHA; See Docosahexaenoic acid	Dihomo-gamma-linolenic fatty acid, 214, 266
Diacetyl, 454	271 , 272
Diacetyl tartaric acid esters of monoglyceride	Dilatometry, 203-206, 289
(DATEM), 315, 380	Dimethylpolysiloxane
Diatomaceous earths, 55, 94, 529, 538, 566, 584,	in high-oleic sunflower oil, 413
587	in shortenings
Dietary Guidelines for Americans, 267, 269, 273,	all-purpose, 409
300, 441, 459	bakery frying, 368, 403, 417
Diet margarine, 450	donuts, 403, 417
Differential scanning calorimetry (DSC),	heavy-duty, 410, 413
127–128, 206, 212	liquid, 357, 411, 413
Diglycerides	pan and grill, 415
alcoholysis of, 146	snacks, 421
analysis of, 221	stability and, 402-403
applications for, 146, 314	Dioctyl sodium sulfosuccinate, 489
crystal habit and, 132	Diphenyl, 159
deodorization and, 161	Diphenyl oxide, 159
direct esterification of, 146	Directed interesterification
discussion of, 146-148, 314-316	of corn oil, 295
forms of, 147, 314	of cottonseed oil, 443
frying and, 406	definition of, 124
functionality of, 315, 323	discussion of, 130-131, 295
GRAS status of, 314	for liquid oil, 535
grinding of, 188	for margarine, 461–464
HLB value of, 320-321, 321	of safflower oil, 295
hydrolysis and, 283	for shortenings, 367, 443
in interesterification, 125-126, 132, 538, 580	of sunflower oil, 295
iodine value for, 381	trans fatty acids and, 336
in margarine, 454, 458, 558	Disaturated triglycerides (SSU)
olein and, 47	in canola oil, 38
in olive oil, 41	in corn oil, 27
oxidation and, 628	in cottonseed oil, 21, 22

in interesterification, 291, 294, 463 in lard, 55 melting point of, 284, 291 in peanut oil, 24 in soft-tub margarines, 462 in soybean oil, 18 in sunflower oil, 30 in winterization, 135 Disaturated triglycerides (SUS) in canola oil, 38 in coconut oil, 49 in corn oil, 27 in cottonseed oil, 21, 22 in high-oleic safflower oil, 36 in high-oleic sunflower oil, 33 in interesterification, 127	Dry fractionation assessment of, 539 dewaxing; See Dewaxing efficiency of, 296 for high-stability oils, 490 hydraulic pressing, 78, 141 of lauric oils, 142 of milk, 60 of palm kernel oil, 142 of palm oil, 47, 141, 142 pressure and, 539 stages of, 142, 539 winterization; See Winterization Dry-method batch refining, 95–96 Dry rendering, 79 DSC, 127–128, 206, 212
in lard, 54, 54 in NuSun sunflower oil, 31 in olive oil, 42 in palm oil, 45 , 46 , 47, 335, 366 purpose of, 123	E
in soybean oil, 18 in sunflower oil, 30 in tallow, 57 in vegetable oils, 126 Dispersed phase, 482	Eckstein, Henry, 153 Ecuador, 3 EDTA; See Ethylenediaminetetraacetic acid Eggs in cokes, 310
Diunsaturated triglycerides (USU), 22	in cakes, 319 cholesterol in, 485
Diunsaturated triglycerides (UUS), 22, 294, 463	cyclopropenoid fatty acids and, 22
Docosadienoic fatty acid, 214	fat absorption and, 640
Docosahexaenoic acid (DHA)	FFA and, 639
from algae, 64, 338	frying and, 637
in algal oil, 65	lecithin in, 319, 485, 637
CLA and, 275	in mayonnaise, 482–483, 485–486
classification of, 7	propyl gallate and, 167
constants for, 214	proteins from, 485
in diet, 271, 337 FDA on, 272–273, 300, 456	in salad dressing, 487–488
in fish oil, 61–64	shortening and, 369
health claims on, 299–300	stearoyl-2-lactylates and, 318
linolenic conversion to, 337	Egypt, 3
in margarine, 450	Eicosadienoic fatty acid, 40, 54, 65, 214
melting point and, 266	Eicosapentaenoic acid (EPA)
menhaden oil and, 61-63, 62 , 63	from algae, 64
methylene groups, 277	classification of, 7
in milk, 339	constants for, 214
omega designation, 266, 271	in diet, 271, 337
oxidation and, 277	FDA on, 272–273, 300, 456
Pavlova salina and, 15	in fish oil, 61–64
positioning of, 7, 63	in fungal oil, 66
Docosatetraenoic fatty acid, 214	in fungus, 65
Dodecyl gallate, 455	health claims on, 299–300
Donuts, 308 , 315 , 403, 405, 416 , 417–419	linolenic conversion to, 15, 337
Dowtherm A, 159, 624	from linseed, 15
Dry degumming, 82 , 83, 86	in margarine, 450

melting point and, 266	for mellorine, 151, 317, 433
menhaden oil and, 61–63, 62 , 63	melting point of, 185
methylene groups, 277	Mettler dropping point and, 605
nematodes and, 15	moisture and, 313, 316
omega designation, 266 , 271, 271	nitrogen for, 585
oxidation and, 277	for nondairy creamers, 429
positioning of, 7, 63	oxidation and, 215-216, 313
sources of, 65	oxidative stability and, 585, 628
stearidonic fatty acid and, 15, 271	pH analysis of, 586
zebra fish and, 15	phosphoric acid and, 587–588, 591, 592
Eicosatetraenoic fatty acid, 54, 57	for pie crusts, 316
Eicosatrienoic fatty acid, 66	plasticity and, 308
Elaesis guineensis, 43, 50	postbleaching of, 585
Elaesis oleifera, 48	powdered hard, 187
Elaidic fatty acid, 112 , 266 , 273–274, 308	production of, 146, 585
Eleostearic fatty acid, 266	selection of, 320–325
Elosstearic fatty acid, 266	for shortenings
EMG, 150, 380 , 383	all-purpose, 362-363, 362, 368-370, 369,
Emulsification value, 232	375 , 634
Emulsifiers	bread, 379-381
aeration and, 631-632	cake, 146, 547, 548
alcoholysis of, 146, 585	cake mix, 371-373
analysis of, 215–216	crème fillings, 232, 249-250, 377-378
blending of, 321	donuts, 419
for bread; See under Bread, emulsifiers for	icing, 370, 377–378
for cakes, 150, 152, 315, 316-318, 322-323,	liquid, 177, 374, 550
632	liquid bread, 381
CFRs on, 314	puff paste, 146, 308, 314, 393
chill roll coolant temperatures, 186	specialty cakes, 373–374
classification of, 320	sweet doughs, 383
color of, 585-586	smoke point and, 221, 639
consistency of, 147, 150	soybean oil and, 151, 317
for cookies, 317, 384	for spreads, 315, 318, 645, 648
crystal habit and, 132, 150, 152, 324	stability of, 376
crystallization and, 313, 318, 323, 363	steaming for, 147, 149, 586, 588
in dairy analogs, 426	trace metals and, 585-586
for Danish pastry, 146, 314	troubleshooting, 585-588
definition of, 312, 323	turbidimeters and, 200
direct esterification of, 146	types of, 146-153, 313-320
for donuts, 315, 418, 419	weep test for, 250
factors affecting, 313, 585-588	for whipped toppings, 430–431, 431
FFA in, 586, 588, 607	white layer tests for, 232, 245–248
filling sandwich test for, 250	for yeast-raised dough; See under Yeast-
frying and, 633–634, 636, 638	raised dough, emulsifiers for
functions of, 285, 312–313, 323–324, 323	Emulsion, 482
from glycerolysis, 147–148, 149 , 586–587	Enzymatic degumming, 86–87
GRAS status for, 314	Enzymatic interesterification, 124, 131–132, 279,
HLB value of, 320–323, 321–322	292, 538
hydrolysis and, 588	EPA; See Eicosapentaenoic acid
for ice cream, 151, 317	Epicatechin gallate, 282, 627
for icing, 315	Erucic fatty acid
lubricity and, 312	behenic fatty acid and, 270
for margarine, 178–179, 315 , 318, 454, 458,	in canola oil, 38, 40, 270, 354
558, 645	classification of, 7
200, 013	eausimention of, /

constants for, 214	crystallization in, 186-187, 555, 614-615
in cottonseed oil, 21, 491	description of, 185
FDA on, 270	FFA in, 616-617
health and, 37, 270	formation of, 359
in high-oleic safflower oil, 491	iodine value of, 620-621
in high-oleic sunflower oil, 33, 491	melting point of, 185
iodine value and, 119	packaging of, 554-555, 615, 620
in marine oils, 62 , 63 , 270	shortening; See Shortening flakes
melting point and, 266	size of, 617
omega designation, 266	tempering of, 617
in peanut oil, 24	thickness of, 187
positioning of, 7	troubleshooting, 187, 614-621
in rapeseed oil, 14, 37, 268–270, 354	Fats
refractive index and, 119	animal; See Animal fats
sources of, 270	availability of, 4
in soybean oil, 18, 491	characteristics of, 1, 7-8, 263-265
in sunflower oil, 30	consumption of, 4–7, 6
Escherichia coli, 645	in diet, 273
Essential fatty acids	as energy source, 1
in diet, 272–273, 337	formulation of, 263-265
linoleic; See Linoleic fatty acid	interchangeability of, 333-334
linolenic; See Linolenic fatty acid	processing of, 73–74, 75
research on, 270	sources of, 1, 2, 6
in shortenings, 438	structure of, 7–8
sources of, 337–338	tests for; See Performance tests
Esterification, 146, 585–588	traceability of, 513-515
Ethanol, 132	withdrawal of, 513
Ethoxylated monoglycerides (EMG), 150, 380,	Fatty Acid Committee (FAC) method, 226
383	Fatty acids
Ethylenediaminetetraacetic acid (EDTA)	boiling point of, 154
functions of, 169, 283	characteristics of, 7-8, 265
for margarine, 455	cis; See Cis fatty acids
for mayonnaise, 483	distribution of, 8
rosemary and, 282	essential; See Essential fatty acids
for salad dressing, 282, 487, 489	factors affecting, 8
trace metals and, 627	long-chain; See Long-chain fatty acids
Ethylene oxide, 150, 317	medium-chain; See Medium-chain fatty acid
Excellent Source Nutrient Content Claim, 456	molecular weight of, 58
Expanders, 75, 76, 77, 563, 571	saturated; See Saturated fatty acids
Expeller pressing, 75, 76–77	short-chain; See Short-chain fatty acids
Extra virgin olive oil, 41	trans; See Trans fatty acids
Extra viigin onve on, vi	unsaturated; See Unsaturated fatty acids
	FDA; See Food and Drug Administration
	FDA Modernization Act, 299
-	Federal Trade Commission, 449
F	Fermentation, 275
	Ferulic acid, 27
Fair Packaging and Labeling Act, 520	FFA; See Free fatty acid
Fat flakes	Fiber optic spectometers, 126–127
applications for, 363, 381	
1211 11 6 105 107 107 554 555	Filled print system, 180, 468
chill rolls for, 185–187, 186 , 554–555,	Filled print system, 180, 468 Filtration
chill rolls for, 185–187, 186 , 554–555, 614–618, 620	
	Filtration

body feed in, 108	control points for, 555-556
cakes, oil extraction from, 109-110	of fat; See Fat flakes
for chlorophyll, 88	FFA and, 616-617
control of, 531	filtration in, 618
in degumming, 86	of hydrogenation catalyst, 114
in deodorization, 161	hydrolysis after, 563
in dewaxing, 139, 584	of icing stabilizers, 379
in finishing, 169	iodine value and, 620-621
in flaking, 618	lecithin and, 617–618, 621
flavor and, 595	in margarine process, 174
in fractionation, 296	moisture and, 616
of frying shortening, 637, 639, 641–643	oxidation after, 563
hydrogenation and, 116, 144, 542	of palm kernels, 50
of lard, 55, 529	phosphoric acid and, 617, 620
in miscella refining, 94	for powdered fats, 187, 188, 359
of palm oil, 81	in process flow chart, 75
press effect in, 107	- · · · · · · · · · · · · · · · · · · ·
on process flow chart, 75	quality standards for, 556
	rolls, 185–187
for proteins, 55, 527, 529	of seeds, 76
before shipment, 600–601	of shortening; See Shortening flakes
smoke point and, 639	of shortening chips, 358, 395
steps of, 107	solvent extraction and, 77
of tallow, 55, 529	of soybean oil, 556
in winterization, 134, 583	of soybeans, 77
Fine virgin olive oil, 41	trace metals and, 618
Fish oil	troubleshooting, 187, 614–621
antioxidants for, 63, 627	Flash point, 526
availability of, 64	Flavones, 627
cholesterol in, 11, 62	Flavonoids, 627
cod liver, 624	Flavor
factors affecting, 63	agitation and, 611
FDA on, 61	aldehydes and, 454
flavor reversion of, 277, 338	analysis of, 217–219
fractionation of, 464	antioxidants and, 166-167, 216, 596
frying and, 400	AOCS on, 219
menhaden; See Menhaden oil	bleaching and, 153, 595
oleic fatty acid and, 63	of butter, 60, 153, 267, 280, 454
omega fatty acids in, 61-64, 337, 338	butyric fatty acid and, 454-455
oxidation of, 63	of canola oil, 280, 484, 625
pesticides in, 338	caproic/caprylic fatty acids and, 52
rendering for, 61	chemical refining and, 89
shark liver, 10	citric acid and, 596
squalene in, 10	of coconut oil, 50, 280
sterols in, 10–12	of corn, 624
storage of, 629	of corn oil, 27, 28, 280, 280 , 478, 484
TBHQ and, 63, 627	of cottonseed oil; See under Cottonseed oil,
tocols and, 63, 627	flavor of
trace metals in, 338	crystal habit and, 648
unsaturated fatty acids in, 63	cyclopropenoid fatty acids and, 22
Flaking	degumming and, 595
for beaded fats, 187, 188, 359	deodorization and, 153, 348, 594–596
of canola seeds, 37	factors affecting, 60, 217
citric acid and, 617, 620	filtration and, 595
color in, 556, 617–620	of fish oil, 277–338
COROL III. 220. 017-040	OL USH OH, 477, 338

formulations and, 264	short-chain fatty acids and, 52, 220, 267, 627
fractionation and, 60	of shortenings
free radicals and, 166	cake, 547, 548, 551
of fried foods, 280, 353, 410, 413-414, 413,	chips, 394
640-643	of crème fillings, 376
glycerine and, 147	frying, 638
of high-oleic oils, 270, 413-414, 413	household, 439
hydrogenation and, 36, 110, 153, 533	icing, 376, 547 , 548 , 551
hydrolysis and, 50, 217, 276, 280	liquid, 553 , 613
intensity of, 218, 218	of soap, 625
of lard, 153, 280, 566, 624	of soybean oil; See under Soybean oil, flavor
lauric fatty acid and, 52, 625	of
of lauric oils, 52, 641	stability of, 264
of lecithin, 100, 320	steaming and, 81, 82, 153
light exposure and, 166, 189, 596, 603-604,	sulfur and, 531
626	of sunflower oil, 29, 280, 484, 625
linoleic fatty acid and, 14, 28, 57, 281, 595	of tallow, 57, 280, 566, 625
linolenic fatty acid and, 16, 57, 138, 281, 595	temperature and, 189, 595, 603
of liquid coffee whiteners, 428	tocols and, 9
long-chain fatty acids and, 220, 338	trace metals and, 16, 160, 626
of margarine, 174, 450, 454–455, 558 ,	troubleshooting, 624-627
648–649	Flavor reversion; See also Off-flavor
of menhaden oil, 61, 280	antioxidants and, 596
of milk fat, 58, 60	of coconut oil, 280
moisture and, 198	of corn oil, 280
myrosinase and, 76	of cottonseed oil, 280
nitrogen and, 595	deodorization and, 594-596
off; See Off-flavor	discussion of, 280-281
oleic fatty acid and, 28, 36, 270	of fish oil, 277, 338
of olive oil, 41, 43, 74, 153, 280	light exposure and, 596
oxidation and	linoleic/linolenic fatty acids and, 57, 281, 595
antioxidants, 368	nitrogen and, 595
causes of, 275	oxidation and, 280-281, 595, 640
exposure level, 595	phosphatides and, 595
hydrogenation, 626	polyunsaturated fatty acids and, 484
liquid oil packaging, 189	of soybean oil, 16, 278, 280, 352
nitrogen and, 595	of tallow, 57
peroxide value, 164, 595	temperature and, 595
reversion, 280–281, 640	Flaxseed, 77
saturates, 626	Flaxseed oil, 282
unsaturates, 164, 640–641	Foaming
packaging and, 189, 603–604, 649	creaming gas and, 644
of palm kernel oil, 52, 280	deep-fat test for, 234, 256–257, 257
of palm oil, 43, 280	dimethylpolysiloxane and; See
of peanut oil, 23, 280 , 641	Dimethylpolysiloxane
peroxide and, 160, 164, 595	discard point and, 408
phosphatides and, 595	emulsifiers and, 633-634
phospholipases and, 16	fat absorption and, 640
phosphoric acid and, 161, 595-596	flavor and, 642
polyunsaturated fatty acids and, 484, 640	of high-oleic sunflower oil, 413, 414
proteins and, 625	lauric oils and, 353, 415, 633, 644
rancid, 625, 649	lecithin and, 415, 634
of safflower oil, 35, 280 , 626	methyl silicone and, 632, 633, 635
of salad oil, 484, 484	packaging and, 639

polymerization and, 401, 406, 634-637	consistency and, 60, 295-297
polyunsaturated fatty acids and, 633	control of, 539
of shortenings, 413	of cottonseed oil, 30, 45, 133-134, 138, 138,
soap and, 201, 633	296
stages of, 408	crystal habit and, 141, 539
temperature and, 634	crystallization in, 141-144, 296, 539
troubleshooting, 633-637, 639-640, 642, 644	detergent, 47, 141-143, 490, 539
turnover rate and, 634	dry; See Dry fractionation
Food, Drug, and Cosmetic Act, 167, 281	of fish oil, 464
Food and Drug Administration (FDA)	flavor and, 60
on antioxidants, 167, 216	for high-stability oils, 490
on bread emulsifiers, 380	interesterification and, 132, 295
on calories, 298	iodine value and, 296, 297
on cholesterol, 11, 456	of lard, 142, 464
on CLA, 58, 274	of lauric oils, 142, 144, 296
on DHA/EPA, 272-273, 300, 456	for margarine, 464
on erucic fatty acid, 270	melting point and, 141, 295, 296, 297
on fish oil, 61	of menhaden oil, 63, 63
on health claims, 299-300	of milk fat, 60
on LEAR oil, 37	
on margarine, 60, 449, 453	olein from; See Olein
on menhaden oil, 60-61	of olive oil, 78, 552
on misbranding, 533	oxidation and, 279
NLEA and, 297-298	oxidative stability and, 143, 337, 628
on omega-3 fatty acids, 61, 272-273, 456	of palm kernel oil, 142, 297
on PGEs, 150	of palm oil; See under Palm oil, fractionation
on recalls, 511–513	of
on saturated fatty acids, 11, 456	of peanut oil, 552
on shortenings, 441	on process flow chart, 75
on sterol/stanols, 11, 450, 456	purpose of, 140–141, 532
on trans fatty acids, 274, 439	refining and, 82 , 539
Food Chemical Codex, 500–501	of salad oil, 136, 474
Formic acid, 223	SFC and, 296
Forms	for shortenings, 367–368
complaint, 511, 512	solvent, 132, 141-144, 490, 539
customer instruction specification, 507	of soybean oil, 16, 17, 138, 296, 297
laboratory methods, 522–524, 523	stages of, 141, 296
procedure, 510	stearin from; See Stearin
specification, 497–499, 498	sterols and, 11
specification change requisition, 516, 516	storage and, 629
Fourier transform-near infrared (FT-NIR)	of tallow, 142, 297, 464
spectroscopy, 212, 214	tocols and, 337
Fractionation	trans fatty acids and, 336-337, 367
advantages of, 142	of triglycerides, 135
of algal oils, 64	during winterization, 134-136, 474
antioxidants and, 145, 279	France, 3, 447
AOM stability and, 143	Free fatty acid (FFA)
of basestocks, 120	analysis of, 197, 220–221
bleaching and, 144–145, 539	antioxidants and, 591, 607
blending in, 144	AOCS on, 221, 617
of butter, 464	AOM and, 651
of canola oil, 39	bleaching and, 103, 104, 106–107, 530, 543
cloud point and, 296, 297	in canola oil, 484
of coconut oil, 142	carbon dioxide and, 591, 607, 632
VI VVVVIIUL VIII 176	Various divales and, 371, 007, 034

chemical refining and, 80, 88-90, 92, 96, 154,	French fries
529 , 571–573	drying of, 638
citric acid and, 543, 591, 607	flavor of, 353
in coconut oil, 90, 283	frying fat absorbed by, 400
in corn oil, 484, 542	preservatives in, 637
in cottonseed oil, 20, 484, 537, 541, 555	rinsing of, 633
degumming and, 86	shortening for, 56, 353, 410
deodorization and; See under Deodorization,	Frying
FFA and	butter for, 414
in emulsifiers, 586, 588, 607	cis fatty acids in, 406
in fat flakes, 616–617	cleaning after, 635
frying and, 406	coconut oil for, 353, 415, 415, 641, 644
FT-NIR analysis for, 212	contamination during, 400-401, 634
in high-oleic sunflower oil, 413	continuous vs. intermittent, 401-402, 407
hydrogenation and, 533-535, 536	cooking oil for, 473
hydrolysis and, 221, 283, 607, 628	deep-fat test, 233-234, 256-257
interesterification and, 129, 129, 131-132,	emulsifiers and, 633, 636, 638
537–538, 580	of fish, 400
iodine value and, 651	food appearance, 643-644
in lard, 55, 566	frozen foods, 640
lipase and, 76	gums and, 401, 414, 634-637, 640
in margarine, 558	high-stability oils for, 491-492
miscella refining and, 94	historical background of, 399
odor from, 153–154	hydrolysis and, 233, 406, 638, 640
oleic fatty acid and, 221	lauric oils and, 353, 415, 633, 634
in olive oil, 41, 78	liquid oils for, 476
palmitic fatty acid and, 221	margarine for, 414, 453
in palm kernel oil, 52, 90, 283	of meat, 400
in palm oil, 79, 80	monounsaturates and, 491
phosphoric acid and, 543, 592, 607	oxidation in, 233, 256, 400-404, 406, 636
physical refining and, 80-82, 154	palm kernel oil for, 415, 415, 641, 644
rancidity and, 220-221	of potatoes, 641
raw material analysis of, 526-528	preservatives and, 637
residual, 528	process of, 399-400
in salad oil, 484, 484	product criteria, 405
in shortenings: See under Shortening, FFA in	shortenings for; See Frying shortening
short-mix method and, 92	soap and, 201, 401, 633, 637, 638
smoke point and, 221, 639	submerged, 416
in soybean oil; See under Soybean oil, FFA in	sugars and, 637
steaming and, 79, 81, 154, 221, 566-567	surface, 416
storage and, 566-567	temperatures for, 400, 634-637, 639-644
in sunflower oil, 484	trace metals and, 256, 400-401, 404, 636, 642
in tallow, 55, 56, 530 , 566	Frying shortening
trace metals and, 628	absorption of, 639-640
wet-method batch refining and, 96	all-purpose, 409-410
Free radicals	animal-vegetable blends, 410
antioxidants and, 166-167, 216, 281, 599, 627	antioxidants in
beta-carotene and, 12	antifoamers and, 633, 635
bleaching earths and, 629	color and, 636
conjugated fatty acids and, 628	heavy-duty, 410-411
odor and, 166	odor and, 643
peroxides and, 166, 596	oxidation and, 406
tocols and, 9, 217	snacks, 421
French dressing, 488, 489–490	types of, 281–282, 403–404

AOM stability of, 403, 413	packaging of, 553
bakery, 416-420	palmitic fatty acid in, 412, 413
BHA and, 281-282, 403-404, 421	palm oil for, 353
BHT and, 403-404, 421	for pan frying, 414–416, 415, 633–634, 637,
break-in period, 638, 643	641–642
characteristics of, 404	peanut oil for, 23, 25, 412, 421, 422
citric acid and, 404, 421, 638	phospholipids and, 637
color of, 407	phosphoric acid and, 404, 421, 638
corn oil for, 28, 353, 410	for pie crusts, 420
cottonseed oil for	plasticity of, 410-411
cyclopropenoid fatty acids, 22	polymerization in, 400-402, 406, 408, 410,
flavor, 280, 410	417, 634–637, 640
nuts, 422	polyunsaturated fatty acids in, 633, 634
pan and grill, 415, 415	quality period for, 417
potato chips, 22, 422, 478	rosemary and, 282
tallow and, 410	saturated fatty acids in, 409, 411
trans fatty acids in, 412	selection of, 404-408
creaming properties of, 410	SFI curve for, 304, 305, 310, 365
crystal habit of, 287, 410	SFI profile of
cyclopropenoid fatty acids in, 22	appearance, 405
dimethylpolysiloxane in; See	bakery, 416
Dimethylpolysiloxane	flavor and, 641
discard point for, 407-408	heavy duty, 413
for donuts, 405, 416, 417, 419	high-oleic sunflower, 413
FFA in, 413, 638-639, 641	liquid, 412, 413
filtration of, 637, 639, 641-643	lubricity, 405
foaming of; See Foaming	mouth feel, 405
fryer load and, 639	pan and grill, 415
for grilling, 414–416, 415 , 633–634, 637,	shelf life of, 406-407
641–642	smoke point of, 221, 402, 408, 438, 639
heavy-duty vegetable, 410-411, 413, 413, 634	for snacks, 420-422
high-oleic oils for, 36, 412-414, 413	soybean oil for, 310, 353, 410-412, 415, 415,
High-Ratio for, 369	421
household, 440, 443	stability of, 257, 405-406
hydrogenation of, 365, 402, 413	stearic fatty acid in, 412, 413
iodine value of, 365, 412, 413, 634	for sweet doughs, 419
isomerization in, 406, 410	tallow for, 56, 353, 410
lard for, 348, 421	TBHQ and, 403-404, 413
lecithin and, 414-415, 634, 637	tempering of, 411
linoleic fatty acid in, 28, 282, 409, 411, 412,	tocols in, 403
413	trans fatty acids in, 274, 406, 408-412, 413
linolenic fatty acid in, 412, 413	troubleshooting, 633-644
liquid, 357, 405, 411–412, 412 , 413	turnover rate
long-chain fatty acids in, 409, 412	bakery, 417
melting point of, 405, 421, 641	darkening, 637
methyl silicone and, 632, 633, 635	discussion of, 401-402
Mettler dropping point of, 413	FFA and, 638
monounsaturated fatty acids in, 409,	flavor and, 642
NuSun sunflower oil for, 422	foaming and, 634
for nuts, 422	forced, 407-408, 634, 637
oleic fatty acid in, 23, 28, 270, 411, 412, 413	for snacks, 643
omega-3 fortification for, 408	stability and, 406
oxidation in, 233, 256, 400-404, 406-408,	FT-NIR, 212, 214
410	Fuel oil, 164

Fuller's earth, 103, 348	GLA, 15, 65, 65 , 266 , 271 , 272
Fully hydrogenated hardstocks, 121; See also	Glazes, 359, 378–379, 403, 409, 416, 417
Stearine	GLC, 211, 213–214, 216, 217, 219
Fungal oil, 64, 65, 65–66 , 337, 338	Glucosinolates, 37
	Gluten, 324, 347
	Glyceride analysis, 128, 215
	Glycerolysis, 147-148, 149, 586-587
G	Glycerotride-canoate, 214
~	Glyceryl lacto palmitate, 372
	Glycina maxima; See Soybeans
Gadoleic fatty acid	Glycolipids, 45
in butter, 427	Gossypium barbadense, 20
in canola oil, 38, 40, 354, 491	Gossypium hirsutum, 20
in coconut oil, 49 , 427	Gossypol
constants for, 214	antioxidant activity of, 20
in corn oil, 27	classification of, 8
in cottonseed oil, 21 , 427 , 491	color from, 12, 20
in high-oleic safflower oil, 36, 354, 491	cooking and, 76
in high-oleic sunflower oil, 33, 491	oxidation and, 83, 89, 565
interesterification and, 294	refining for removal of, 13, 20, 80, 83, 89
in lard, 54	steaming and, 20
melting point and, 266	temperature and, 565
in menhaden oil, 62, 63	toxicity of, 20
in milk fat, 427	uses of, 13
in olive oil, 42	Grape extracts, 282
omega designation, 266	GRAS, 37, 60–61, 64, 314, 456, 478
in palm kernel oil, 51, 427	Greece, 3
in peanut oil, 24 , 25	Green Goddess dressing, 489
in rapeseed oil, 354	Grills, 414–416, 415 , 633–634, 637, 641–642
in safflower oil, 34, 354	Grinding, 76, 187, 188, 359
in soybean oil, 18, 427, 491	Gums
in sunflower oil, 30, 354	acetone and, 528
in tallow, 57	chemical refining and, 83, 88
Gamma-linolenic acid (GLA), 15, 65, 65, 266,	_
271 , 272	color of, 570
Gardner color scale, 227	definition of, 8
Gas/liquid chromatography (GLC), 211, 213-214,	frying and, 401, 414, 634–637, 640
216, 217, 219	in margarine, 458
Gelatin, 458	removal of; See Degumming
Generally recognized as safe (GRAS) status, 37,	residual, 528
60-61, 64, 314, 456, 478	for salad dressing, 489–490
Genetically modified oils (GMO)	
canola, 39-40, 40, 355	
corn, 28	
cottonseed, 22	Н
discussion of, 13-15	
for high-stability oils, 490–491	Halphen test, 22
omega fatty acids in, 338	Handling
palm, 47–48, 50	air exposure during, 164–165, 190–191
peanut, 25	contamination during, 169, 190, 568
soybean, 18–19, 19	for GMOs, 14
trans fatty acids and, 14-15, 337	ingredient specifications on, 502
Geotrichum candidum, 131	light exposure during, 166

Mettler dropping point during, 545

Germany, 3, 16, 352

nitrogen for, 164-165, 190-191	Hexadecatrienoic fatty acid, 62, 214
packaging specifications on, 504	Hexane
of recalled products, 513	extractor temperature and, 77
temperature during, 165, 190	for filter cake oil extraction, 109
troubleshooting, 600–621	in fractionation, 143
Hard butters, 124, 128, 310-311	for fungal oil extraction, 65
Hardfats/stocks	in miscella refining, 78, 87, 94
bump factors, 328, 332	in winterization, 136–137
consistency and, 308	High-density lipoproteins (HDL)
control evaluations for, 534	canola oil and, 478–479
crystal habit and, 183, 291	cholesterol and, 11
fully hydrogenated, 121	diet and, 273
hydrogenation for	hydrogenation and, 532
catalysts for, 114, 116	lauric fatty acid and, 11, 268
control of, 534	myristic fatty acid and, 11
cottonseed oil, 303	olive oil and, 478
isomerization, 290	palmitic fatty acid and, 11
selectivity, 290, 358	peanut oil and, 25
soybean oil, 122, 303	saturated fatty acids and, 11, 274
stearines, 121, 290	stearic fatty acid and, 268
iodine value of, 534	trans fatty acids and, 11, 274, 439, 450
lard and, 54	unsaturated fatty acids and, 269
low-iodine-value; See Low-iodine-value	High-oleic oils
hardstocks	for all-purpose shortening, 367
in margarine, 181	canola, 491
melting point of, 185, 534	cholesterol and, 270
plasticity and, 306–308, 307	flavor and, 270
in process flow chart, 75	for frying shortening, 412-413, 413
SFI and, 306–308, 307 , 327–328	iodine value of, 278
for shortenings, 177, 178, 373, 377–378, 612	oxidation and, 63
spray cooling of, 187	oxidative stability and, 278, 335
in spreads, 648	peanut, 25
titer test of, 534	safflower; See High-oleic safflower oil
Hazelnut oil, 41	saturated fatty acids in, 270
HDL; See High-density lipoproteins	sunflower; See High-oleic sunflower oil
Health and Human Services and Agriculture, 300	trans fatty acids in, 270, 337
Health claims, 299–300, 456	High-oleic safflower oil, 35–37, 36 , 270, 278 ,
Heat break test, 529	354, 490–491, 491
Heat-stress color test, 530, 531	High-oleic sunflower oil
Heels, product	AOM stability of, 32, 413
control and, 301	arachidic fatty acid in, 33, 354, 491
definition of, 119	behenic fatty acid in, 33, 354, 491
deodorization and, 594	cold test of, 32
disposal costs, 520	crystal habit of, 33
efficiency and, 120, 301	discussion of, 32
oxidation and, 166	erucic fatty acid in, 33, 491
recycling of, 604	FFA in, 413
from shipments, 190, 602	flavor of, 413–414, 413
Helianthus annuus; See Sunflowers	foaming of, 413
Hematin, 164	for frying shortening, 413–414, 413
Henicosapentaenoic fatty acid, 214	gadoleic fatty acid in, 33, 491
Herring, 338	high-stability, 490-491, 491
Hexadecadienoic fatty acid, 56, 62, 214	for high-stability oils, 490
Hexadecatetraenoic fatty acid, 62, 214	iodine value of, 32, 278, 413, 491

lauric fatty acid in, 491	continuous systems for, 118
lignoceric fatty acid in, 354	control of, 118-119, 533-535
linoleic fatty acid in, 33, 354, 413, 491	of cottonseed oil, 290, 303, 349-350, 442
linolenic fatty acid in, 32, 33, 413, 491	dead-end system for, 117-118, 117
margaric fatty acid in, 491	deodorization and, 155
melting point of, 32	description of, 110-111
Mettler dropping point of, 413	elaidic fatty acid and, 308
myristic fatty acid in, 32, 354, 491	equipment used in, 116-118
oleic fatty acid in. 32, 33, 270, 354, 413, 491	factors affecting, 113-116
oxidative stability of, 32, 32, 278, 491	FFA and, 533-535, 536
palmitic fatty acid in, 32, 354, 413, 491	filtration and, 116, 144, 542
palmitoleic fatty acid in, 33, 354, 491	flavor and, 36, 110, 153, 533
refractive index of, 32	for hardfats/stocks; See under Hardfats/
saponification of, 32	stocks, hydrogenation of
SFI profile of, 413	for high-stability oils, 490
specific gravity of, 32	historical background of, 348-349
stearic fatty acid in, 33, 354, 413, 491	hydrolysis and, 118
TBHQ and, 413	ingredient statements on, 301
tocopherols in, 32	vs. interesterification, 123, 532
trans fatty acids in, 413	iodine value and, 113, 119, 120, 279, 301, 534
triglycerides in, 33	isomerization and, 111-116, 274, 289, 578
unsaponifiable matter in, 32	lard and, 105, 387
waxes in, 32	linoleic fatty acid and, 112-113, 116, 289, 579
High-performance liquid chromatography	linolenic fatty acid and, 112, 114-116
(HPLC), 128, 215-217	magnesium and, 13, 527
High-Ratio shortening, 350, 368-369	for margarine, 460-461, 460
High-stability oils, 473, 476, 490–492, 491 , 552	melting point and, 114-115, 289, 534, 579
HLB system, 320–323	Mettler dropping point and, 119, 534
Hogs, 53, 348; See also Swine	moisture and, 115, 533-535, 579
Hot plate moisture analysis, 198-199	odor from, 153
Hot water extraction, 109, 110	oleic fatty acid and, 112-113, 116, 289
Household shortenings, 437-444, 442	oxidation and, 36
HPLC, 128, 215–217	oxidative stability and, 110, 114, 277-279,
Hydraulic pressing, 78, 141	279 , 281, 306, 365
Hydrochloric acid, 103, 529	packaging and, 110
Hydrogenation	palm oil and, 47
agitation and, 114	peroxide value and, 533
AOM and, 279 , 580	phosphatides and, 578, 580
of basestocks, 120-121, 122, 303, 534	phosphorus and, 115, 527, 533, 578, 580
batch, 116-118	in physical refining, 82, 82
black press for, 118	polyunsaturated fatty acids and, 289, 490
bleaching and, 101, 105, 144, 542, 580-582	pressure and, 113-114, 290, 303, 536
blending and, 118	on process flow chart, 75
butter and, 105	purpose of, 110, 532
calcium and, 13, 527	recirculation system for, 117, 118
of canola oil, 39, 308	refractive index and, 119, 534
carotenoids and, 542, 544	of safflower oil, 35
catalysts for, 111, 114-116, 534	for salad oil, 583
in chemical refining, 91	saturated fatty acids and, 135, 145, 145, 532
chlorophyll and, 39, 542	selective, 112-116, 120-121, 308, 365, 533
cholesterol and, 532	SFI curves and, 121, 365, 533
cis fatty acids and, 111, 278, 459	of shortenings, 365, 402, 413, 440-441, 442
color and, 535, 536 , 542–543	side effects of, 36
consistency and, 57, 110, 118-119, 289-291	soap and, 533-534, 578

sodium and, 13	i
of soybean oil; See under Soybean oil,	
hydrogenation of	Ice cream
specifications for, 506	bar coating test, 234, 258
spectrophotometry and, 227	emulsifiers for, 151, 317
before steaming, 82	equipment for freezing, 173
stearic fatty acid and, 113, 114, 289, 490, 579	flavor of, 60
for sterols, 12	
sulfur and, 114-115, 531, 578-579	Icing
tallow and, 105	consistency of, 377, 378
temperature and, 113, 290, 303, 536, 579	definition of, 376 dimethylpolysiloxane and, 403
titer test in, 119, 534	emulsifiers for, 315 , 370, 377–378
trace metals and, 13, 527	
trans fatty acids and, 111-116, 135, 145, 145,	frying shortening and, 416 mellorine basestock, 296
274, 308, 532–533	PGEs and, 318, 378
troubleshooting, 578–580	properties of, 376–377
unsaturated fatty acids and, 111, 301	saturated fatty acids and, 409
water washing and, 91	shortening for, 209, 377–378, 547 , 548 , 551
winterization and, 135	stabilizers; See Icing stabilizers
Hydrogen gas, 111–118, 120, 122 , 125, 204, 534,	volume test for, 231–232, 244
578–579	Icing stabilizers
Hydrogen peroxide, 100	chill roll coolant temperatures, 186
Hydrogen sulfide, 115, 534, 578	development of, 359
Hydrolysis	interesterification for, 378
canola oil, 37	melting point of, 185 , 359, 378
coconut oil, 50, 280	Mettler dropping point of, 379
definition of, 169, 276, 406	production of, 379
degumming and, 84	SFI profile of, 359, 379
discussion of, 283	Identification procedures, 513–515
emulsifiers and, 283, 588	India, 3, 19, 475
FFA and, 221, 283, 607, 628	Indonesia, 3
flavor and, 50, 217, 276, 280	Industrial margarine, 16, 179, 182, 465–466,
frying and, 233, 406, 638, 640	469, 556
of glucosinolates, 37	Infant formula, 339; See also Milk fat, human
during handling/storage, 169 hydrogenation and, 118	Ingredient specifications, 499–502
interesterification and, 538	Inspections, 524–527
lecithin and, 320	Interchangeability, 334
in miscella refining, 94	Interesterification
after oilseed flaking, 563	for acetylation, 150
olive oil, 283	acid termination, 125-126, 129
oxidative stability and, 628	applications for, 123-124, 132-133
palm kernel oil, 280, 283	arachidic fatty acid and, 293, 294
palm oil, 79, 283	bleaching and, 144-145, 542
rancidity and, 217	vs. blending, 336
during shipment, 190	of butter, 126
of shortening chips, 395	of canola oil, 292, 294, 442
smoke point and, 408	capric fatty acid and, 293, 294
soybean oil, 564	caproic fatty acid and, 293
steaming and, 79, 156	caprylic fatty acid and, 293
vacuum bleaching and, 102	carbon dioxide and, 129, 580
Hydroperoxides, 164, 166, 219	catalysts for, 124-125, 129, 537
Hydrophilic/lipophilic balance (HLB) system,	of coconut oil, 126, 292, 293, 294, 462
320–323	color in, 125, 126, 129, 537

consistency and, 291–295	soap and, 125, 129–131, 129 , 537–538, 580
control of, 126–128, 535–538	of soybean oil, 126, 292, 294 , 336
of corn oil, 295 , 464	stearic fatty acid and, 293, 294
of cottonseed oil; See under Cottonseed oil,	storage and, 629
interesterification of	of tallow, 126
crystal habit and; See under Crystal habit,	tocols and, 127, 279, 538
interesterification and	trans fatty acids and, 124, 131, 133, 293,
crystallization and, 55, 123, 124, 130-132,	335–336, 367
291–295, 335–336, 367	trisaturates in
for Danish pastry, 391	directed, 130-131, 295, 464
definition of, 122–123	melting point and, 126
directed; See Directed interesterification	random, 463
DSC analysis for, 127-128	SFI and, 127
FFA and, 129, 129, 131-132, 537-538, 580	soybean blends, 294
fiber optic spectrometry and, 126-127	withdrawal of, 367
fractionation and, 132, 295	troubleshooting, 580-581
gadoleic fatty acid and, 294	water termination, 125, 126, 129
glyceride compositional analysis, 128	Invisible sources, 6
for household shortenings, 441–443, 442	Iodine value
vs. hydrogenation, 123, 532	of algal oil, 65
hydrolysis and, 538	as analytical tool, 211–212
iodine value and, 293, 294, 335	AOCS on, 212, 620
isomerization and, 123	AOM and, 279, 651
of lard; See under Lard, interesterification of	of basestocks, 534
lauric fatty acid and, 293, 294	blending and, 327
of lauric oils, 123–124, 292	of butter, 427
linoleic fatty acid and, 293, 294	calculated, 214–215
linolenic fatty acid and, 294	of canola oil, 37, 40, 278, 484, 491
for margarine, 461–464, 463	of coconut oil, 49, 278, 427
melting point and; See under Melting point,	of corn oil, 26, 278, 484, 542
interesterification and	of cottonseed oil; See under Cottonseed oil,
Mettler dropping point and, 367	iodine value of
*	
moisture and, 125, 129, 129, 537–538, 580	definition of, 211, 484
monitoring of, 126–128	dewaxing and, 541
myristic fatty acid and, 293, 294	for diglycerides, 381
neutralization after, 125, 129, 144, 538	of fat flakes, 620–621
oleic fatty acid and, 293, 294	FFA and, 651
oxidation and, 278–279	fractionation and, 296, 297
oxidative stability and, 127, 442, 628	of fungal oil, 66
palmitic fatty acid and, 293, 294	glyceride functionality and, 315
of palm kernel oil, 127, 127–128, 128	of hardfats/stocks, 534
of palm oil, 47, 126, 292, 293 , 294 , 366	of high-oleic safflower oil, 36, 278, 491
of peanut oil, 336, 367	of high-oleic sunflower oil, 32, 278, 413,
peroxide and, 129, 537, 580	491
in physical refining, 82	hydrogenation and, 113, 119, 120, 279 , 301,
on process flow chart, 75	534
purpose of, 532	interesterification and, 293, 294, 335, 463
quality guidelines, 129	of lard, 53, 278
random; See Random interesterification	long-chain fatty acids and, 309
separation processes for, 581	of margarine, 308, 458
SFC and, 293, 335	melting point and, 119
SFI and, 127, 128, 292, 335, 535	of menhaden oil, 61, 63, 278
for shortenings, 366–367	of milk fat, 59, 278
silica in, 538	for monoglycerides, 381

of NuSun sunflower oil, 31, 278	Isomerization
olein range, 47	bleaching and, 103, 104, 106-107
of olive oil, 41 , 278	cis fatty acids and, 273
oxidative stability and, 277, 306, 308, 365	definition of, 406
of palm kernel oil, 51, 52, 278, 297, 427	during deodorization, 274, 589-590
of palm oil, 44, 46, 47, 48, 278, 297	hydrogenation and, 111-116, 274, 289, 578
of peanut oil, 24, 278	interesterification and, 123, 133
polyunsaturated fatty acids and, 634	melting point and, 111
raw material analysis of, 526	oxidation and, 406
refractive index and, 119, 212, 213, 534	polyunsaturated fatty acids and, 406, 533
of safflower oil, 34, 278	rate of, 533
of salad oil, 484, 484	temperature and, 125, 155, 533, 578
of shortenings	of unsaturated fatty acids, 273–274
all-purpose, 365, 366 , 370, 545	Isomers, 273
cake, 547, 548, 551	Isopropyl citrate, 455
chips, 620-621	Israel, 3, 40
frying, 365, 412 , 413 , 634	Italian dressing, 489
household, 442	Italy, 3
icing, 547, 548, 551	Ivory Coast, 3
liquid, 553	Trony Coast, 5
liquid cake, 375	
of soybean oil; See under Soybean oil, iodine	
value of	_
of spreads, 308	J
of stearin, 47	
of stearine, 144	Japan, 3, 60
of sunflower oil, 29, 278, 484	Jordan, 3
of tallow, 56, 278, 297	
temperature and, 123	
trans fatty acids and, 213, 274, 309	
winterization and, 135	K
Ireland, 3	K
Iron	
analysis for, 201	Karl Fisher volumetric method, 199
BHT and, 168, 282	Kerosene, 200
bleaching and, 83, 629	Ketones, 105, 153–154, 166, 454
in canola oil, 87	Kraft bags, 615
classification of, 13	
degumming and, 83, 86–87	
deodorization and, 160	
emulsifiers and, 585–586, 608	L
flavor and, 626	
frying and, 404	Labels
magnetic removal of, 74–76	analysis for, 197
in menhaden oil, 62 oxidative stability and, 13, 627	antioxidants listed on, 216 approval procedure, 520–521
· · · · · · · · · · · · · · · · · · ·	blending and, 351, 588–589
in palm oil, 47	
phosphoric acid and, 88	CFRs on, 298–300
propyl gallate and, 167, 281	CLA and, 58, 274
in rail tank cars, 190	design of, 521
in soybean oil, 16, 87, 565	Fair Packaging and Labeling Act, 520
in sunflower oil, 87 TBHQ and, 168, 282	health claims on, 299-300, 456
I D C U 3 D O I D S / S /	on haveahald short! 420
water washing and, 91	on household shortenings, 439 on margarine, 448, 450–451, 456

NLEA; See Nutritional Labeling and Education Act	hydrogenation and, 105, 387 interesterification of
package ingredient statement, 300–301	appearance of, 123–124
for shortening, 521	for baking, 353
statements on, 297	crystal habit, 45, 124, 268, 287, 367
total fat content on, 214	endpoint of, 128
trans fatty acids on, 58, 274, 298, 334, 353	melting point, 126, 127
USDA on, 298	palmitic fatty acid, 55
Lactic acid, 148, 316	purpose of, 352
Lactoglycerides, 148–150, 316, 318, 322, 323,	SFI curves, 128
324, 374	SFI profile of, 127
Lactones, 50, 58, 60, 454–455	iodine value of, 53, 278
Lactylic stearate, 380	lauric fatty acid in, 53
Lanosterol, 10	linoleic fatty acid in, 53, 270
Lard	linolenic fatty acid in, 54
antioxidants for, 54, 167	margaric fatty acid in, 53
AOM stability of, 53, 580	for margarine, 646
arachidic fatty acid in, 54	margaroleic fatty acid in, 53
arachidonic fatty acid in, 270, 338	melting point of, 126, 127
in basestocks, 55	Mettler dropping point of, 53
behenic fatty acid in, 54	milk and, 55
BHA and, 54	myristic fatty acid in, 53, 268
BHT and, 54	myristoleic fatty acid in, 53
bleaching of, 55, 103, 531-532	oleic fatty acid in, 53, 270
blending of, 55	oxidative stability of, 53, 54, 277, 278
capric fatty acid in, 53	palmitic fatty acid in, 53, 55, 215, 268, 287
characteristics of, 53-55	palmitoleic fatty acid in, 53
Chinese green tea extract and, 282	palm oil and, 45
cholesterol in, 9, 366, 388	pentadecanoic fatty acid in, 53
color of, 12, 348, 566	phosphatides in, 9
consistency of, 54-55, 209, 348, 349, 387,	physical refining of, 529
527, 611	plasticity of, 52–55, 124, 348, 437
consumption of, 6	polyunsaturated fatty acids in, 54, 270
cottonseed oil and, 19-20, 348-350, 352, 438	prime steam, 79, 379
crystal habit of, 54, 287	rancidity of, 54
discussion of, 54-55	refining of, 55, 80
interesterification and, 45, 124, 268, 287,	refractive index of, 53
367	rendering of, 52, 55, 79, 566
palmitic fatty acid and, 215, 268, 287	saponification number of, 53
pie crust, 388	saturated fatty acids in, 388
crystallization of, 55, 128	SFI profile of, 54 , 127, 128 , 388
deodorization of, 55, 527	for shortenings
in diet, 4	all-purpose, 365–367, 409
discussion of, 52–55	bread, 348, 379
	cake, 348
eicosadienoic fatty acid in, 54 eiosatetraenoic fatty acid in, 54	cholesterol and, 366
emulsifiers from, 151, 317	consistency, 349, 387
	• • • • • • • • • • • • • • • • • • • •
factors affecting, 53	cookies, 348
FFA in, 55, 566	crackers, 395
filtration of, 55, 527	crème fillings, 378
flavor of, 153, 280 , 566, 624	frying, 54, 421, 443
fractionation of, 142, 464	historical, 347–354, 437–438
gadoleic fatty acid in, 54	household, 437–438, 443
historical background of, 347–354, 437–438	icing, 378

	interesterification and, 352-354	Lauric oils
	pie crust, 54, 387, 388	vs. butterfat, 58
	stripped, 366	CBRs from, 143
	sweet doughs, 383	for cheese, 432
	trans fatty acids and, 367	chemical refining of, 96, 571
	U.S. usage, 352	coconut; See Coconut oil
	yeast-raised dough, 54, 383	for cookie fillers, 52, 353
	solidification point, 53	flavor of, 52, 641
	source of, 2, 52	foaming and, 415, 633
	soybean oil and, 17, 18	fractionation of, 142, 144, 296
	specific gravity of, 53	for frying, 353, 415, 633, 634
	steaming of, 55, 79, 566	interesterification of, 123-124, 292
	stearic fatty acid in, 53	liquid oils and, 626-627
	sterols in, 9	for margarine, 464-465
	stripped, 335	melting point of, 48, 52
	structure of, 54, 55	odor of, 52
	tempering of, 387, 611	oxidation of, 52, 641
	titer test of, 53, 207	palm kernel; See Palm kernel oil
	tocols in, 9, 53	pH for, 528
	trace metals and, 160	physical refining of, 80, 82
	trans fatty acids in, 367, 388	refining efficiency of, 98
	triglyceride composition of, 54 , 268	saponification value of, 211
	unsaponifiable matter in, 9, 53	saturated fatty acids in, 52
	uses of, 54	SFI profile of, 308, 335
	water washing of, 55	for shortening chips, 395
La	uric fatty acid	steaming of, 82
	in algal oil, 64	trans fatty acids and, 335
	availability of, 267	uses of, 52
	in butter, 427	wet-method batch refining for, 96
	in canola oil, 14, 40, 491	Lauroleic fatty acid, 59, 214
	cholesterol and, 11, 268	LDL cholesterol; See Low-density lipoproteins
	classification of, 7, 267	LEAR oil, 37, See also Canola oil
	in coconut oil, 48, 52, 221, 267–268, 427	Lebanon, 3
	in cottonseed oil, 427, 491	Lecithin; See also Ascorbyl palmitate
	FFA and, 221	acid degumming and, 9, 85, 100, 570
	flavor and, 52, 625	antioxidant activity of, 320
	in high-oleic safflower oil, 36, 491	applications for, 319–320
	in high-oleic sunflower oil, 491	bleaching of, 100
	interesterification and, 293, 294	for cakes, 319, 632
	iodine value and, 119	color of, 227, 320
	in lard, 53	deodorization and, 161
	melting point and, 266	in eggs, 485, 637
	in milk, 59	enzymatic degumming and, 87
	odor of, 52	flaking and, 617–618, 621
	in palm kernel oil, 50, 51, 52, 221, 267–268,	flavor of, 100, 320
	427	functionality of, 323, 324 grades of, 100
	in palm oil, 44	
	positioning of, 7	heat sensitivity and, 626 HLB value of, 322
	refractive index and, 119	hydrolysis and, 320
	sources of, 267	for margarine, 319, 414, 454, 455, 458, 482,
	in soybean oil, 427 , 491	558
	steaming and, 82	odor of, 320, 626
	in tallow, 56	oxalic acid and, 100
	III 10110 III, 00	charie acid and, 100

peroxide and, 282	in fungal oil, 65
phosphoric acid and, 100	health and, 34–35, 476
production of, 100	in high-oleic safflower oil, 35, 36, 354, 491
for salad dressing, 487, 489	in high-oleic sunflower oil, 33, 354, 413, 491
for shortenings	hydrogenation and, 112–113, 116, 289, 579
cake mix, 372	interesterification and, 293, 294
discussion of, 319	isomerization of, 273, 274, 406, 485
donuts, 418, 419	in lard, 53
frying, 414–415, 634, 637	melting point and, 112, 116, 266, 284
icing, 378	in menhaden oil, 62, 63
liquid, 550	metabolism of, 272
puff paste, 393	methylene groups, 276
yeast-raised dough, 380	in milk fat, 59
from soybean oil, 83, 100, 319	in Nucoa margarine, 449
for spreads, 319	in NuSun sunflower oil, 31
in Unilever process, 85	in olive oil, 42, 42
water degumming and, 9, 84 , 85, 100	omega designation, 266, 271
Libya, 3	oxidation and, 164
Light exposure	oxidation of, 36
chlorophyll and, 144	oxidative stability and, 276
flavor and, 166, 189, 596, 603-604, 626	in palm kernel oil, 51, 427
during handling, 166	in palm oil, 44, 46
olive oil and, 43	in peanut oil, 24 , 25, 338
oxidation and, 164, 189, 481, 628	positioning of, 7, 112
during packaging/storage, 166, 481	in rapeseed oil, 39, 354
peroxide value and, 593, 606	reduction to oleic, 112-113
Lignoceric fatty acid	relative reactivity of, 116
in canola oil, 38, 40, 354	in safflower oil, 33-35, 34, 338, 354
classification of, 7, 268	sources of, 15, 272
in cottonseed oil, 21	in soybean oil; See under Soybean oil,
in fungal oil, 66	linoleic fatty acid in
in high-oleic safflower oil, 36, 354	in sunflower oil, 29, 30, 30, 338, 354
melting point and, 266	in tallow, 56
in olive oil, 42	Linoleladic fatty acid, 266
in peanut oil, 24 , 268	Linolenic fatty acid
positioning of, 7	in basestocks, 120
in soybean oil, 18	in butter, 427
in sunflower oil, 30	in canola oil; See under Canola oil, linolenic
Linoleic fatty acid	fatty acid in
· · · · · · · · · · · · · · · · · · ·	•
in algal oil, 65	CLA and, 275 classification of, 7, 270
in basestocks, 120	
in butter, 427	in coconut oil, 427
in canola oil, 38 , 39, 40 , 338, 354 , 491	constants for, 214
classification of, 7, 270	in corn oil, 27, 27 , 478
in coconut oil, 49, 427	in cottonseed oil, 16, 21, 138, 290, 303, 427,
conjugated, 55, 58, 274–275	491
constants for, 214	DHA, conversion to, 337
in corn oil, 26–28, 27 , 338, 478	in diet, 271, 272, 337
in cottonseed oil; See under Cottonseed oil,	Dietary Guidelines for Americans on, 300
linoleic fatty acid in	EPA, conversion to, 15, 337
in diet, 272, 337, 476	flavor and, 16, 57, 138, 281, 595
fermentation with, 275	in frying shortening, 412, 413
flavor and, 14, 28, 57, 281, 595	in fungal oil, 65, 65
in frying shortening, 28, 409, 411, 412, 413	in fungus, 65

gamma; See Gamma-linolenic acid	preparation of, 469, 647–648
health and, 38, 271	safflower oil for, 35
in high-oleic safflower oil, 36, 354, 491	SFI and, 304 , 312, 466
in high-oleic sunflower oil, 32, 33, 413, 491	soybean oil for, 461
hydrogenation of, 112, 114–116	storage of, 181
interesterification and, 294	tempering of, 181, 461
isomerization of, 273, 274, 406	Liquid oils
in lard, 54	blending of, 479, 480
in linseed oil, 338	characteristics of, 473
in margarine, 451	clarifying of, 605
melting point and, 112, 116, 266	coconut oil and, 626-627
in menhaden oil, 62	control points for, 554
metabolism of, 271, 272	cooking; See Cooking oils
methylene groups, 277	crystal structure of, 492
in milk fat, 59	development of, 474-476
nematodes and, 15	for frying, 476
in NuSun sunflower oil, 31	high-stability, 473, 476, 490-492, 491 , 552
in olive oil, 42	household, 479-481
omega designation, 266, 271	industrial, 481–482
oxidation of, 164, 277, 406	interesterification and, 535
oxidative stability and, 272	lauric oils and, 626-627
in palm kernel oil, 427	light exposure and, 481
in palm oil, 45	margarine; See Margarine oil
in peanut oil, 24 , 25	in mayonnaise; See Mayonnaise
positioning of, 7, 112	oxidative stability of, 490
in rapeseed oil, 39, 354	packaging of, 480–481, 554
reduction to linoleic, 112	salad; See Salad oil
relative reactivity of, 116	in salad dressing; See Salad dressing
in safflower oil, 15, 33, 34, 354	Liquid shortening
salad oil and, 138	additives for, 550, 553
shelf life and, 120	air exposure of, 611-614
sources of, 15, 271	applications for, 357–358, 363
in soybean oil; See under Soybean oil,	blending of, 327–328, 327 , 329
linolenic fatty acid in	for bread, 312, 363, 381-383
in sunflower oil, 29, 30, 354	bulk form for, 355, 358
in tallow, 57, 57	for cakes, 363, 374–376, 375
zebra fish and, 15	cholesterol in, 435
Linolenic <i>trans</i> fatty acid, 55, 58	color of, 553 , 613
Linseed oil, 15, 337, 338, 625	consistency of, 548, 611–613
Lipoproteins	control points for, 550–552
cholesterol and, 11	crystal habit of
high-density; See High-density lipoproteins	aeration and, 357
low-density; See Low-density lipoproteins	cake, 374
very low-density, 11	vs. margarine, 312
· · · · · · · · · · · · · · · · · ·	
Lipoxygenase, 16, 76, 563 Liquid coffee whiteners, 426–428	packaging, 550 stability, 334
Liquid margarine	viscosity, 177, 357–358, 612
blending of, 327–328, 327 , 329	crystallization of, 176–177, 357–358, 374,
cottonseed oil for, 461	553, 612–614
crystal habit of, 310, 312, 461, 469	deaeration process for, 550
formulations for, 311–312	
	description of, 355, 357
introduction of, 450	development of, 351
Mettler dropping point of, 466	emulsifiers in, 177, 374, 550
plasticization of, 172, 181	FFA in, 553

0 0 000 (10	1 11 1 404
flavor of, 553 , 613	cottonseed oil and, 484
formulations for, 311–312	deodorization and, 593
iodine value of, 553	description of, 226
methyl silicone in, 553	dewaxing and, 542
Mettler dropping point of, 382, 550, 553	hydrogenation and, 536
for milk analogs, 434	of salad oil, 484, 484
moisture in, 553	of shortenings
monounsaturated fatty acids in, 435	all-purpose, 545
for nondairy creamers, 428	cake, 547 , 548 , 551
for nut roasting, 422	icing, 547 , 548 , 551
oxidative stability of, 176~177	soybean oil and, 17, 484
packaging of, 550-552	sunflower oil and, 484
peroxide value of, 553, 613	tallow and, 226, 530
polyunsaturated fatty acids in, 435	use of, 608–609
saturated fatty acids in, 435, 553	winterization and, 541
SFI and, 304 , 312	yellow additives and, 227
storage of, 553	Low-density lipoproteins (LDL)
suspension stability of, 550	canola oil and, 478-479
TBHQ for, 375, 382, 553	DHA/EPA and, 300
temperature and, 612	Dietary Guidelines for Americans on, 300
tempering of, 357, 358, 553	factors affecting, 11
trans fatty acids in, 435, 553	fish oil omega fatty acids and, 61
troubleshooting, 611–614	hydrogenation and, 532
uniformity in, 363	lauric fatty acid and, 11
viscosity of, 374, 550, 553	myristic fatty acid and, 11
Listeria, 645	oleic fatty acid and, 38, 270
Long-chain fatty acids	olive oil and, 478
from algae, 64	omega-3 fatty acids and, 273, 300, 476
crystal habit and, 291	palmitic fatty acid and, 11, 268
flavor and, 220, 338	peanut oil and, 23, 25
in frying shortening, 409	saturated fatty acids and, 11, 267
from fungus, 65	stanols and, 12
in glycerides, 150	stearic fatty acid and, 268
GMOs and, 15	sterols and, 10–12
hydrolysis and, 283	trans fatty acids and, 11, 274, 439, 450
interesterification and, 131	unsaturated fatty acids and, 269
iodine value and, 309	Low erucic acid rapeseed oil (LEAR oil), 37
isomerization rate for, 533	Low-iodine-value hardstocks
limit of, 61	chill roll coolant temperatures, 186
in liquid oil, 473	crystal habit and, 18, 177, 183
in marine oils, 61–62, 64, 270	crystallization of, 612
in menhaden oil, 61–62	description of, 121
in peanut oil, 25	grinding of, 188
positioning of, 268	hydrogenation catalyst for, 121
saturated, 268–269	hydrogenation for, 116, 290, 358, 534
sterols and, 12	lactoglycerides from, 148
unsaturated, 269–270	for margarine, 462
Lovibond Color Method	melting point of, 185
in AOCS methods, 225, 226	pressure and, 121
bleaching and, 530, 531 , 543–544, 543	production of, 580
•	refractive indices for, 119
canola oil and, 484, 565	
cloudiness and, 619	SFI profile of, 328
coconut oil and, 50	for shortenings
corn oil and, 484	all-purpose, 305-306, 361

crème fillings, 377–378	Margarine
household, 441	all-purpose, 305-306
icing, 377–378	animal fats for, 451, 451
liquid, 312	appearance rating, 240, 241, 558
liquid bread, 382	bacteria in, 644-645
pie crust, 387	baker's; See Baker's margarine/shortening
puff paste, 393	canola oil for, 647
sweet doughs, 383	characteristics of, 310, 456, 457
temperature and, 121	clarifying of, 414
titer test for, 119, 207	classification of, 425
trans fatty acids and, 358-359	coconut oil for, 448-449, 464-465
Low-temperature wet rendering, 79	coliforms in, 558, 644
Lubricity, 54, 123, 284 , 302, 304, 312, 405	color of, 459, 646
Lutelin, 23	consistency of; See under Consistency, of
Luxembourg, 3	margarine
Lysophosphatidic acid, 8	consumption of, 7, 452, 452
Lysophospholipids, 86	control points for, 557
J. 11 I	corn oil for, 450, 451, 451
	cottonseed oil for, 449, 451 , 460, 461
	creaming gas for, 172, 174, 181
	crystal habit of; See under Crystal habit, of
M	margarine
	crystallization of, 172, 174, 179-182, 468,
Mackerel, 338	469, 609–610
Magnesium	curd in, 558
bleaching and, 13	for Danish pastry, 146, 182, 314, 391, 466
degumming and, 13, 85	definition of, 453
in detergent fractionation, 142–143	description of, 347
hydrogenation and, 13, 527	development of, 447–453
montmorillonite and, 103	DHA in, 450, 456
phosphoric acid and, 88	diet, 450
refining and, 13, 527	emulsifiers for, 178–179, 315, 318, 454, 458,
	558 , 645
water washing and, 91, 574 Malaysia, 3, 47, 50	EPA in, 450, 456
Maleic acid, 83	equipment for, 174, 177–181
Malic acid, 487, 489	fat content of, 447, 557, 558
Malvalic fatty acid, 22	FDA on, 60, 449, 453, 456
Manganese, 13, 160, 404, 627	FFA in, 558
Margaric fatty acid	flavor of, 174, 450, 454–455, 558 , 648–649
in butter, 427	formulations for, 451, 453–457
in canola oil, 491	fractionation for, 464
in coconut oil, 427	for frying, 414, 453
in cottonseed oil, 427, 491	gums in, 458
	health claims on, 456
in high-oleic safflower oil, 491 in high-oleic sunflower oil, 491	household, 459–465, 460 , 466, 466 , 556
in lard, 53	industrial, 16, 179 , 182, 465–466, 469, 556
melting point and, 266	interesterification for, 461–464, 463
in menhaden oil, 62	iodine value of, 308, 458
in milk fat, 59	lard for, 646
in olive oil, 42	lauric oils for, 464–465
in palm kernel oil, 427	lecithin for, 319, 414, 454, 455, 458, 482, 558
in soybean oil, 17, 427, 491	linolenic fatty acid in, 451 liquid; See Liquid margarine
in tallow, 56	liquidity zones, 304
III tallow, Su	inquitity zones, 504

low-fat spreads, 452-453, 457-459	usage of, 451
marine oils in, 450	USDA on, 449, 453, 556
Mettler dropping point of, 466, 558	U.S. laws against, 448
milk in, 453-454, 467	vitamins in, 339, 449, 453, 455–456, 557, 558
moisture in, 558	whipped tub, 172, 181, 450, 469
mold in, 558 , 645	yeast in, 558 , 645
mouth feel of, 172, 454, 457, 648	Margarine Act, 449
oil; See Margarine oil	Margarine oil
omega fatty acids in, 339, 450, 456	basestocks for, 120
oxidative stability of, 339	characteristics of, 310
packaging of; See under Packaging, of	crystal habit of, 312
margarine	discussion of, 456-457
palm kernel oil for, 464-465	emulsifiers and, 178-179
palm oil for, 43, 450, 456, 462, 464, 646-647	formulations for
pathogens in, 645	baker's, 466
penetration test of, 558	blends, 310
peroxide value of, 558	household, 459-465, 460
PGEs and, 318	liquid, 181
plasticization of, 172, 177-182, 179, 467-468	low trans fat, 334
polyunsaturated fatty acids in, 451	oleo in, 448
preparation of, 466–469, 557, 558	polyunsaturates in, 339
preservatives in, 455, 458	roll-in, 466
proteins in, 453-454	soft tub, 180
for puff paste, 146, 182, 314	lauric oils for, 464-465
roll-in; See Roll-in margarine/shortening	lecithin in, 414
safflower oil for, 450, 451, 451	melting point of, 648
salt in, 558	SFI curves, 304, 310, 648
saturated fatty acids in, 460, 558	SFI profile of, 205, 457, 458
SFI curves for, 304 , 305, 306, 308	specifications for, 558
SFI profile of	Margaroleic fatty acid, 53, 56, 214, 266
baker's, 391, 466	Marine oils
characteristics and, 457	BHA/BHT and, 627
Danish pastry, 391, 466	characteristics of, 7-8, 265
household, 466	Chinese green tea extract and, 282, 627
liquid, 466	erucic fatty acid in, 62, 63, 270
measurement points, 205, 326, 456-457	FDA on, 60-61
soft tub, 458 , 460	from fish; See Fish oil
stick, 458, 460	long-chain fatty acids in, 61-62, 64, 270
shipment of, 189	in margarine, 450
soft tub; See Soft-tub margarine	from microalgae, 64, 64–65 , 337, 338
soybean oil for; See under Soybean oil,	saturated fatty acids in, 267
margarine for	structure of, 7–8, 126, 265
spattering by, 319	unsaturated fatty acids in, 269-270
vs. spreads, 557	whale oil, 348, 349
standard of identity for, 60, 449, 450, 453, 556	Market withdrawal, 513
sterols/stanols in, 12	Mayonnaise
stick; See Stick margarine	canola oil for, 483
storage of, 181, 558 , 646, 648–649	cold test of oil for, 208, 326
tempering of, 179 , 181–185, 461, 558	corn oil for, 478, 483
tests for; See Performance tests	cottonseed oil for, 30, 133, 138, 483
tocols in, 455	ingredients in, 482–486
trace metals in, 455	processing of, 486–487
trans fatty acids in, 451, 460, 558	safflower oil for, 35, 483
troubleshooting, 644–649	salad oil for, 133, 474, 482–485

soybean oil for, 16, 483	definition of, 202
standard of identity for, 482-483	DHA and, 266
sunflower oil for, 30, 483	dihomo-gamma-linolenic fatty acid and, 266
waxes and, 30	elaidic fatty acid and, 112, 266
MCTs, 50, 143	eleostearic fatty acid and, 266
Meat	of emulsifiers, 185
fats from; See Chicken fat; Lard; Tallow	EPA and, 266
frying of, 400	erucic fatty acid and, 266
nutritional labeling on, 298	of fat flakes, 185
omega fatty acids in, 339	fractionation and, 141, 295, 296, 297
trans fatty acids in, 273-274	of frying shortening, 405, 421, 641
Meat Inspection Act, 167, 281	gadoleic fatty acid and, 266
Medium-chain fatty acids	of hardfats/stocks, 185, 534
in butter, 267	of high-oleic safflower oil, 36
in butterfat, 58	of high-oleic sunflower oil, 32
cholesterol and, 11, 267, 268	hydrogenation and, 114-115, 289, 534, 579
in coconut oil, 267–268	interesterification and
deodorization and, 589	canola oil, 294
hydrolysis and, 283	coconut oil, 294
metabolism of, 267	cottonseed oil, 127, 294
in palm kernel oil, 52, 267-268	directed, 295
positioning of, 11, 267	discussion of, 126
saturated, 267–268	lard, 127
Medium-chain triglycerides (MCTs), 50, 143	palm kernel, 127
Megè-Mouriès, Hippolyte, 447-448	palm oil, 127, 294, 463
Mellorine	random, 292, 536
churn-out of, 433	soybean oil, 127, 294, 463
classification of, 425	tallow, 127
cottonseed stearin for, 296	iodine value and, 119
definition of, 432	isomerization and, 111
emulsifiers for, 151, 317, 433	of lard, 127
fat content of, 433	lauric fatty acid and, 48, 52, 266
forms of, 432–433	lignoceric fatty acid and, 266
lauric oils for, 368	linoleic fatty acid and, 112, 116, 266, 284
palm stearin for, 296, 368	linolenic fatty acid and, 112, 116, 266
production of, 433	liquidity zones, 284
shortenings for, 355, 433	margaric fatty acid and, 266
Melting point	of margarine oil, 648
of acetic fatty acid, 266	margaroleic fatty acid and, 266
analysis of, 202–203	of menhaden oil, 62
AOCS on, 177, 202–203	myristic fatty acid and, 266
arachidic fatty acid and, 266	myristoleic fatty acid and, 266
behenic fatty acid and, 266	of NuSun sunflower oil, 31
of butter, 126	oleic fatty acid and, 112, 116, 266, 284
butyric fatty acid and, 266	of olive oil, 42
of canola oil, 37	omega fatty acids and, 266
capillary, 202	oxidative stability and, 206
caproic fatty acid and, 266	palmitelaidic fatty acid and, 266
caprylic fatty acid and, 266	palmitic fatty acid and, 266, 284
cis fatty acids and, 111, 266, 274	palmitoleic fatty acid and, 266
clupanodonic fatty acid and, 266	of palm kernel oil, 50, 52, 127, 267-268
of coconut oil, 48, 126, 127 , 267–268	of palm oil, 126, 127 , 183, 297
of corn oil, 26, 26 , 27	of peanut oil, 23, 24
of cottonseed oil 21 126 127 192 226	pentadecanoic fatty acid and 266

petroselinic fatty acid and, 112, 266	Mettler dropping point
plasticity and, 308	accuracy of, 544
of polyunsaturated fatty acids, 490	analysis of, 203
of safflower oil, 34	AOCS on, 203, 534, 605
saturated fatty acids and, 111, 265-268	of butter, 427 , 466
SFI and, 206, 651	of coconut oil, 49, 386, 427
of shortening chips, 185, 358, 394-395	of cottonseed oil, 290, 303, 427, 537
of soybean oil, 17, 126, 127, 183, 297	description of, 119
stearic fatty acid and, 112, 266, 284	emulsifiers and, 605
stearidonic fatty acid and, 266	during handling/shipment, 545
of sunflower oil, 29	of high-oleic sunflower oil, 413
of tallow, 126, 127, 183	hydrogenation and, 119, 534
trans fatty acids and, 111, 266, 274	of icing stabilizers, 379
triglyceride composition and, 284, 291	interesterification and, 367
unsaturated fatty acids and, 111, 269	of lard, 53 , 388
vaccenic fatty acid and, 266	of margarine, 391, 458, 466, 558
Wiley, 203	of milk, 59
Membrane filter degumming, 87–88	of palm kernel oil, 51 , 297 , 427
Menhaden fish, 61	of palm oil, 44
Menhaden oil	of shortenings
bleaching of, 61	all-purpose, 545
blending of, 63	baker's, 391, 466
canola oil and, 62	cake, 547 , 548 , 551
cholesterol in, 62	cookie filler, 386
cold test of, 62 , 63	crackers, 396
	frying, 413
crystal habit of, 287	household, 442
degumming of, 61	icing, 547, 548, 551
deodorization of, 61	liquid, 550, 553
fatty acids in, 61–63, 62 , 63 , 338	liquid bread, 382
FDA on, 60–61	pie crust, 388
flavor of, 61, 280	puff paste, 393
fractionation of, 63, 63	of soybean oil, see under Soybean oil, Mettle
GRAS status of, 60–61	dropping point of
iodine value of, 61 , 63 , 278	of tallow, 56 , 297
melting point of, 62	troubleshooting, 605
oxidation of, 277	Mettler dropping point of
oxidative stability of, 278	Soybean oil, 122
refining of, 61	Mexico, 3
refractive index of, 61	Microalgae oils, 64, 64–65 , 337, 338
saponification number of, 61	Microwaves, 185, 373
soybean oil and, 62	Milk
specific gravity of, 61	for margarine, 453-454, 458, 467, 470, 557,
structure of, 63	558 , 649
titer test of, 62	for spreads, 557, 645
trace metals in, 62	Milk analogs, 434, 435
unsaponifiable matter in, 61, 61	Milk fat, cow's
unsaturated fatty acids in, 62, 63	AOM stability of, 59
winterization of, 61, 63	blending of, 60
Merrill system, 159	in butter, 58
Methane, 534, 578	butterfat; See Butterfat
Methanol, 132	butter oil, 58
Methylcellulose, 458	carotene in, 58
Methyl silicone, 552, 553 , 632, 633, 635	characteristics of, 58-60

1	1 1 1 1 50
consistency of, 60	lauric oils and, 52
crystal habit of, 59 , 60, 287	in lecithin, 100
for Danish pastry, 60	in margarine, 455, 558
environment and, 2	in nuts, 422
factors affecting, 58	in olives, 41
fatty acids in, 55, 58, 59 , 267, 268, 274, 427	oxidation and, 628
flavor of, 58, 60	in palm oil, 79
fractionation of, 60	plasticization and, 177
iodine value of, 59 , 278 , 427	in puff pastry, 233
Mettler dropping point of, 59, 427	rendering and, 79
odor of, 60	residual, 528
oxidative stability of, 59, 277, 278	from shipment, 190
palmitic fatty acid in, 59	in shortenings
refractive index of, 58, 59	cake, 547 , 548 , 551
saponification number of, 58, 59	crème fillings, 318, 376
SFI profile of, 59, 427	household, 440
solidification point, 59	icing, 547, 548, 551
specific gravity of, 59	liquid, 553
steaming of, 58	troubleshooting, 609, 632
structure of, 58	in silica, 96, 105
titer test of, 59	in soybean oil, 529, 531, 536, 543, 556
unsaponifiable matter in, 58, 59	spattering and, 319
Milk fat, human, 55, 65, 339	in tallow, 530
Mineral oil, 492	vacuum drying and, 91, 130
Miscella refining, 78, 87, 92–94, 565	water activity and, 376
Mixed triglycerides, 7–8, 123, 215	Mold
Mixes, prepared	bleaching and, 23
cake; See Cake mix	chemical refining and, 23
shortenings for	cooking and, 76
cakes, 371–373	in margarine, 645
donuts, 418	margarine quality standards on, 558
powdered, 359	odor of, 625
specialty cakes, 373–374	on peanuts, 23, 564
troubleshooting, 632	sorbic acid and, 455
tests for, 233, 251–252	troubleshooting, 564
for yeast-raised dough, 318	Molded print system, 180, 468
Modification; See Interesterification	Molecular distillation, 11, 148, 150
	Monel metal, 636
Moisture	Monoacid triglycerides, 7
in acid oil, 99	Monoglycerides Monoglycerides
analysis of, 198–199, 221	
in animal fats, 527	alcoholysis of, 146
in bleaching earths, 104, 107–108	analysis of, 215–216, 221 AOCS on, 216
in corn oil, 542	•
in cottonseed oil, 537, 541, 555	applications for, 146, 314
emulsifiers and, 313, 316	concentration levels, 314
fatty acid cleavage by; See Hydrolysis	deodorization and, 161
flaking and, 616	direct esterification of, 146
flavor and, 198	discussion of, 146–148, 314–316
rrying and, 399–401	ethoxylated, 150, 380 , 383
from handling/storage, 169	forms of, 147, 314
hydrogenation and, 115, 533-535, 579	frying and, 406
in icing, 318, 376	functionality of, 315, 323
interesterification and, 125, 129, 129,	GRAS status of, 314
537-538 580	grinding of, 188

heat and, 148	Monounsaturated fatty acids
HLB value of, 320-321, 321	in butterfat, 435
hydrolysis and, 283	in canola oil, 38, 480, 484
in interesterification, 125, 538, 580	cholesterol and, 11, 269, 479
iodine value for, 381	in coconut oil, 435
in margarine, 454, 458, 558	in corn oil, 480, 484
for milk analogs, 434	in cottonseed oil, 480, 484
molecular distillation of, 148	data on food labels, 299, 439
mouth feel of, 625	in diet, 269
oxidation and, 628	Dietary Guidelines for Americans on, 300
PGMEs and, 152, 324	discussion of, 269–270
process flow chart for, 149	in frying shortening, 409
in shortenings	in household shortenings, 442
all-purpose, 368–370	hydrogenation and, 111, 289
bread, 146, 150, 314, 379–383	in liquid shortening, 435
cake, 547, 548, 551	in olive oil, 478
cake mix, 371–372	oxidation and, 277
crème fillings, 377–378	positioning of, 7, 269, 279
Danish pastry, 146, 314	in salad oil, 484
donuts, 418	in soybean oil, 435 , 480 , 484
household, 438, 440	in sunflower oil, 480 , 484
icing, 377–378, 547 , 548 , 551	Monounsaturated triglycerides (USS), 123
liquid, 374	Montmorillonite, 103–104, 107
liquid bread, 382	Morocco, 3
mellorine, 433	Mortierella alpina, 65, 65–66
puff paste, 393	Mouth feel
sweet doughs, 383	control of, 276
whipped toppings, 431	for cookie filler, 385
yeast-raised doughs, 380	for crème fillings, 376, 377
in spreads, 648	of Danish pastry, 390
structure of, 146, 314	discussion of, 283–284
succinylation of, 150	
temperature and, 586	of donuts, 419 fat and, 264, 275
types of, 146–147	
Monosaturated triglycerides (SUU)	of fried foods, 405, 416
- -	for icing, 376, 377
in canola oil, 38	of lauric oils, 52, 353
in coconut oil, 49 in corn oil, 27	of margarine, 172, 454, 457 , 648
in cottonseed oil, 21	of monoglycerides, 625
in high-oleic safflower oil, 36	salad oil and, 481
in high-oleic sunflower oil, 33	SFI and, 305, 310, 326, 457 sorbitan esters and, 317
in interesterification, 291	
in lard, 54, 54	for whipped toppings, 431 Mozambique, 3
	• •
melting point of, 284	Mucor mucedo, 65, 65–66
in NuSun sunflower oil, 31 in olive oil, 42	Mustard, 486
	Mustard seeds, 270
in palm oil, 45, 46	Mutagenesis, 14
in peanut oil, 24	Myricil alcohol, 27
in safflower oil, 34	Myristic fatty acid
in soybean oil, 18 in sunflower oil, 30	in algal oil, 64
· · · · · · · · · · · · · · · · · · ·	in butter, 427
in tallow, 57	in canola oil, 38 , 40 , 354 , 491
in winterization, 135 Monosodium glutamate, 483, 487, 489	cholesterol and, 11, 55, 268
Monosoulum giulamaie, 463, 467, 469	classification of, 7, 268

in coconut oil, 49, 268, 427	Nervonic fatty acid, 24, 25, 40, 214
in corn oil, 27	Neutral oil and loss method, 97-98, 229
in cottonseed oil, 21, 137, 138, 290, 303, 427,	New Guinea, 3
491	New product approval procedure, 517-518
in fungal oil, 65	Nickel
in high-oleic safflower oil, 491	ammonium sulfide and, 535
in high-oleic sunflower oil, 32, 354, 491	analysis for, 201
interesterification and, 293, 294	bromine and, 115
in lard, 53 , 268	as catalyst; See Nickel catalyst
melting point and, 266	FFA and, 115-116
in menhaden oil, 62, 63	frying and, 404
in milk, 59 , 268	lard and, 160
in NuSun sunflower oil, 31	for margarine plasticization, 178
in olive oil, 42	nitrogen and, 115
in palm kernel oil, 50, 51, 268, 427	oxidative stability and, 13, 542, 581, 627
in palm oil, 44 , 46	palladium and, 115
in peanut oil, 24	phosphorus and, 115
positioning of, 7	sulfur and, 114, 115, 578
in rapeseed oil, 354	Nickel catalyst
in safflower oil, 34, 354	AOM stability and, 580
in soybean oil, 17, 138, 303, 427, 491	bleaching and, 144, 542
in sunflower oil, 29, 354	citric acid and, 581
in tallow, 55, 56 , 268	CLA and, 275
Myristoleic fatty acid	for cottonseed oil, 303
in algal oil, 64	for emulsifiers, 585
in butter, 427	after filtration, 144, 542
in coconut oil, 427	frying shortening and, 404
constants for, 214	historical background of, 349
in cottonseed oil, 427	in hydrogenation, 111, 114-116
in lard, 53	moisture and, 533
melting point and, 266	soap and, 534, 578
in menhaden oil, 62	for soybean oil, 122, 303, 536
in milk, 59	testing of, 535
omega designation, 266	troubleshooting, 578-580
in palm kernel oil, 427	Nigeria, 3
in soybean oil, 427	NIOP, 50, 228, 526
in tallow, 56	Nitrogen
Myrosinase, 37, 76	carbon dioxide and, 591, 607
- ,,,	as creaming gas; See Creaming gas
	for emulsifiers, 585
	flavor and, 595
Al	for glyceride processing, 149
N	for handling, 164–165, 190–191
	hydrogenation catalyst and, 115, 534, 578
National Cottonseed Producers Association, 228,	in menhaden oil, 61
526	nickel and, 115
National Institute of Oilseed Products (NIOP),	oxidation and, 92
50, 228, 526	oxidative stability and, 165, 189
National Nutrition Monitoring Advisory Council, 300	packaging and, 16, 164-165, 444, 604 for PGEs, 151
National Soybean Processors Association, 100,	for plasticization, 172-176, 179, 181
228, 526	for salad dressing processing, 487, 489
Natural bleaching earths, 103, 105	for shipment, 164-165, 190-191
Nematodes, 15	for soybean oil, 16

for storage, 92, 164–165, 481	of fried foods, 643
2-Nitro-propane, 143	glycerine and, 147
NLEA; See Nutritional Labeling and Education	from hydrogenation, 153
Act	of lauric oils, 52
NMR, 204, 289	of lecithin, 320, 626
Nondairy creamers, 426-429	of linseed oil, 625
Norman, W., 105, 349	of liquid coffee whiteners, 428
Nuclear magnetic resonance (NMR), 204, 289	of milk, 60
Nucleation, 134-135, 188, 209, 288	of mold, 625
Nucoa margarine, 449	off-flavor and, 625-625
NuSun sunflower oil	of olive oil, 41, 74
AOM stability of, 31	of palm oil, 44
cold test of, 31	of phosphatides, 591-592
crystal habit of, 31	of rubber, 625
discussion of, 30–31	of soybean oil, 15-16
fatty acids in, 31, 31, 270, 422	of sunflower oil, 29, 625
iodine value of, 31, 278	of tallow, 57
melting point of, 31	trace metals and, 16, 160
oxidative stability of, 31, 277, 278	Off-flavor; See also Flavor reversion
refractive index of, 31	agitation and, 611
saponification of, 31	as analytical tool, 218
for shortenings, 367, 422	antioxidants and, 167
specific gravity of, 31	causes of, 219, 275
titer test of, 31	descriptions of, 218, 624-626
triglycerides in, 31	of fried foods, 413-414, 413, 640-643
unsaponifiable matter in, 31	of high-oleic sunflower oil, 413-414, 413
waxes in, 31	light exposure and, 166, 189, 596, 603-604,
Nutritional Labeling and Education Act (NLEA)	626
enactment of, 450	of margarine, 648-649
on fat in food, 214	moisture and, 198
on health claims, 299, 456	of olive oil, 43
on low-fat margarine, 457–458	oxidation and, 164, 189, 275, 280, 368, 595,
requirements of, 297–298, 459	626
on salad oil, 479, 480	of palm kernel oil, 52
Nuts, 422, 492	phosphatides and, 595
1.445, 42, 472	phosphoric acid and, 161, 595-596
	in potato chips, 22
	of soybean oil, 16, 161, 624, 626
	steaming and, 81
0	testing for, 222, 257
	from thermal decomposition, 626
Octyl gallate, 455	trace metals and, 160, 626
Odor; See also Aroma	troubleshooting, 624-627
of aldehydes, 219	Oils
of BHA, 168, 281–282, 643	availability of, 4
from bleaching, 153	characteristics of, 1, 7-8, 264-265
of bleaching earths, 109, 110	consumption of, 4-7
of canola oil, 625	in diet, 273
of coconut oil, 50	as energy source, 1
of corn oil, 478	formulation of, 263-265
during deodorization, 161-163	interchangeability of, 333-334
of Dowtherm A, 159, 624	marine; See Marine oils
from FFA, 153–154	processing of, 73–74, 75
free radicals and, 166	sources of, 1, 2, 6

specifications for, 504-506	relative reactivity of, 116
structure of, 7–8	in safflower oil, 14, 34, 354
tests for; See Performance tests	in soybean oil; See under Soybean oil, oleic
thermal shock temperature for, 90	fatty acid in
traceability of, 513-515	in sunflower oil, 14, 29, 30, 354
vegetable; See Vegetable oils	in tallow, 56 , 270, 410
withdrawal of, 513	trans-isomer contents of, 36, 270
Olea europea; See Olive trees	viscosity and, 491
Oleic fatty acid	Olein
in algal oil, 65	antioxidants and, 279
availability of, 269–270	cottonseed, 296, 368
in basestocks, 120	iodine value range, 47
in butter, 427	lauric, 296, 368
in canola oil; See under Canola oil, oleic fatty	menhaden, 63
acid in	milk, 60
chemical refining and, 89, 571	oleic fatty acid in, 490
cholesterol and, 23, 38, 270	palm
classification of, 7	characteristics of, 46
in cocoa butter, 215, 328, 333	cloud point, 297
in coconut oil, 49, 427	dry method, 142
constants for, 214	fatty acids in, 47, 464
in corn oil, 26, 27 , 28	iodine value of, 47, 297
in cottonseed oil; See under Cottonseed oil,	margarine, 464
oleic fatty acid in	melting point, 297
FFA and, 221	trans fatty acids in, 411
fish oil and, 63	value of, 296, 368
flavor and, 28, 36, 270	separation processes for, 142-143
in frying shortening, 23, 28, 411, 412, 413,	soybean, 296
413	tallow, 297
in fungal oil, 65	unsaponifiable matter and, 47
in high-oleic safflower oil, 35, 36 , 270, 354 ,	Oleomargarine Act, 448
491	Oleo oil, 448–449
in high-oleic sunflower oil, 32, 33 , 270, 354 ,	Olive oil
413, 491	acidity of, 41, 78
hydrogenation and, 112–113, 116, 289	antioxidants in, 43
interesterification and, 292, 293, 294	AOM stability of, 42
isomerization of, 273, 290, 406, 485	arachidic fatty acid in, 42
in lard, 53 , 270	aroma of, 41
in liquid oil, 473	behenic fatty acid in, 42
melting point and, 112, 116, 266, 284	blending of, 41
in menhaden oil, 62	carotene in, 43
in milk fat, 58, 59	carotenoids in, 41
in NuSun sunflower oil, 31, 270	Carotenoids in, 43
	characteristics of, 41–43
in olive oil, 42, 42 , 270, 478	
omega designation, 266 oxidation of, 36, 164, 406	chemical refining of, 96
oxidation of, 36, 164, 466 oxidative stability and, 14, 23, 270, 276 , 627	chlorophyll in, 13, 41, 42, 43 cholesterol and, 9, 478
in palm kernel oil, 51 , 52, 427	
•	classification of, 40–41
in palm oil, 43, 44 , 46 , 47, 270	cloud point of, 42
in peanut oil, 23, 24 , 25, 270	cold test of, 42
petroselinic fatty acid and, 273	color of, 13, 41
positioning of, 7, 112	consumption of, 5, 6
in rapeseed oil, 354	for cooking oil, 475, 477, 478–479, 552–554
reduction to stearic, 113	cottonseed oil and, 348

crystal habit of, 42, 287	Omega-3 fatty acids
definition of, 40–41	from algae, 64, 337, 338
deodorization of, 475	in canola oil, 37–38, 62–63, 337–338, 479,
in diet, 478	480, 484
diglycerides in, 41	cholesterol and, 273, 300, 476
discussion of, 40–43	in corn oil, 480 , 484
extraction of, 74, 78	in cottonseed oil, 480, 484
FFA in, 41, 78	in diet, 271–273, 337, 338, 476
flavor of, 41, 43, 74, 153, 280	Dietary Guidelines for Americans on, 441
fractionation of, 78, 552	FDA on, 61, 272–273, 456
gadoleic fatty acid in, 42	in fish oil, 61–64, 337, 338
hazelnut oil and, 41	fortification with, 338-339
hydrolysis, 283	for frying shortening, 408
iodine value of, 41, 278	in fungus, 64, 65, 337
light exposure and, 43	from GMOs, 15
lignoceric fatty acid in, 42	health and, 271-273, 337, 476
linoleic fatty acid in, 42, 42	health claims on, 300
linolenic fatty acid in, 42	in margarine, 450
margaric fatty acid in, 42	melting point and, 266
marketing of, 7	in menhaden oil, 62, 63
melting point of, 42	metabolism of, 271, 272
monounsaturated fatty acids in, 478	polymerization of, 408
myristic fatty acid in, 42	positioning of, 271, 272
odor of, 41, 74	in safflower oil, 338
oleic fatty acid in, 42, 42 , 270, 478	in salad oil, 484
organoleptic rating of, 41	in soybean oil, 17, 62–63, 337, 338, 480 , 484
oxidation of, 41–43	in soybeans, 15
oxidative stability of, 41–43, 42 , 278	in sunflower oil, 480, 484
palmitic fatty acid in, 42	systematic name, 271
palmitoleic fatty acid in, 42	types of, 271
peanut oil and, 23, 25	Omega-5 fatty acids, 266
pheophytin in, 41	Omega-6 fatty acids
phosphatides in, 9	from algae, 64
production of, 3, 4	in canola oil, 37–38, 62–63, 479, 480 , 484
•	
refractive index of, 41	in corn oil, 480, 484
for salad oil, 475, 477 , 478–479	in cottonseed oil, 480, 484
saponification number of, 41	in diet, 272, 337, 338, 476
saturated fatty acids in, 42	Dietary Guidelines for Americans on, 300,
solidification point, 42	441
source of; See Olives	in fish oil, 62–64
specific gravity of, 41	in fungus, 65
squalene in, 10, 43	health and, 272, 337
stearic fatty acid in, 42	melting point and, 266
sterols in, 9	in menhaden oil, 62
titer test of, 42	metabolism of, 272
tocols in, 9, 42, 42	positioning of, 271–272
triglyceride composition of, 42	in safflower oil, 15
unsaponifiable matter in, 9, 10, 41, 43	in salad oil, 484
unsaturated fatty acids in, 42	sources of, 65
wax in, 42	in soybean oil, 17, 62-63, 480 , 484
wet-method batch refining for, 96	in sunflower oil, 480, 484
yield, 2-3, 3	systematic name, 271
ves, 2–3, 3 , 78	Omega-7 fatty acids, 266

Omega-9 fatty acids, 131, 266	after oilseed flaking, 563
Omega-11 fatty acids, 266	of oleic fatty acid, 36, 164, 277, 406
Omega-12 fatty acids, 266	of olive oil, 41–43
Operating standards, 496	of palm kernel oil, 50, 641
OSI; See Oxidative Stability Instrument	of palm oil, 44
Ovis aries; See Sheep	of peanut oil, 23
Oxalic acid, 100	peroxide and, 164, 219–220, 593–594
Oxidation	pH and, 280
acetylated glycerides and, 316	phases of, 404, 626
aldehydes and, 164, 220	pheophytin and, 41, 144
arachidonic fatty acid and, 277	phosphoric acid and, 596, 604
bleaching and, 16, 102, 110, 144, 530, 592	in polyethylene containers, 481
of canola oil, 39	polymerization and, 406
carotene and, 43, 567	polyunsaturated fatty acids and, 406, 441,
carotenoids and, 12, 41, 164, 628	490
causes of, 275	pressure and, 164
chlorophyll and, 41, 144, 189, 227, 628	rancidity and, 217, 219-220
cis fatty acids and, 276-277	rosemary and, 627
citric acid and, 596, 604	of saturated fatty acids, 36
of coconut oil, 50, 641	saturated fatty acids and, 276
color and, 102, 106, 592, 607-609	of sequalene, 10
of corn oil, 27	during shipment, 164-165, 190
of cottonseed oil, 20, 572	shortening chips and, 358
dead-end systems and, 118	silica and, 97, 105, 107
definition of, 406	smoke point and, 408
during deodorization, 157-158, 592-596	of soybean oil, 18, 167, 595
DHA and, 277	steaming and, 160, 161
dimethylpolysiloxane and, 357, 402	of sterols, 10, 628
discussion of, 276–283	in storage, 164-166, 629
dissolved oxygen levels, 604	structure and, 36, 63, 278-279, 627
emulsifiers and, 215-216, 313	of tallow, 410
EPA and, 277	temperature and, 164, 165, 190, 592-593,
of fish oil, 63	595, 606, 628
flavor and; See under Flavor, oxidation and	tocols and, 9-10, 164, 279, 572, 592
fractionation and, 279	trace metals and, 146, 160, 164, 404, 627
in frying, 233, 256, 400–404, 406, 636	trans fatty acids and, 276-277
from glycerolysis, 147	unsaturated fatty acids and, 164, 276-277,
gossypol and, 83, 89, 565	406
during handling, 164–165, 190	vitamins and, 10, 164
of high-oleic safflower oil, 36	water activity range and, 280
hydrogenation and, 36	Oxidative stability
induction period of, 223, 404, 578, 596,	of algal oils, 63, 338
599–600, 626	analysis of, 221–223
interesterification and, 278-279	anisidine value and, 106
isomerization and, 406	antioxidants and, 164, 166-167, 216, 281-283
of lauric oils, 52, 641	627
light exposure and, 164, 189, 481, 628	AOM measurement of, 222–223, 278, 279
of linoleic fatty acid, 36, 164	of basestocks, 306
of linolenic fatty acid, 164, 277, 406	bleaching and, 101–107
lipoxygenase and, 76	blending and, 365, 588
of menhaden oil, 277	of canola oil, 38, 278, 491
moisture and, 628	carotenoids and, 41
monounsaturated fatty acids and, 277	chemical refining and, 574
nitrogen and, 92	chlorophyll and, 13, 628

cis fatty acids and, 274	stearin and, 337, 588, 628
of coconut oil, 49, 278	of sunflower oil, 29, 278
color and, 225	of tallow, 56, 278
copper and, 13, 542, 627	TBHQ and, 168, 568
of corn oil, 26–28, 26, 278	tocols and, 17, 167, 216–217, 279
of cottonseed oil, 21, 278, 491	trace metals and, 13, 283
discussion of, 276–283	trans fatty acids and, 274, 459
emulsifiers and, 585, 628	troubleshooting, 627–629
fractionation and, 143, 337, 628	unsaturated fatty acids and, 306, 627
of frying shortening, 407	
of high-oleic safflower oil, 35, 36, 278, 491	Oxidative Stability Instrument (OSI), 223
-	Oxidizability ratings, 277
of high-oleic sunflower oil, 32, 32, 278, 491	Oxystearin, 482, 487, 489
hydrogenation and, 110, 114, 277–279, 279 ,	
281, 306, 365	
hydrolysis and, 628	Р
inherent, calculation of, 277 interesterification and, 127, 442, 628	•
iodine value and, 277, 306, 308, 365	Packaging
	air exposure during, 189
iron and, 13, 627 of lard, 53 , 54, 277, 278	attributes of, 481
	of cake mixes, 372
linoleic fatty acid and, 276	consistency and, 180
linolenic fatty acid and, 272, 278	control charts for, 518
of liquid oils, 490	control of, 549–554
manganese and, 13	of cooking oil, 189, 480–481
of margarine, 339, 452	crystallization and, 189, 609
melting point and, 206	date of, 514–515, 655
of menhaden oil, 278	design of, 521
of milk, 59 , 277, 278	of fat flakes, 554–555, 615, 620
nickel and, 13, 542, 581, 627	flavor and, 189, 603–604, 649
nitrogen and, 165, 189, 190	glass vs. plastic, 481
of NuSun sunflower oil, 31 , 277, 278 oleic fatty acid and, 14, 23, 270, 276 , 627	hydrogenation and, 110
of olive oil, 41–43, 278	identification codes for, 514–515, 655–656
OSI and, 223	improper use of, 620
of palm kernel oil, 51, 278	ingredient specifications on, 501–502
	inspection before, 603–605
of palm oil, 44, 44, 47, 277, 278	labels on; See Labels
pastry flavor test for, 237 of peanut oil, 24, 25, 277, 278	light exposure during, 166, 481
peroxide value and, 574	of liquid oils, 480–481, 554
phospholipases and, 16	of margarine
plasticity and, 306, 308, 365	flavor and, 649
polyunsaturated fatty acids and, 375, 627	history, 448, 450
process for, 166	industrial, 182, 465
reduction of, 567–568	liquid, 461
of safflower oil, 34, 35, 37, 278	stick, 180, 460–461
SFI and, 206	troubleshooting, 646
of shortenings	tub, 180, 181, 460, 646
all-purpose, 305	nitrogen and, 16, 164–165, 444, 604
cake mix, 371	of olive oil, 43
liquid cake, 375	in process flow chart, 75
soap and, 201	rate of, 604
of soybean oil, 16–18, 17, 278, 278, 352, 491	of salad oil, 166, 189
steaming and, 82	of shortening
stearidonic fatty acid and, 271	cake, 551
·,,	,

chips, 395, 615, 620	in palm oil; See under Palm oil, palmitic fatty
control of, 547–554	acid in
frying, 553	in peanut oil, 24 , 25, 215
household, 444-445	plasticity and, 20
icing, 551	positioning of, 7
liquid, 550–552, 553	in rapeseed oil, 354
puff paste, 394	in safflower oil, 34, 354
smoking and, 639	in soybean oil; See under Soybean oil,
stick, 445	palmitic fatty acid in
troubleshooting, 605-611	stearin and, 47
specifications for, 502-504, 652	in sunflower oil, 29, 354
of spreads, 452, 467-469	in tallow, 56 , 57, 268
of sunflower oil, 30	vapor pressure of, 154
tempering and, 183, 185	Palmitoleic fatty acid
troubleshooting, 603-611	in algal oil, 64
of whipped toppings, 430	availability of, 269
Pakistan, 3	in butter, 427
Palatability, 275; See also Flavor	in canola oil, 38, 40, 354, 491
Palladium, 115	in coconut oil, 427
Palm fruit	in corn oil, 27
description of, 43, 50	in cottonseed oil, see under Cottonseed oil,
genetic modification of, 47–48, 50	palmitoleic fatty acid in
harvesting of, 2	in fungal oil, 65
oil content of, 3	in high-oleic safflower oil, 36, 354, 491
processing of, 50, 74, 78, 80–81	in high-oleic sunflower oil, 33, 354, 491
producing areas, 3	in lard, 53
Palmitelaidic fatty acid, 266	melting point and, 266
Palmitic fatty acid	in menhaden oil, 62, 63
in algal oil, 64	in milk, 59
availability of, 268	in olive oil, 42
in butter, 427	omega designation, 266
in canola oil, 38, 40, 215, 354, 491	in palm kernel oil, 427
cholesterol and, 11, 268	in palm oil, 44
classification of, 7	in peanut oil, 24
in cocoa butter, 215, 333	in rapeseed oil, 354
in coconut oil, 49 , 427	in safflower oil, 34, 354
in corn oil, 27 , 215	in soybean oil, 17, 138, 303, 427, 491
in cottonseed oil; See under Cottonseed oil,	in sunflower oil, 29, 354
palmitic fatty acid in	in tallow, 56
crystal habit and, 20, 215, 268, 286–287	Palm kernel oil
FFA and, 221	AOM stability of, 51
	arachidic fatty acid in, 51, 427
in frying shortening, 412, 413	Baumé concentration for, 89, 90, 528
in fungal oil, 65	behenic fatty acid in, 427
in high-oleic safflower oil, 36, 354, 491	bleaching of, 50
in high-oleic sunflower oil, 32, 354, 413, 491	butyric fatty acid in, 427
interesterification and, 292, 293 , 294	capric fatty acid in, 51, 427
in lard, 53, 55, 215, 268, 287	caproic fatty acid in, 51, 267, 427
melting point and, 266, 284	caprylic fatty acid in, 51, 267, 427
in menhaden oil, 62, 63	carotene in, 565
in milk fat, 59	CBRs from, 143
in NuSun sunflower oil, 31	characteristics of, 51–52
in olive oil, 42	chemical refining of, 90
in palm kernel oil, 51, 427	cholesterol in, 9

cloud point of, 297	uses of, 52
in cocoa butter substitutes, 311	yield, 2, 3
coconut oil and, 50–52	Palm kernels, 3, 43, 50, 74–78
color of, 50, 565–566	Palm oil
consumption of, 5, 6	AOM stability of, 44
crystal habit of, 51, 287	arachidic fatty acid in, 45
degumming of, 86	arachidid fatty acid in, 293
deodorization of, 155	basestocks and, 45–46, 302
discussion of, 50–52	Baumé concentration for, 89, 90, 528
FFA in, 52, 90, 283	bleaching of, 43, 79, 81, 104
flavor of, 52, 280	capric fatty acid in, 293
fractionation of, 142, 297	caproic fatty acid in, 293
for frying, 415, 415 , 641, 644	caprylic fatty acid in, 293
gadoleic fatty acid in, 51, 427	carotene in, 12, 43–48, 44
in hard butters, 124	carotenoids in, 12, 43, 44, 45, 48
hydrolysis, 280, 283	CBRs from, 143
interesterification of, 127–128, 128 , 462	characteristics of, 43–47
iodine value of, 51, 52, 278, 297, 427	chemical refining of, 43–44, 89–90, 90 , 92,
lauric fatty acid in, 50, 51 , 52, 221, 267, 427	96, 571
linoleic fatty acid in, 51, 427	cholesterol in, 9
linolenic fatty acid in, 427	cloud point of, 46 , 47, 297
liquid oils and, 626-627	cocoa butter and, 333
margaric fatty acid in, 427	coconut oil and, 293
for margarine, 464–465	cold test of, 44
melting point of, 50, 52, 127 , 267–268	color of, 43
Mettler dropping point of, 51, 297, 427	consumption of, 5, 5 , 6 , 7
myristic fatty acid in, 50, 51, 268, 427	crystal habit of, 18, 45-47, 45, 215, 287
myristoleic fatty acid in, 427	crystallization of, 47, 335, 366, 610
oleic fatty acid in, 51, 52, 427	degumming of, 81, 86
oxidation of, 50, 641	density of, 46
oxidative stability of, 51, 278	diglycerides in, 45, 47, 335, 366
palmitic fatty acid in, 51, 427	disaturate, 46
palmitoleic fatty acid in, 427	discussion of, 43-48
palm oil and, 465	extraction of, 43-44, 78-79
pentadelandic fatty acid in, 427	FFA in, 79, 80
phosphatides in, 9	filtration of, 81
refining of, 80, 89–90	flavor of, 43, 280
refractive index of, 51	fractionation of
saponification number of, 51	all-purpose shortening, 368
saturated fatty acids in, 52	characteristics, 46, 297
SFC profile of, 52 , 268	cloud point, 297
SFI curves, 128 , 465	coconut oil blend, 293
SFI profile of, 51 , 127, 268, 427	crystal habit, 45
for shortenings, 353, 429	crystallization, 47
solidification point, 51	dry method, 141, 142
source of; See Palm kernels	fatty acids in, 47, 411, 464
specific gravity of, 51	iodine value of, 47, 297
stearic fatty acid in, 51, 427	margarine, 296, 462, 464
sterols in, 9	melting point, 297
titer test of, 51	olein vs. stearin, 296, 464
tocols in, 9, 51	softening point, 47
trans fatty acids in, 427	unsaponifiable matter in, 47
unsaponifiable matter in, 9, 51	value of, 296, 368
unsaturated fatty acids in, 50, 52	genetically modified, 47-48, 50

gum in, 80	frying, 411, 415
in hard butters, 311	U.S. usage, 352 , 353
hardening of, 291	softening point, 46, 47
health and, 45	solid fat content, 45, 46
hydrogenation and, 47	solidification point, 44
hydrolysis, 79, 283	source of; See Palm fruit
interesterification of	soybean oil and, 2, 18, 43, 183, 294 , 462
all-purpose shortening, 366	specific gravity of, 44
coconut oil blend, 293	squalene in, 45
crystal habit, 292	steaming of, 43, 78, 82
crystallization, 47	stearic fatty acid in, 44 , 46 , 48, 293
margarine, 462, 464	sterols in, 9, 45
melting point, 126, 127	structure of, 45
soybean oil blend, 294 , 463	for sweet dough shortening, 383
iodine value of, 44 , 46 , 47, 48, 278 , 297	tallow and, 45
lard and, 45	titer test of, 44, 46, 207
lauric fatty acid in, 44, 293	tocols in, 9, 44, 44, 46, 48
linoleic fatty acid in, 44, 46, 293	tocopherols in, 10
linolenic fatty acid in, 45	trans fatty acid in, 293
for margarine, 43, 450, 456, 462, 464,	trans fatty acids and, 335
646–647	triglyceride composition of, 45 , 46 , 47, 335.
melting point of, 126, 127 , 183, 297	366
Mettler dropping point of, 44 myristic fatty acid in, 44, 46, 293	unsaponifiable matter in, 9, 44 , 45, 46 , 47 unsaturated fatty acids in, 45, 48
•	•
odor of, 44	vitamins and, 45, 48 wet-method batch refining for, 96
oleic fatty acid in, 43, 44, 46, 47, 270, 293 oxidation of, 44	_
	yield, 2, 3
oxidative stability of, 44, 44, 47, 277, 278	Palm trees, 2, 43 Pans
palmitic fatty acid in, 44, 46	
coconut blend, 293	cooking oil for frying, 473
vs. cottonseed oil, 45, 268	frying shortening for, 414–416, 415 , 633–634
crystal habit, 215	637, 641–642
FFA and, 221	lubricants for, 492
fractionated, 46	seasoning of, 414
interesterification and, 293	Paper chromatography, 217
vs. lard, 268	Paprika, 486
vs. tallow, 268	Paraguay, 3
palmitoleic fatty acid in, 44	Parsley seed oil, 269
palm kernel oil and, 465	Partially hydrogenated basestocks, 120–121, 122
penetration test of shortening, 364–365, 364	Pasteurization, 644, 645
PGEs of, 151	Pastry flavor test, 224, 237
phosphatides in, 9	Pathogens, 488, 645
physical refining of, 47, 80–82	Pavlova salina, 15
plasticity and, 47, 353	PCBs, 159
production of, 4	Peanut butter, 315, 318
refining efficiency of, 98	Peanut oil
refractive index of, 44	AOM stability of, 24
saponification number of, 44, 46	arachidic fatty acid in, 24, 268
saturated fatty acids in, 45, 367	Baumé concentration for, 90, 528
SFI profile of, 45 , 293 , 331	behenic fatty acid in, 24 , 268
for shortenings	bleaching of, 23
all-purpose, 364–366, 364 , 366 , 368	characteristics of, 23–25
colorant, 43	chemical refining of, 23, 90, 96
crackers, 395	cholesterol and, 9, 23, 25

cloud point of, 24	Peanuts
cold test of, 24	aflatoxin and, 23, 564
color of, 23	canola and, 4
consumption of, 5 , 6 , 475	cultivation of, 22–23
for cooking oil, 477–479, 477 , 552–554	genetic modification of, 25
corn oil and, 23	oil content of, 3, 23
crystal habit of, 24, 215, 287	oil roasting of, 422
deodorization of, 477, 552-554	processing of, 23, 74–78
discussion of, 22-25	producing areas, 3
dry-method batch refining of, 96	resveratrol in, 23
erucic fatty acid in, 24	Pecans, 625
flavor of, 23, 280, 641	Pectin, 458
fractionation of, 552	Penetration test, 209–210, 364–365, 364 , 551 ,
gadoleic fatty acid in, 24, 25	558 , 630–631
genetically modified, 25	Pentadecanoic fatty acid, 53, 56, 59, 62, 214, 266
in hard butters, 311	Pentadelandic fatty acid, 427
interesterification of, 336, 367	Pepper, 486
iodine value of, 24, 278	Performance standards, 505
lignoceric fatty acid in, 24, 268	Performance tests
linoleic fatty acid in, 24, 25, 338	cake mix, 233, 251-252
linolenic fatty acid in, 24, 25	creaming volume, 230-231, 242, 630
melting point of, 23, 24	crème filling, 232, 249–250
myristic fatty acid in, 24	deep-fat frying, 233–234, 256–257
nervonic fatty acid in, 24, 25	description of, 229-230
oleic fatty acid in, 23, 24, 25, 270	filling sandwich, 250
olive oil and, 23, 25	ice cream bar coating, 234, 258
oxidation of, 23	icing volume, 231–232, 244
oxidative stability of, 24 , 25, 277, 278	pound cake, 231, 243
palmitic fatty acid in, 24, 25, 215	on puff pastry, 233, 253–255
palmitoleic fatty acid in, 24	sandwich cookie filler, 258
PGEs of, 151	weep, 250
phosphatides in, 9	white layer cake, 232, 245–248
production of, 4	Periodic acid oxidative stability method, 216
refining of, 23, 82, 89	Perlite, 108
refractive index of, 24	Peroxide
for salad oil, 474–475, 477–479, 477	analysis of, 219–220
saponification number of, 24	AOM and, 223
saturated fatty acids in, 25	ascorbyl palmitate and, 282
for shortenings, 23, 25, 352 , 367, 412, 421,	bleaching and, 104, 105, 144, 530, 580, 582,
422	595
solidification point, 23, 24	in canola oil, 484
soybean oil and, 23	in corn oil, 484
specific gravity of, 24	in cottonseed oil, 484, 537, 541, 555
steaming of, 82	deodorization and, 153–154, 160, 162, 544,
stearic fatty acid in, 24, 25	592–595
sterols in, 9	flavor and, 160, 164, 595
structure of, 25	free radicals and, 166, 596
titer test of, 24, 207	FT-NIR analysis for, 212
tocols in, 9, 24	hydrogenation and, 533
triglyceride composition of, 24	interesterification and, 129, 537, 580
unsaponifiable matter in, 9, 23, 24	lecithin and, 282
unsaturated fatty acids in, 25	light exposure and, 166, 593
winterization of, 23	lipoxygenase and, 76
vield. 3	in margarine. 558

olein and, 47	flavor and, 595
oxidation and, 164, 219-220, 593-594	heat-stress color test for, 530
oxidative stability and, 574	hydrogenation and, 578, 580
polymerization and, 593	lecithin; See Lecithin
press effect on, 107	odor of, 591-592
rancidity and, 54, 219-220	peroxide value of, 220
in salad oil, 484, 484	phospholipases and, 76, 85
Schaal oven test and, 223	phosphoric acid and, 9, 39
in shortenings	physical refining and, 82
all-purpose, 545	refining and, 8, 80–81
cake, 547, 548, 551	silica and, 105
icing, 547, 548, 551	in soybean oil, 9, 88
liquid, 553 , 613	steaming and, 160
in soybean oil; See under Soybean oil,	trans fatty acids and, 533
peroxide value of	in vegetable oils, 9
in storage, 606	water washing and, 91
in sunflower oil, 484	winterization and, 583
tocols and, 282	Phosphatidic acid, 8, 85–86
Peru, 3, 22–23	Phosphatidylcholine, 8, 319
Pesticides	Phosphatidylethanolamine, 85–86, 319
bleaching and, 13	Phosphatidylinositol, 8
classification of, 8	Phospholipases, 16, 76, 85–87, 563, 571
deodorization and, 13, 99, 161, 164	Phospholipids
description of, 13	• •
in fish oil, 338	cooking temperature and, 76, 571 degumming and, 86–88
genetic resistance to, 14	frying shortening and, 637, 639
physical refining and, 81	FT-NIR analysis for, 212
solvent extraction and, 13	in meat fats, 566
steaming and, 81	membrane filtering for, 87
PET, 481	in palm oil, 45
Petroleum ether, 200	phosphatides; See Phosphatides
Petroselinic fatty acid, 112 , 266 , 269, 273	pressing temperature and, 77
PGE; See Polyglycerol ester	silica and, 96–97
PGME; See Propylene glycol monoester	solvent extraction and, 78
PGMS, 316	in soybean oil, 8–9, 16, 87, 564–565, 595
Phenols, 43, 77	trace metals and, 527
Pheophorbids, 13, 628	Phosphoric acid
Pheophytin, 13, 41, 43, 628	antioxidant activity and, 169, 283
Philippines, 3, 48	in bleaching, 145
Phosphatides; See also Gums	calcium and, 88
ALCON treatment and, 571	canola oil and, 39, 88
in animal fats, 9	carbohydrates and, 591, 592
bleaching and, 8, 104, 530, 591	in chemical refining, 88–89
in canola oil, 8–9, 9 , 88	chlorophyll and, 39, 89
categories of, 8	color of gums, 570
cephalins, 9	cottonseed oil and, 565
chemical refining and, 8, 80, 88, 90–91, 94	decomposition of, 596
citric acid and, 9	in degumming, 83, 85, 86
color and, 591-592	deodorization and, 161, 591-593, 595-596
cooking temperature and, 76, 571	in dewaxing, 140
degumming and, 8-9, 83-86, 571	emulsifiers and, 587-588, 591, 592
deodorization and, 591-592	FFA and, 543, 592, 607
description of, 8-9	flaking and, 617
expanders and, 76, 571	flavor and, 161, 595-596

frying shortening and, 404, 421, 638	deodorization and, 154-155
in glycerolysis, 147, 149 , 587	description of, 12-13
interesterification and, 125, 129, 144, 538,	gossypol; See Gossypol
580, 581	in menhaden oil, 61
lecithin and, 100	miscella refining and, 94
in miscella refining, 94	in soapstock, 99
overdose, 592	in soybean oil, 17
packaging and, 604	in sunflower oil, 28
peroxide value and, 593	in tallow, 56
phosphatides and, 9, 88	Plankton, 61
soybean oil and, 88, 565	Plant operations, 496
temperature and, 596	Plasticity
trace metals and, 13, 88, 596	•
	of basestocks, 306, 307
Phosphorus	for biscuits, 389
bleaching and, 83, 105, 529, 530, 576	for cake mixes, 372–373
in canola oil, 87, 530	of coconut oil, 353
degumming and, 83, 85–88	conditions for, 170, 288–289
hydrogenation and, 115, 527, 533, 578, 580	of cottonseed oil, 20, 306–308
membrane filtering for, 87–88	definition of, 20
in menhaden oil, 62	emulsifiers and, 308
nickel and, 115	hardfats/stocks and, 306–308, 307
refining and, 80, 83, 89	of lard, 52-55, 124, 348
in soybean oil, 87–88, 529 , 530, 531	melting point and, 308
stearin and, 47	optimum, 172
in sunflower oil, 87	oxidative stability and, 306, 308, 365
Physical refining	palmitic fatty acid and, 20
of coconut oil, 80	palm oil and, 47, 353
degumming before, 81, 82, 83	rating of, 208-209, 236
deodorization and, 82, 82, 155, 158	SFI and, 171, 205, 206, 289, 305
FFA and, 80-82, 154	for shortenings, 233, 410-411, 439-440
incoming quality requirements for, 527	of soybean oil, 18
of lard, 80, 529	stress and, 288
of palm kernel oil, 80	of tallow, 57
of palm oil, 43–44, 47, 80	Plasticization
process flow chart for, 82	agitation and, 172, 176–181
of soybean oil, 80	consistency and, 170–176, 288–289, 548–549
steaming; See Steaming	crystal habit and, 306
of sunflower oil, 29	discussion of, 170–185
	of margarine, 177–182, 179 , 467–468
of tallow, 80, 529, 530	
Phytostanols, 11–12	measurement of, 209–210, 236, 289
Phytosterols, 11–12	nitrogen for, 172–176, 179, 181
Picker boxes, 173	pressure and, 176, 181, 548–549, 551
Pie crusts	on process flow chart, 75
classification of, 386–387	of shortenings, 174–177, 175 , 356, 391, 444,
crystal habit for, 287, 334, 387, 388	610-611
emulsifiers for, 316	supercooling in, 171–172
shortenings for, 54, 361, 386–387, 388 , 420	temperature and, 548-549, 551
Pigments	tempering in; See Tempering
bleaching and; See under Color, bleaching	Platinum, 275
and	Poland, 3
carotenoids; See Carotenoids	Polychlorinated biphenyls (PCBs), 159
chemical refining and, 88	Polyethylene tetraphthalate (PET), 481
chlorophyll; See Chlorophyll	Polyglycerates, 150
classification of, 8	Polyglycerol ester (PGE)

alcohol use, 146	in cottonseed oil, 480
for cake mixes, 372	data on food labels, 299, 439
discussion of, 150-151, 318	in diet, 7, 270-273, 450
FDA on, 150	discussion of, 270-273
functionality of, 323, 324	flavor and, 484, 640
HLB value of, 321	in fungus, 65
for margarine, 458	health and, 270-272
in mayonnaise, 482	hydrogenation and, 289, 490
for salad dressing, 487, 489	iodine value and, 634
for shortenings, 370	isomerization and, 406, 533
in spreads, 648	in lard, 54, 270
temperature and, 586	in margarine, 451
Polymerization	in marine oils, 270
deep-fat frying test for, 233–234, 256–257	melting point of, 490
definition of, 406	in menhaden oil, 62
dimethylpolysiloxane and, 402	in microalgal oil, 64
of ethylene oxide, 150	in milk fat, 58
foaming and, 401, 406, 634–637	oxidation and, 406, 441, 490
in frying shortening, 400–402, 406, 408, 410,	oxidative stability and, 375, 627
417, 634–637, 640	polymerization and, 634
of glycerol, 151	positioning of, 7, 270, 279
of high-oleic safflower oil, 36	shelf life and, 120
oxidation and, 406	in shortenings, 435 , 438, 441, 442 , 633, 634
peroxide value and, 593	in soybean oil, 15, 16, 435, 480, 564
polyunsaturated fatty acids and, 634	in sunflower oil, 480
soybean decomposition and, 564	
•	trans fatty acids and, 55, 533
sterols and, 10, 628	Polyvinylchloride, 481
of tallow, 410	Pomace oil, 78
temperature and, 125, 155, 586	Pork, 167
of unsaturated fatty acids, 406	Porphyrins, 564
wastewater from, 151	Portugal, 3
Polysorbates	Positional isomers, 273
discussion of, 317	Postbleaching
flavor and, 624	color and, 581–582
functionality of, 323	control of, 538, 542–543
HLB value of, 321, 321	description of, 144–145
for mellorine, 317, 433	of emulsifiers, 585
for salad dressing, 489	after fractionation, 145
for shortenings	after hydrogenation, 144, 535, 580-582
all-purpose, 370	of soybean oil, 543
cake mix, 372	of stearin, 145
crème fillings, 378	temperature for, 582
icing, 378	troubleshooting, 581-582
liquid bread, 382, 382	Potassium, 168, 282, 629
yeast-raised dough, 380	Potassium chloride, 454
for whipped toppings, 431	Potassium hydroxide, 99, 125, 220
Polyunsaturated fatty acids	Potato chips
from algae, 64	cottonseed oil for, 478
in butterfat, 435	cyclopropenoid fatty acids and, 22
in canola oil, 480	dimethylpolysiloxane and, 403, 421
carbon dioxide and, 338	frying fat absorbed by, 400
cholesterol and, 11, 450, 479	high-oleic safflower oil for, 36
in coconut oil, 435	preservatives in, 637
in corn oil, 26, 27, 480	shortenings for, 405, 422

Poultry	cake mix, 372
chicken fat, 282, 400	donuts, 418
chickens, 22, 100	liquid cake, 374
gossypol and, 76	yeast-raised dough, 380
meat from; See Meat	troubleshooting, 587
Poultry Inspection Act, 167, 281	Propylene glycol monostearate (PGMS), 316
Pound cake test, 231, 243	Propyl gallate, 167, 216, 281, 455, 636
Pourable salad dressing, 488–490	Proteins
Powdered fats, 187-188, 359	aeration and, 372
Powdered shortenings, 355, 359	bleaching and, 592
Powdered sugar, 378, 385	calories from, 99
Prebleaching	in cheese, 432
of canola oil, 39, 577	classification of, 8
chlorophyll removal in, 39, 144, 227, 564,	color from, 12, 76, 566
577	for dairy analogs, 426
clays for, 564	deodorization and, 55, 592
color and, 576-577	from eggs, 485
control of, 530-532	as energy source, 1
of corn oil, 579	filtration for, 55, 527, 529
dewaxing after, 139, 140	flavor and, 625
flavor and, 595	in frying, 405
peroxide value and, 537	in margarine, 453–454
phosphatides and, 591	souring and, 566
phosphorus and, 529, 576	steaming and, 55
soap and, 537, 575–576, 591	TBHQ and, 282
of soybean oil, 531 , 564, 577	tests for, 527
temperature for, 577	water washing for, 55, 529
trans fatty acids and, 578	in whipped toppings, 431
troubleshooting, 575–578	Puff paste margarine, 146, 182, 314, 469
vacuum system and, 102	Puff paste shortening
Precoolers, 176	consistency of, 392–393
Prime steam lard, 79, 379	cottonseed oil in, 393
Procedures	crystal habit of, 393
by AOCS, 521–522	crystallization of, 394
complaint handling, 510-511, 654-655	discussion of, 392–394
discussion of, 509–521	emulsifiers for, 146, 308, 314, 393
forms for, 510	functions of, 356, 361
identification, 513–515	hardfat for, 308
new product approval, 517–518	hardfat in, 308, 393
recall, 511–514, 655–656	melting point of, 393
for storage, 568	Mettler dropping point of, 393
Process control system, 504, 524–532	milk fat stearine in, 60
Procter & Gamble, 349, 438	moisture in, 347
Product development, 325, 325–333, 495	packaging of, 394
Proofing, 315, 338, 381, 389–390	SFI profile of, 393
Propylene glycol monoester (PGME)	soybean oil in, 393
alcohol use, 146	tallow in, 57
analysis of, 216	tempering of, 394
discussion of, 152, 316–317	Puff pastry
functionality of, 152, 323 , 324	preparation of, 392, 394
HLB value of, 321	properties of, 392–393
for shortenings	shortenings for; See Puff paste shortening
all-purpose, 370	tests for, 233, 253–255
bread, 380	Pyropheophorbides, 13

Q	calcium and, 13, 527
	chemical; See Chemical refining
Quality assurance, 495, 515, 517, 521	control points for, 528–529
Quality control, 496, 622-624	at crusher/refiner plant, 73
Quality cost system, 518-520	"cup loss," 228, 229, 528
Quality management	efficiency of, 97–98
areas involved in, 495-496	fractionation and, 82, 539
lab methods, 521-524	objective of, 80, 527–528
modification process control, 532-541	physical; See Physical refining
operating standards, 496 policy, 509	of soybean oil; See under Soybean oil, refining of
procedures; See Procedures	trace metals and, 13, 83, 527
process control system, 504, 524–532	Refining factor, 98
specifications, 496–508, 515–518	Refractive index
troubleshooting, 649–656	as analytical tool, 213
in decident of the control of the co	AOCS on, 213
	of canola oil, 37
	of coconut oil, 49
_	of corn oil, 26
R	of cottonseed oil, 21
	definition of, 212
Radiation, 12, 14	of high-oleic safflower oil, 36
Rancidity, 54, 166, 216-224, 421, 625, 649	of high-oleic sunflower oil, 32
Rancimat, 223	hydrogenation and, 119, 534
Random interesterification	iodine value and, 119, 212, 213, 534
of coconut oil, 462	of lard, 53
control of, 538	of menhaden oil, 61
crystal habit and, 124, 535	of milk, 58, 59
definition of, 124	of NuSun sunflower oil, 31
discussion of, 128-130, 291-294	of olive oil, 41
enzymatic, 124, 131-132, 279, 292, 538	of palm kernel oil, 51
of lard, 124	of palm oil, 44
for margarine, 461–462, 463	of peanut oil, 24
melting point and, 126, 127, 536	in polymerization, 151
of palm kernel oil, 462	of safflower oil, 34
of palm oil, 462	of soybean oil, 17
SFI curves and, 535	of sunflower oil, 29
for shortenings, 367, 441–442	of tallow, 56
trans fatty acids and, 335-336	temperature and, 213
Rapeseed oil; See also Canola oil	trans fatty acids and, 213
consumption of, 5	Rendering
crystal habit of, 287	control of, 527
fatty acids in, 14, 37, 39, 268–270, 354	deodorization after, 55
glucosinolates in, 37	description of, 79
LEAR, 37	dry. 79
structure of, 39	filtration after, 55
Rapeseeds, 37, 77–78, 565; See also Canola seeds	for fish oil, 61
Rats, 22	material for, 52
Rearrangement; See Interesterification	on process flow chart, 75
Recall procedure, 511-514, 655-656	quality standards for, 527
Red wine, 23	troubleshooting, 566
Refined, bleached, and deodorized (RBD) oil, 16	water washing after, 55
Refining	wet, 61, 79
analysis of, 228–229	Re-refining, 92

Resins, 8	hydrogenation of, 35
Resveratrol, 23	interesterification of, 295, 464
Rice bran oil, 10	iodine value of, 34, 278
Roll-in margarine/shortening	linoleic fatty acid in, 33-35, 34, 338, 354
all-purpose, 171	linolenic fatty acid in, 15, 33, 34, 354
characteristics of, 182	for margarine, 450, 451
consistency of, 209, 466, 469-470	marketing of, 7
crystal habit of, 183	for mayonnaise, 35, 483
crystallization in, 182, 470	melting point of, 34
for Danish pastry, 389-391, 391	myristic fatty acid in, 34, 354
description of, 466	oleic fatty acid in, 14, 34, 354
frying shortening for, 306	omega fatty acids in, 15, 338
hardfat for, 308, 464	oxidative stability of, 34, 35, 37, 278
Mettler dropping point of, 466	palmitic fatty acid in, 34, 354
milk fat stearine for, 60	palmitoleic fatty acid in, 34, 354
moisture in, 347	PGEs of, 151
plasticity of, 209, 306, 469	phosphatides in, 9
for puff pastry, 392-393	refining of, 82, 89
SFI profile of, 466	refractive index of, 34
tallow for, 57	for salad dressing, 35
test for, 253-255	for salad oil, 474, 477
Rosemary, 63, 282, 627	saponification number of, 34
Rumenic fatty acid, 55, 57, 275	SFI profile of, 295
Russia, 3, 14, 28	solidification point, 34
Rust, 585, 608, 618	soybean oil and, 35
	specific gravity of, 34
	steaming of, 82
	stearic fatty acid in, 34, 354
S	sterols in, 9
s	sterols in, 9 titer test of, 34
_	sterols in, 9 titer test of, 34 tocols in, 9, 34, 37
Sabatier, Paul, 349	sterols in, 9 titer test of, 34 tocols in, 9, 34, 37 triglyceride composition of, 34
Sabatier, Paul, 349 Safflower oil	sterols in, 9 titer test of, 34 tocols in, 9, 34, 37 triglyceride composition of, 34 unsaponifiable matter in, 9, 34, 37
Sabatier, Paul, 349 Safflower oil AOM stability of, 34 , 35	sterols in, 9 titer test of, 34 tocols in, 9, 34, 37 triglyceride composition of, 34 unsaponifiable matter in, 9, 34, 37 wax in, 34, 140, 474
Sabatier, Paul, 349 Safflower oil AOM stability of, 34, 35 arachidic fatty acid in, 34, 354	sterols in, 9 titer test of, 34 tocols in, 9, 34, 37 triglyceride composition of, 34 unsaponifiable matter in, 9, 34, 37 wax in, 34, 140, 474 yield, 3
Sabatier, Paul, 349 Safflower oil AOM stability of, 34, 35 arachidic fatty acid in, 34, 354 in basestocks, 35	sterols in, 9 titer test of, 34 tocols in, 9, 34, 37 triglyceride composition of, 34 unsaponifiable matter in, 9, 34, 37 wax in, 34, 140, 474 yield, 3 Safflowers, 3, 33
Sabatier, Paul, 349 Safflower oil AOM stability of, 34, 35 arachidic fatty acid in, 34, 354 in basestocks, 35 Baumé concentration for, 90	sterols in, 9 titer test of, 34 tocols in, 9, 34, 37 triglyceride composition of, 34 unsaponifiable matter in, 9, 34, 37 wax in, 34, 140, 474 yield, 3 Safflowers, 3, 33 Safflower seeds, 3, 74–78
Sabatier, Paul, 349 Safflower oil AOM stability of, 34, 35 arachidic fatty acid in, 34, 354 in basestocks. 35 Baumé concentration for, 90 behenic fatty acid in, 34, 354	sterols in, 9 titer test of, 34 tocols in, 9, 34, 37 triglyceride composition of, 34 unsaponifiable matter in, 9, 34, 37 wax in, 34, 140, 474 yield, 3 Safflowers, 3, 33 Safflower seeds, 3, 74–78 Saffron, 483, 487
Sabatier, Paul, 349 Safflower oil AOM stability of, 34, 35 arachidic fatty acid in, 34, 354 in basestocks. 35 Baumé concentration for, 90 behenic fatty acid in, 34, 354 characteristics of, 33–35	sterols in, 9 titer test of, 34 tocols in, 9, 34, 37 triglyceride composition of, 34 unsaponifiable matter in, 9, 34, 37 wax in, 34, 140, 474 yield, 3 Safflowers, 3, 33 Safflower seeds, 3, 74–78 Saffron, 483, 487 Sage, 282
Sabatier, Paul, 349 Safflower oil AOM stability of, 34, 35 arachidic fatty acid in, 34, 354 in basestocks, 35 Baumé concentration for, 90 behenic fatty acid in, 34, 354 characteristics of, 33–35 chemical refining of, 90, 96	sterols in, 9 titer test of, 34 tocols in, 9, 34, 37 triglyceride composition of, 34 unsaponifiable matter in, 9, 34, 37 wax in, 34, 140, 474 yield, 3 Safflowers, 3, 33 Safflower seeds, 3, 74–78 Saffron, 483, 487 Sage, 282 Salad dressing
Sabatier, Paul, 349 Safflower oil AOM stability of, 34, 35 arachidic fatty acid in, 34, 354 in basestocks. 35 Baumé concentration for, 90 behenic fatty acid in, 34, 354 characteristics of, 33–35 chemical refining of, 90, 96 cholesterol in, 9	sterols in, 9 titer test of, 34 tocols in, 9, 34, 37 triglyceride composition of, 34 unsaponifiable matter in, 9, 34, 37 wax in, 34, 140, 474 yield, 3 Safflowers, 3, 33 Safflower seeds, 3, 74–78 Saffron, 483, 487 Sage, 282 Salad dressing cold test of oil for, 208, 326
Sabatier, Paul, 349 Safflower oil AOM stability of, 34, 35 arachidic fatty acid in, 34, 354 in basestocks. 35 Baumé concentration for, 90 behenic fatty acid in, 34, 354 characteristics of, 33–35 chemical refining of, 90, 96 cholesterol in, 9 CLA from, 275	sterols in, 9 titer test of, 34 tocols in, 9, 34, 37 triglyceride composition of, 34 unsaponifiable matter in, 9, 34, 37 wax in, 34, 140, 474 yield, 3 Safflowers, 3, 33 Safflower seeds, 3, 74–78 Saffron, 483, 487 Sage, 282 Salad dressing cold test of oil for, 208, 326 corn oil for, 478
Sabatier, Paul, 349 Safflower oil AOM stability of, 34, 35 arachidic fatty acid in, 34, 354 in basestocks, 35 Baumé concentration for, 90 behenic fatty acid in, 34, 354 characteristics of, 33–35 chemical refining of, 90, 96 cholesterol in, 9 CLA from, 275 cold test of, 34	sterols in, 9 titer test of, 34 tocols in, 9, 34, 37 triglyceride composition of, 34 unsaponifiable matter in, 9, 34, 37 wax in, 34, 140, 474 yield, 3 Safflowers, 3, 33 Safflower seeds, 3, 74–78 Saffron, 483, 487 Sage, 282 Salad dressing cold test of oil for, 208, 326 corn oil for, 478 cottonseed oil for, 138
Sabatier, Paul, 349 Safflower oil AOM stability of, 34, 35 arachidic fatty acid in, 34, 354 in basestocks. 35 Baumé concentration for, 90 behenic fatty acid in, 34, 354 characteristics of, 33–35 chemical refining of, 90, 96 cholesterol in, 9 CLA from, 275 cold test of, 34 consumption of, 6	sterols in, 9 titer test of, 34 tocols in, 9, 34, 37 triglyceride composition of, 34 unsaponifiable matter in, 9, 34, 37 wax in, 34, 140, 474 yield, 3 Safflowers, 3, 33 Safflower seeds, 3, 74–78 Saffron, 483, 487 Sage, 282 Salad dressing cold test of oil for, 208, 326 corn oil for, 478 cottonseed oil for, 138 EDTA in, 282, 487, 489
Sabatier, Paul, 349 Safflower oil AOM stability of, 34, 35 arachidic fatty acid in, 34, 354 in basestocks, 35 Baumé concentration for, 90 behenic fatty acid in, 34, 354 characteristics of, 33–35 chemical refining of, 90, 96 cholesterol in, 9 CLA from, 275 cold test of, 34 consumption of, 6 for cooking oil, 477	sterols in, 9 titer test of, 34 tocols in, 9, 34, 37 triglyceride composition of, 34 unsaponifiable matter in, 9, 34, 37 wax in, 34, 140, 474 yield, 3 Safflowers, 3, 33 Safflower seeds, 3, 74–78 Saffron, 483, 487 Sage, 282 Salad dressing cold test of oil for, 208, 326 corn oil for, 478 cottonseed oil for, 138 EDTA in, 282, 487, 489 French, 488, 489–490
Sabatier, Paul, 349 Safflower oil AOM stability of, 34, 35 arachidic fatty acid in, 34, 354 in basestocks. 35 Baumé concentration for, 90 behenic fatty acid in, 34, 354 characteristics of, 33–35 chemical refining of, 90, 96 cholesterol in, 9 CLA from, 275 cold test of, 34 consumption of, 6 for cooking oil, 477 corn oil and, 35	sterols in, 9 titer test of, 34 tocols in, 9, 34, 37 triglyceride composition of, 34 unsaponifiable matter in, 9, 34, 37 wax in, 34, 140, 474 yield, 3 Safflowers, 3, 33 Safflower seeds, 3, 74–78 Saffron, 483, 487 Sage, 282 Salad dressing cold test of oil for, 208, 326 corn oil for, 478 cottonseed oil for, 138 EDTA in, 282, 487, 489 French, 488, 489–490 Green Goddess, 489
Sabatier, Paul, 349 Safflower oil AOM stability of, 34, 35 arachidic fatty acid in, 34, 354 in basestocks, 35 Baumé concentration for, 90 behenic fatty acid in, 34, 354 characteristics of, 33–35 chemical refining of, 90, 96 cholesterol in, 9 CLA from, 275 cold test of, 34 consumption of, 6 for cooking oil, 477 corn oil and, 35 crystal habit of, 34, 287	sterols in, 9 titer test of, 34 tocols in, 9, 34, 37 triglyceride composition of, 34 unsaponifiable matter in, 9, 34, 37 wax in, 34, 140, 474 yield, 3 Safflowers, 3, 33 Safflower seeds, 3, 74–78 Saffron, 483, 487 Sage, 282 Salad dressing cold test of oil for, 208, 326 corn oil for, 478 cottonseed oil for, 138 EDTA in, 282, 487, 489 French, 488, 489–490 Green Goddess, 489 Italian, 489
Sabatier, Paul, 349 Safflower oil AOM stability of, 34, 35 arachidic fatty acid in, 34, 354 in basestocks, 35 Baumé concentration for, 90 behenic fatty acid in, 34, 354 characteristics of, 33–35 chemical refining of, 90, 96 cholesterol in, 9 CLA from, 275 cold test of, 34 consumption of, 6 for cooking oil, 477 corn oil and, 35 crystal habit of, 34, 287 dewaxing of, 479	sterols in, 9 titer test of, 34 tocols in, 9, 34, 37 triglyceride composition of, 34 unsaponifiable matter in, 9, 34, 37 wax in, 34, 140, 474 yield, 3 Safflowers, 3, 33 Safflower seeds, 3, 74–78 Saffron, 483, 487 Sage, 282 Salad dressing cold test of oil for, 208, 326 corn oil for, 478 cottonseed oil for, 138 EDTA in, 282, 487, 489 French, 488, 489–490 Green Goddess, 489 Italian, 489 polysorbates for, 317
Sabatier, Paul, 349 Safflower oil AOM stability of, 34, 35 arachidic fatty acid in, 34, 354 in basestocks, 35 Baumé concentration for, 90 behenic fatty acid in, 34, 354 characteristics of, 33–35 chemical refining of, 90, 96 cholesterol in, 9 CLA from, 275 cold test of, 34 consumption of, 6 for cooking oil, 477 corn oil and, 35 crystal habit of, 34, 287 dewaxing of, 479 dry-method batch refining of, 96	sterols in, 9 titer test of, 34 tocols in, 9, 34, 37 triglyceride composition of, 34 unsaponifiable matter in, 9, 34, 37 wax in, 34, 140, 474 yield, 3 Safflowers, 3, 33 Safflower seeds, 3, 74–78 Saffron, 483, 487 Sage, 282 Salad dressing cold test of oil for, 208, 326 corn oil for, 478 cottonseed oil for, 138 EDTA in, 282, 487, 489 French, 488, 489–490 Green Goddess, 489 Italian, 489 polysorbates for, 317 pourable, 488–490
Sabatier, Paul, 349 Safflower oil AOM stability of, 34, 35 arachidic fatty acid in, 34, 354 in basestocks, 35 Baumé concentration for, 90 behenic fatty acid in, 34, 354 characteristics of, 33–35 chemical refining of, 90, 96 cholesterol in, 9 CLA from, 275 cold test of, 34 consumption of, 6 for cooking oil, 477 corn oil and, 35 crystal habit of, 34, 287 dewaxing of, 479 dry-method batch refining of, 96 flavor of, 35, 280, 626	sterols in, 9 titer test of, 34 tocols in, 9, 34, 37 triglyceride composition of, 34 unsaponifiable matter in, 9, 34, 37 wax in, 34, 140, 474 yield, 3 Safflowers, 3, 33 Safflower seeds, 3, 74–78 Saffron, 483, 487 Sage, 282 Salad dressing cold test of oil for, 208, 326 corn oil for, 478 cottonseed oil for, 138 EDTA in, 282, 487, 489 French, 488, 489–490 Green Goddess, 489 Italian, 489 polysorbates for, 317 pourable, 488–490 preparation of, 488
Sabatier, Paul, 349 Safflower oil AOM stability of, 34, 35 arachidic fatty acid in, 34, 354 in basestocks, 35 Baumé concentration for, 90 behenic fatty acid in, 34, 354 characteristics of, 33–35 chemical refining of, 90, 96 cholesterol in, 9 CLA from, 275 cold test of, 34 consumption of, 6 for cooking oil, 477 corn oil and, 35 crystal habit of, 34, 287 dewaxing of, 479 dry-method batch refining of, 96 flavor of, 35, 280, 626 gadoleic fatty acid in, 34, 354	sterols in, 9 titer test of, 34 tocols in, 9, 34, 37 triglyceride composition of, 34 unsaponifiable matter in, 9, 34, 37 wax in, 34, 140, 474 yield, 3 Safflowers, 3, 33 Safflower seeds, 3, 74–78 Saffron, 483, 487 Sage, 282 Salad dressing cold test of oil for, 208, 326 corn oil for, 478 cottonseed oil for, 138 EDTA in, 282, 487, 489 French, 488, 489–490 Green Goddess, 489 Italian, 489 polysorbates for, 317 pourable, 488–490 preparation of, 488 rosemary for, 282
Sabatier, Paul, 349 Safflower oil AOM stability of, 34, 35 arachidic fatty acid in, 34, 354 in basestocks, 35 Baumé concentration for, 90 behenic fatty acid in, 34, 354 characteristics of, 33–35 chemical refining of, 90, 96 cholesterol in, 9 CLA from, 275 cold test of, 34 consumption of, 6 for cooking oil, 477 corn oil and, 35 crystal habit of, 34, 287 dewaxing of, 479 dry-method batch refining of, 96 flavor of, 35, 280, 626 gadoleic fatty acid in, 34, 354 in hard butters, 311	sterols in, 9 titer test of, 34 tocols in, 9, 34, 37 triglyceride composition of, 34 unsaponifiable matter in, 9, 34, 37 wax in, 34, 140, 474 yield, 3 Safflowers, 3, 33 Safflower seeds, 3, 74–78 Saffron, 483, 487 Sage, 282 Salad dressing cold test of oil for, 208, 326 corn oil for, 478 cottonseed oil for, 138 EDTA in, 282, 487, 489 French, 488, 489–490 Green Goddess, 489 Italian, 489 polysorbates for, 317 pourable, 488–490 preparation of, 488 rosemary for, 282 safflower oil for, 35
Sabatier, Paul, 349 Safflower oil AOM stability of, 34, 35 arachidic fatty acid in, 34, 354 in basestocks, 35 Baumé concentration for, 90 behenic fatty acid in, 34, 354 characteristics of, 33–35 chemical refining of, 90, 96 cholesterol in, 9 CLA from, 275 cold test of, 34 consumption of, 6 for cooking oil, 477 corn oil and, 35 crystal habit of, 34, 287 dewaxing of, 479 dry-method batch refining of, 96 flavor of, 35, 280, 626 gadoleic fatty acid in, 34, 354	sterols in, 9 titer test of, 34 tocols in, 9, 34, 37 triglyceride composition of, 34 unsaponifiable matter in, 9, 34, 37 wax in, 34, 140, 474 yield, 3 Safflowers, 3, 33 Safflower seeds, 3, 74–78 Saffron, 483, 487 Sage, 282 Salad dressing cold test of oil for, 208, 326 corn oil for, 478 cottonseed oil for, 138 EDTA in, 282, 487, 489 French, 488, 489–490 Green Goddess, 489 Italian, 489 polysorbates for, 317 pourable, 488–490 preparation of, 488 rosemary for, 282

spoonable, 487–488	Salt
standard of identity for, 487, 488	equipment and, 174, 177-178
sterols/stanols in, 12, 456	in frying shortening, 415, 422
Salad oil	after interesterification, 581
AOM stability of, 484-485, 484	lecithin and, 454
applications for, 476, 482, 552	in margarine, 454, 455, 558
from basestocks, 120	in mayonnaise, 486
blends, 479	in salad dressing, 488
canola oil for, 474, 477-480, 477, 482	taste of, 218
cold test for, 137, 208, 473, 474, 484, 485,	in wet-method batch refining, 96
552	in whipped toppings, 431
color of, 484, 484	Sandwich cookie filler test, 259
vs. cooking oil, 133, 474	Saponification; See also Soap
copper chromite and, 115	of canola oil, 37
corn oil for, 27, 474, 477-482, 477	in chemical refining, 88–90, 92, 573
cottonseed oil for; See under Cottonseed oil,	of coconut oil, 49 , 89
for salad oil	of corn oil, 26
description of, 473, 552	of cottonseed oil, 21
FFA in, 484, 484	definition of, 211
flavor of, 484, 484	FT-NIR analysis for, 212
fractionation of, 133, 474	The state of the s
in French dressing, 489	of high-oleic safflower oil, 36
functions of, 481	of high-oleic sunflower oil, 32
household, 479-481	in interesterification, 131
hydrogenation for, 583	of lard, 53
industrial, 481-482	of lauric oils, 211
iodine value of, 484, 484	of menhaden oil, 61
linolenic fatty acid and, 138	of milk, 58, 59
for mayonnaise, 133, 474, 482-485	of NuSun sunflower oil, 31
menhaden oil for, 63	oil temperature and, 90
monounsaturated fatty acids in, 484	of olive oil, 41
NLEA on, 479, 480	of palm kernel oil, 51, 89
olive oil for, 475, 477 , 478–479	of palm oil, 44 , 46 , 89
omega fatty acids in, 484	of peanut oil, 24
packaging of, 166, 189, 480-481	of safflower oil, 34
palm oil for, 48	in short-mix method, 92
for pan frying, 414	of soybean oil, 17
peanut oil for, 23, 474–475, 477–479, 477	of sunflower oil, 29
peroxide value of, 484, 484	of tallow, 56
polymerization of, 414	in ultrashort-mix method, 92
quality assessment, 484	Sardines, 338
safflower oil for, 474, 477	Saturated fatty acids
for salad dressing, 133, 482, 487, 489	in basestocks, 120–121
saturated fatty acids in, 473, 484, 485	in butterfat, 435
soybean oil for; See under Soybean oil, for	in canola oil, 38, 478, 480 , 484
salad oil	cholesterol and, 11, 267–268, 274, 532
sunflower oil for, 474, 479–480	climate and, 20
trans fatty acids in, 484, 485	in coconut oil, 50, 386, 435
usage of, 476, 477	in corn oil, 27, 478, 480 , 484
from winterization, 133, 136, 474, 540	in cottonseed oil, 20, 22, 145, 441, 480, 484,
yield, 583	555
Sales, 495	creaming gas and, 172
Salmon, 338	data on food labels, 298, 439
Salmonella, 488, 645	in diet, 7, 267, 450

Dietary Guidelines for Americans on, 300,	interesterification and, 292, 535
441, 459	isomerization and, 111, 114
discussion of, 265-269	for lauric fatty acid, 268
FDA on, 11, 456	for margarine oil, 648
health claims on, 299-300	for margarines, 304, 305, 306, 308
hydrogenation and, 135, 145, 145, 532	melting point and, 206
interesterification and, 126, 133	for partially hydrogenated basestocks, 121
in lard, 388	plasticity and, 206, 305
long-chain; See Long-chain fatty acids	vs. SFC curves, 205–206, 205
in margarine, 460 , 558	for shortenings, 304, 305, 306
medium-chain; See Medium-chain fatty acids	"slope unawareness" and, 326
melting points of, 111, 265-268	for soybean oil, 122, 123
in milk fat, 58	for spreads, 206, 308
in olive oil, 42	steep, 206, 305, 308-311
oxidation and, 36, 276	temperature and, 113
in palm kernel oil, 52	triglyceride composition and, 291
in palm oil, 45, 367	typical, 304
in peanut oil, 25	Shark liver oil, 10
positioning of, 7, 8, 111, 126, 265–268	Sheep, 55; See also Tallow
in salad oil, 473, 484 , 485	Shipment
short-chain; See Short-chain fatty acids	air exposure during, 164–165, 190–191
in shortenings	AOCS on sampling during, 546
all-purpose, 366, 545	cleaning before, 546
cake, 547, 551	contamination during, 169, 190, 600-602
cookie fillers, 386	control during, 546-547
frying, 409, 411	of cooking oil, 189
household, 442	hydrolysis during, 190
icing, 547 , 551	ingredient specifications on, 502
liquid, 435, 553	inspection before, 546, 602
pie crusts, 388	light exposure during, 166
in soybean oil; See under Soybean oil,	of margarine, 189
saturated fatty acids in	Mettler dropping point during, 545
in sunflower oil, 480, 484	moisture from, 190
in tallow, 55, 57, 145 , 367	nitrogen for, 164-165, 190-191
trans fatty acids and, 367	oxidation during, 164-165, 190
winterization and, 135	packaging specifications on, 504
Schaal oven test, 223-224	quality standards for, 548
Screening, 524–525	records of, 655
Screw press extraction, 76–77	of salad oil, 189
Semifine virgin olive oil, 41	sealing of containers/tanks, 546, 601, 602
Senegal, 3	of shortenings, 548, 621-622
Sequalene, 10	of spreads, 189
Serving sizes, 298	steaming during, 190
Sesame oil, 151, 475	temperature during, 165, 190, 605
Setting point, 207–208	tempering before, 355
SFC; See Solids fat content	troubleshooting, 600-602, 605
SFI; See Solids fat index	Short-chain fatty acids
SFI curves	in butter, 267
beta-crystal forms and, 305	in butterfat, 58
for biscuit shortenings, 389	in cheese, 432
for cookie fillers, 206, 308	cholesterol and, 267
flat, 205, 305	deodorization and, 155, 546, 589
for frying shortening, 304	flavor and, 52, 220, 267, 627
hydrogenation selectivity and, 121, 365, 533	interesterification and, 131

positioning of, 267	packaging of, 547–554, 551 , 605–611
rancidity and, 220	palm oil for, 43
saponification value and, 211	peroxide value of, 606
saturated, 267	for pie crusts, 54, 361, 386–387, 388 , 416, 420
temperature and, 267	plasticization of, 174–177, 175, 356, 391, 444,
Shortening	610-611
all-purpose; See All-purpose shortening	plastic range of, 363–364
appearance rating, 238, 239	puff paste; See Puff paste shortening
applications for, 355–357	roll-in; See Roll-in margarine/shortening
baker's; See Baker's margarine/shortening	SFI curves for, 304 , 305, 306
for biscuits, 388–389	SFI profile of
for bread, 379–383	all-purpose, 171, 366, 545
for cake mixes, 370-373	cake, 547 , 551
for cakes; See under Cakes, shortenings for	consistency and, 630-631
for cheese, 432	cookie filler, 386
classification of, 355	cookie fillers, 386
color of; See under Color, of shortenings	cracker, 396
consistency of; See under Consistency, of	crackers, 396
shortenings	Danish pastry, 391
for cookie fillers, 384-386, 386	donuts, 418–419
for cookies, 308, 348, 384	frying; See under Frying shortening, SFI
creaming gas for, 172, 175, 176, 630	profile of
for crème fillings, 377–378	household, 442
crystal habit of; See under Crystal habit, of	icing, 547, 551
shortenings	icing stabilizers, 359, 379
for dairy analogs, 426	liquid bread, 381, 382
for Danish pastry, 389–392	measurement points, 326
deodorization of, 547	pie crust, 388
description of, 347	puff paste, 393
development of, 356	shipment of, 548 , 621-622
for donuts, 308 , 405, 416 , 417–419	sources of, 352–354
equipment for, 172-176, 350, 356-357	soybean oil for; See under Soybean oil, for
FFA in	shortenings
all-purpose, 545	specialty bakery cake, 373–374
cake, 547, 548, 551	standard of identity for, 347
frying, 413, 638–639, 641	storage of, 549, 551 , 553 , 621–622
icing, 547, 548, 551	streaks in, 610
liquid, 553	for sweet doughs, 383, 419
troubleshooting, 607	tempering of, 173, 175, 182–185, 355, 357
food labels for, 521	tests for; See Performance tests
forms of, 355	trans fatty acids in, 353
for frying; See Frying shortening	troubleshooting, 605–611, 621–622, 629–643
functions of, 347, 361	usage of, 352 , 354
historical background of, 348–351	for whipped toppings, 431, 431
household; See Household shortenings	Shortening chips
for icings, 209, 377–378	applications for, 363, 394
interchangeability of, 351–352	chill roll coolant temperatures, 186
liquid; See Liquid shortening	color of, 617–620
for liquid coffee whiteners, 428	development of, 351, 394
Mettler dropping point of, 605	FFA in, 616–617
for milk analogs, 434	flavors of, 394
moisture in; See under Moisture, in	hydrolysis of, 395
•	iodine value of, 620–621
shortenings for nondairy creamers, 428, 429	lauric oils for, 395
	14411C 0110 101. 222

melting point of, 185 , 358, 394–395	bleaching and, 103–105, 107, 530, 537,
oxidation and, 358	575–576, 591
packaging of, 395, 615, 620	carbon dioxide and, 131
production of, 358-359, 395	chemical refining and, 88, 90-100, 572-574
size of, 617	color and, 591-592
soybean oil for, 395	in cottonseed oil, 537
tempering of, 617	deodorization and, 591
thickness of, 187, 395	dewaxing and, 140
trans fatty acids and, 359, 395	flavor of, 625
troubleshooting, 615–621	frying and, 201, 401, 633, 637, 638
Shortening flakes	hydrogenation and, 533-534, 578
applications for, 363, 381	interesterification and, 125, 129-131, 129 ,
color of, 617–620	537–538, 580
composition of, 355	peroxide value and, 593
crystallization in, 614-615	residual, 528, 601
description of, 358	silica and, 97, 105
development of, 351	sodium hydroxide and, 87, 129
FFA in, 616–617	in soybean oil, 529 , 531
iodine value of, 620–621	soybeans and, 15
packaging of, 554-555, 615, 620	steaming and, 160
size of, 617	water washing and, 91, 92, 96, 97, 574-575
tempering of, 617	winterization and, 583
troubleshooting, 614–621	Soap detection test, 597
Short-mix caustic refining, 92, 93	Soapstock
Silica, 87, 91, 96–97, 105–107, 538	acidulation of, 81–83, 98–99
Silver, 115	assessment of, 528
Single-cell microbe oils, 64–66, 337	in batch refining, 95–96
Sitostanol, 12	chemical refining and, 88, 90-100, 573-574
Sitosterol, 11, 12	composition of, 81, 90–91
Skillet moisture analysis, 199	degumming and, 83
Slipping point, 202–203	disposal of, 80, 81
Smell; See Aroma; Odor	in miscella refining, 94
Smoke point	neutralized dried process for, 100
AOCS on, 221	in physical refining, 80–82
emulsifiers and, 221, 639	on process flow chart, 93
FFA and, 221, 639	in short-mix method, 92
filtration and, 639	soybean decomposition and, 564
lecithin and, 320, 626	sterols from, 12
of shortenings	Society of Cotton Products Analysts, 521; See
all-purpose, 369	also American Oil Chemists' Society
dimethylpolysiloxane and, 402	(AOCS)
frying, 221, 402, 408, 438, 639	Sodium, 13, 168, 282, 629
household, 438, 440	Sodium caseinate, 430, 434
hydrolysis and, 408	Sodium chloride, 96, 454; See also Salt
moisture and, 400	Sodium hexametaphosphate, 489
tests for, 198–199	Sodium hydroxide
Snacks	analysis for, 201
corn chips, 421	in chemical refining
fat absorption rate, 420	Baumé concentration and, 90
frying shortening for, 420–422	canola oil, 90
potato chips; See Potato chips	coconut oil, 90
Soap; See also Saponification	corn oil, 90
analysis for, 201, 528	cottonseed oil, 90
AOCS on 201	FFA and 80 572-573

flow chart for, 93	saturated fatty acids in, 460
formula for, 89	SFC profile of, 458
oleic fatty acid and, 89, 571	SFI profile of, 458 , 460
palm kernel oil, 90	soybean oil for, 460
palm oil, 90	taste of, 172
peanut oil, 90	temperatures for, 181, 468
phosphatides and, 80	trans fatty acids in, 460
vs. potassium hydroxide, 99	Sole, 338
safflower oil, 90	Solids fat content (SFC)
saponification and, 88, 528	AOCS on, 204, 205
vs. sodium silicate, 97	definition of, 111
soybean oil, 90	development of, 204
sunflower oil, 90	diglycerides and, 132
in degumming, 87, 528	discussion of, 204–206
in dewaxing, 140	fractionation and, 296
in esterification, 585	of frying shortening, 405
ethylene oxide and, 150	interesterification and, 293, 294, 335, 463
FFA and, 80, 220, 572-573	of margarine, 456–457, 457 , 458
in glycerolysis, 147, 148, 149	of palm kernel oil, 52, 268
in interesterification, 125, 129, 538, 580	plasticity and, 289
in miscella refining, 94	vs. SFI, 205, 205
in polymerization, 151	of soybean oil, 296
Sodium lauryl sulfate, 139-140, 142	of tallow, 57
Sodium methoxide, 126-127	Solids fat index (SF1)
Sodium methylate, 125–126, 129, 538, 580	as analytical tool, 121, 204
Sodium phosphate, 169	AOCS on, 204
Sodium potassium, 125, 130	basestocks and, 121, 306-308, 307
Sodium silicate, 97	blending and, 327–328, 327 , 329 , 589
Sodium stearoyl lactylate (SSL), 318, 380, 382,	of butter, 391, 427, 466
383	cloud point and, 208
Sodium stearyl fumarate, 380	of coconut oil, 49, 268, 386, 427
Softening point, 202	of corn oil, 295, 329, 330
Soft-tub margarine	of cottonseed oil; See under Cottonseed oil,
appearance of, 646	SFI profile of
consistency of, 180–181, 451–452, 461, 468,	curves; See SFI curves
646–647	definition of, 111, 121
creaming gas for, 468	development of, 203
crystallization of, 468	discussion of, 204
flavor of, 649	vs. DSC analysis, 206
formulations for, 461	hardfats/stocks and, 306–308, 307 , 327–328
hydrogenation for, 460, 461	hydrogenation and, 121
introduction of, 451	interesterification and, 127, 128, 292, 295,
iodine value of, 458	335
liquid oil in, 460 , 461	isomerization and, 111
Mettler dropping point of, 458	of lard, 54, 127, 128, 388
milk olein for, 60	of lauric oils, 308, 335
oxidative stability of, 452, 461	liquid dilution factor calculations for,
packaging of, 503	327–328, 327 , 330
plasticization of, 172, 180–181	of margarine; See under Margarine, SFI
polyunsaturated fatty acids in, 451	profile of
preparation of, 468–469	melting point and, 206, 651
pressure for, 181, 469	of milk fat, 59
process flow chart for, 179	of palm kernel oil, 51 , 127, 128 , 268, 427
safflower oil for, 35	of palm oil, 45 , 331

plasticity and, 171, 205, 206, 289	hardfat, 122, 303, 307
pressure and, 114	iodine value, 17, 121, 122, 303, 536
of safflower oil, 295	for margarine oil, 310
of shortenings; See under Shortenings, SFI	Mettler dropping point, 122, 303, 536
profile of	postbleaching, 543
of soybean oil; See under Soybean oil, SF1	quality standards, 536, 543
profile of	SFI curves, 307
of sunflower oil, 295	SFI profile of, 122, 303, 536
of tallow, 57, 57	titer, 122, 303
temperature and, 113	Baumé concentration for, 90, 528
time for, 535	behenic fatty acid in, 18, 427, 491
triglyceride composition and, 291	bleaching of, 16, 18, 104-105, 229, 530, 531 ,
Solids-to-liquids ratio; See Consistency	543
Solvent dewaxing, 140	blending of, 15, 329, 330, 331, 427
Solvent extraction	bump factors, 332
of algal oils, 64	butyric fatty acid in, 427
of canola oil, 37, 39	calories from, 480
of coconut oil, 48	canola oil and, 294
direct, 77–78, 94	capric fatty acid in, 427
equipment used in, 110	caproic fatty acid in, 427
expanders and, 76	caprylic fatty acid in, 427
vs. expelling, 77	CBRs from, 143
after filtration, 109-110	characteristics of, 17-18
flash point evaluation after, 526	chlorophyll in
of fungal oil, 65	after bleaching, 105, 530
miscella refining and, 92-94	causes of, 564, 572
of olive oil, 78	color from, 13
of palm kernel oil, 50	control of, 526
pesticides and, 13	discussion of, 16, 18
prepress, 77	quality standards for, 529, 531
on process flow chart, 75	cholesterol in, 9, 388, 435, 480
of safflower oil, 33	citric acid and, 16, 352, 565
troubleshooting, 573–574	classification of, 15
Solvent fractionation, 132, 141–144, 490, 539	cloud point of, 17 , 297
Solvent winterization, 136–137	coconut oil and, 294
Sorbic acid, 455, 558	cold test of, 17, 137, 138, 474, 484, 531
Sorbitan esters, 317, 321 , 323 , 647	color of; See under Color, of soybean oil
Sour cream analog, 433-434	consistency of, 18
South Africa, 3	consumption of, 5, 5 , 6 , 7, 15, 17, 475
Soybean oil	for cooking oil, 477–480, 477
antioxidants for, 18, 167	cottonseed oil and
AOCS evaluation method for, 97	all-purpose shortening, 545
AOM stability of, 17, 386, 396, 484, 568	cost, 15
arachidic fatty acid in, 18, 138, 427, 491	crystal habit, 18, 183
in basestocks	dairy analog, 427
for baking, 383	high-stability, 491
brush hydrogenated, 120, 122, 302, 303,	history, 7, 20
443	interesterification, 294
crystal habit, 631	linolenic fatty acid, 16
dilution factor, 327, 330	U.S. usage, 16–17
discussion of, 306–308	crystal habit of, 18, 287
fatty acids in, 122, 303, 536	discussion of, 17–18
feedstock for, 302	in fat flakes, 286
for frying, 415, 443	in margarines, 310

palmitic fatty acid and, 215	frying, 410
pie crust shortening, 388	for household use, 442
plasticity and, 183, 631	iodine value, 309
crystallization of, 138-139, 312, 539	isomerization, 278, 308-310
degumming of, 16, 87-88, 570, 595	long-chain fatty acids, 309
deodorization of, 16, 17, 156, 274	oxidative stability, 278
discussion of, 15–19	quality standards for, 536
dry-method batch refining of, 96	SFI curves, 309
emulsifiers and, 151, 317	temperature, 309
erucic fatty acid in, 18, 491	winterization, 138
FFA in	hydrolysis, 564
chemical refining, 529	interesterification of, 126, 292, 294 , 336, 442 ,
decomposition, 564	463
flaking, 556	iodine value of, 17, 427
frost damage, 564	all-purpose shortening, 366
hydrogenation, 536	basestock, 138
postbleach, 543	blending, 329 , 330 , 331
prebleaching, 531	
salad oil, 484	brush hydrogenated, 122, 303
	bump factor, 332
flakes, 556	cloud point, 297
flavor of	cottonseed blend, 427
assessment of, 280	discussion, 17
citric acid and, 352	filtration, 296
decomposition, 564–565	flakes, 556, 615
deterioration of, 626	flat, 122, 303
discussion of, 15–16, 18	flavor, 281
frost damage, 564	frost damage, 564
hydrogenation, 138, 278	genetically modified, 19
iodine value, 281	hardfat, 122, 303
light and, 626	high-stability, 491
linolenic fatty acid, 138	liquid shortening, 375, 427
nitrogen and, 595	long-chain fatty acids, 309
"off," 16, 161, 624, 626	margarine, 460
oxidation and, 280-281	melting point, 297
oxidative stability and, 278	olein, 296 , 297
peroxide, 220	oxidative stability, 278
phosphoric acid and, 161	pie crust shortening, 388
salad oil, 484	quality standards for, 536
winterization and, 138	salad oil, 138, 484
fractionation of, 16, 17, 138, 296, 297	SFI curve, 123, 309
gadoleic fatty acid in, 18, 427, 491	SFI profile, 329 , 330 , 331
genetically modified, 18-19, 19	stearin, 138, 296, 297
glycerolysis with, 147-148	steep, 122, 303
in hard butters, 311	sweet dough shortening, 383
hardening of, 290-29I	temperature, 123, 309
heat break test of, 529	winterized, 138
heat stress color rise in, 531	lard and, 17, 18
high-stability, 491	lauric fatty acid in, 427, 491
hydrogenation of	lecithin and, 83, 100, 319
catalysts, 115	lignoceric fatty acid in, 18
conditions, 122, 303	linoleic fatty acid in, 18, 427
discussion, 16, 17	brush hydrogenated, 122, 303
flavor, 138, 278	cottonseed blend, 427
before fractionation, 296	discussion of, 17, 18
- · · · · · · · · · · · · · · · · · · ·	

flat, 122, 303	pie crust shortening, 388
genetically modified, 19	postbleaching, 543
hardfat, 122, 303	quality standards for, 536
high-stability, 491	stearin, 297
to linolenic ratio, 338	steep, 303
liquid shortening, 427	for milk analogs, 434
polymerization, 564	moisture in, 529, 531, 536, 543, 556
salad oil, 138	molecular weight of, 147
stearin, 138	monounsaturated fatty acids in, 435, 480, 484
steep, 122, 303	myristic fatty acid in, 17, 138, 303, 427, 491
winterized, 138	myristoleic fatty acid in, 427
linolenic fatty acid in, 18, 427	nitrogen and, 16
brush hydrogenated, 122, 303	for nondairy creamers, 428, 429
discussion of, 15–19	nutritional labeling on, 480
flat, 122, 303	odor of, 15–16
flavor and, 138	oleic fatty acid in, 18
genetically modified, 19	brush hydrogenated, 122, 303
hardfat, 122, 303	cottonseed blend, 491
high-stability, 491	dairy analog, 427
to linoleic ratio, 338	discussion of, 17
oxidative stability and, 278, 352	flakes, 615
polymerization, 564	flat, 122, 303
salad oil, 138 , 477	genetically modified, 19, 19
stearin, 138	hardfat, 122, 303
steep, 122, 303	high-stability, 491
winterization and, 138	salad oil, 138
for liquid coffee whiteners, 428	stearin, 138
long-chain fatty acids in, 309	steep, 122, 303
margaric fatty acid in, 17, 427, 491	winterized, 138
for margarine	omega fatty acids in, 17, 62–63, 337, 338,
crystallization, 310	480, 484
industrial, 16	oxidation of, 18, 167, 595
interesterification, 466	oxidative stability of, 16–18, 17 , 278, 278 ,
liquid, 461, 462	352, 491, 564–565
palm blend, 462	palmitic fatty acid in, 17
polyunsaturates, 451	cottonseed blend, 427, 491
SFI curves, 449	fractionated, 19
soft-tub, 460	genetically modified, 19, 19
stick, 460	hardfat, 122, 303
U.S. usage, 451	hydrogenated, 122 , 215, 303 , 427 , 491
for mayonnaise, 16, 483	liquid shortening, 427
for mellorine, 433	salad oil, 138
melting point of, 17, 126, 127, 183, 297	saturated, 19
membrane filtering of, 87–88	stearin, 138
menhaden oil and, 62	unsaturated, 19
Mettler dropping point of	winterized, 138
brush hydrogenated, 303	palmitoleic fatty acid in, 17, 138, 303, 427,
cookie fillers, 386	491
cottonseed blend, 427	palm oil and, 2, 18, 43, 183, 294 , 462
crackers, 396	peanut oil and, 23
dairy analog, 427	penetration test of, 210, 211
flat, 303	pentation test of, 210, 211 pentadelandic fatty acid in, 427
hardfat, 303	perioxide value of
liquid shortening, 427	flaking, 556
ingula dilottoning, 74/	HURINE, JOU

flavor, 220	hardfat, 122, 303
hydrogenation, 536	iodine value and, 329, 330
oxidation, 220	liquid dilution factor, 327, 330
oxidative stability, 574, 593-594	liquid shortening, 427
postbleaching, 543	palm oil and, 331
prebleaching, 531	pie crust shortening, 388
salad oil, 484	quality standards for, 536
phosphatides in, 9, 88	selective hydrogenated, 427
phospholipids in, 8-9, 16, 87, 564-565, 595	steep, 122, 303
phosphoric acid and, 88, 565	for shortenings
phosphorus in, 87–88, 529 , 530, 531	all-purpose, 366 , 367
pigments in, 13, 16, 17	bread, 312
polyunsaturated fatty acids in, 15, 16, 435,	chips, 395
480, 564	cookie fillers, 385, 386
production of, 3, 4	crackers, 395, 396
refining of	crème fillings, 378
chemical, 89, 90, 96, 529	Danish pastry, 391
decomposition, 564	frying, 310, 353, 410–412, 415, 415 , 421,
discussion of, 17	443
efficiency of, 97	history, 352–353
frost damage, 564	household, 441, 442
physical, 80–82	icing, 378
refractive index of, 17, 536	liquid, 312
safflower oil and, 35	liquid bread, 382
for salad dressing, 16	liquid cake, 375
for salad oil	pie crust, 387, 388
discussion of, 16–17, 477–482	puff paste, 393
flavor of, 138	sweet doughs, 383
fractionated, 474	U.S. usage, 352
hydrogenated, 138, 138	soap in, 529 , 531
hydrogenation catalyst for, 115	solidification point, 17
U.S. usage, 477	for sour cream analogs, 434
winterized, 138	specific gravity of, 17
saponification number of, 17	for spreads, 310
saturated fatty acids in	stanols from, 12
cookie fillers, 386	
·	steaming of, 82
frost damage, 564	stearic fatty acid in, 17
genetically modified, 19, 19	brush hydrogenated, 122, 303
milk analogs, 435 palmitic, 19	cottonseed blend, 427, 491 dairy analog, 427
•	
pie crust shortening, 388	discussion of, 18
quality standards for, 536	flakes, 615
salad oil, 480, 484	flat, 122, 303
stearic, 19	genetically modified, 19
structure of, 17	hardfat, 122, 303
SFI curves, 123 , 211	high-stability, 491
SFI profile of	liquid shortening, 427
brush hydrogenated, 122, 303	salad oil, 138
cookie filler shortening, 386	stearin, 138
corn oil and, 330	steep, 122, 303
cottonseed oil and, 330, 331, 427	winterized, 138
cracker shortening, 396	sterols in, 9
flat, 122, 303	structure of, 17
frying shortening, 415	sunflower oil and, 28

tallow and, 18, 183	moisture in, 452
TBHQ and, 568	omega fatty acids in, 339
titer test of, 17, 122, 207, 303	packaging of, 452, 467–469
tocols in, 9, 17, 17	preparation of, 466–467, 557, 648
trace metals in, 16, 18, 87, 565	SFI curves for, 206, 308
trans fatty acids in	shipment of, 189
brush hydrogenated, 122, 303	soybean oil for, 310
cookie fillers, 386	sterols/stanols in, 450, 456
cottonseed blend, 427	sunflower oil in, 29
dairy analog, 427	Squalene, 10, 43, 45
deodorization, 274	Sri Lanka, 3, 142
flat, 122, 303	SSL, 318, 380 , 382 , 383
hardfat, 122, 303	Stability analysis, 221–224
hydrogenation, 274	Stabilizers
iodine value, 309	applications for, 363
labeling, 480	for dairy analogs, 426
milk analog, 435	development of, 351
pie crust shortening, 388	for emulsions, 312
quality standards for, 536	for icing; See Icing stabilizers
salad oil, 484	for peanut butter, 187, 318
steep, 122 , 303 , 308–310	production of, 358–359
triglyceride composition of, 18	SFI profile of, 359
unsaponifiable matter in, 8–9, 9, 13, 16–18, 17	in whipped toppings, 431
for whipped toppings, 431	Stanols, 11–12, 299, 450, 456
11 11 0	
winterization of, 16, 17, 115, 138, 138 , 540	Staphylococcus, 488, 645
yield, 2, 3	Starch, 458
Soybeans, 3, 15–19, 74–78, 452, 563–565, 571	Steaming - the steam of 82
Spain, 3	advantages of, 82
Specification change requisition, 515–516, 650	of canola oil, 82
Specifications, 496–508, 515–518, 649–654	carotenoids and, 81
Specific gravity to volume conversion, 230–231	cholesterol and, 145
Spectrophotometry, 226, 227	control of, 531, 545–546
Spin test, 528	of corn oil, 82
Spoonable salad dressing, 487–488	of cottonseed oil, 20, 348
Spray cooling, 187–188	degumming before, 81, 83, 86
Spray-dried nondairy creamers, 428–429	in deodorization, 82, 153–164, 162 , 590–592,
Spray-dried powdered shortenings, 359	594, 596–598
Spreads	for emulsifiers, 147, 149 , 586, 588
appearance rating, 240, 241	FFA and, 79, 81, 154, 221, 566–567
bacteria in, 644–645	of filter cakes, 109
consistency of, 209	flavor and, 81, 82, 153
control points for, 557	gossypol and, 20
development of, 452	hydrogenation before, 82
emulsifiers for, 315 , 318, 645, 648	hydrolysis and, 79, 156
fat content of, 450, 452, 453, 458, 557	after interesterification, 150
flow chart for, 179	of lard, 55, 79, 566
formulations for, 458–459, 648	lauric oils and, 82
health claims on, 456	for lecithin, 100
industrial, 469-470	loss during, 594
iodine value of, 308	of milk, 58
labeling of, 448, 458	of oilseeds, 76
lecithin for, 319	oxidation and, 160, 161
vs. margarine, 557	oxidative stability and, 82
milk fat olein for, 60	of palm oil, 43, 78, 82

of peanut oil, 82	in rapeseed oil, 354
pesticides and, 81	in safflower oil, 34, 354
phosphatides and, 160	in shortenings, 412, 413
in physical refining, 82	sodium methylate and, 129
pressure and, 567	in soybean oil; See under Soybean oil, stearic
pretreatment before, 80-82	fatty acid in
on process flow chart, 75	in sunflower oil, 29, 354
proteins and, 55	in tallow, 56 , 269
of safflower oil, 82	Stearidonic fatty acid, 15, 62, 214, 266, 271, 271
during shipment, 190, 602	Stearin
soap and, 160	bleaching of, 145
of soybean oil, 82	for bread, 381
sterols and, 11	canola, 215
of sunflower oil, 82	corn, 215
of tallow, 55, 79, 410, 566	cottonseed, 45, 138, 296, 337, 368
TBHQ and, 168	crystal habit and, 291
tocols and, 10	iodine values of, 47
troubleshooting, 590-592, 594, 596-598	lauric, 296, 368
USDA on, 82	oxidative stability and, 337, 588
water for, 585, 592	palm
Stearic fatty acid	all-purpose shortening, 368
in algal oil, 65	characteristics, 46
availability of, 267	coconut oil blend, 293
in butter, 269, 427	crystal habit, 45
in canola oil, 38, 40, 354, 491	fatty acids in, 47, 464
cholesterol and, 18, 268	iodine value of, 47, 297
classification of, 7, 18, 268	margarine, 296, 462, 464
in cocoa butter, 269, 333	melting point, 297
in coconut oil, 49, 427	softening point, 47
conversion to oleic, 268	unsaponifiable matter in, 47
in corn oil, 27	palmitic fatty acid and, 47
in cottonseed oil; See under Cottonseed oil,	palm kernel, 297 , 311
stearic fatty acid in	peanut, 215
crystal habit and, 287	phosphorus and, 47
fibringen and, 268	separation processes for, 296
in fungal oil, 65	soybean, 138, 215, 296, 297, 391
in high-oleic safflower oil, 36, 354, 491	storage of, 629
in high-oleic sunflower oil, 33, 354, 413,	tallow, 297
491	trace metals and, 47, 145
hydrogenation and, 113, 114, 289, 490, 579	trans fatty acids and, 335
interesterification and, 292, 293, 294	in winterization, 137
lactic acid and, 318	Stearine; See also Low-iodine-value hardstocks
in lard, 53	definition of, 133
lipoproteins and, 11	in flake form, 358
melting point and, 112, 266, 284	iodine values of, 144
in menhaden oil, 62, 63	lauric, 142
in milk fat, 58, 59	meat fat, 349
in NuSun sunflower oil, 31	menhaden, 63, 63
oleic reduction to, 113	milk fat, 60
in olive oil, 42	oxidation and, 279
in palm kernel oil, 51, 427	palm, 46 , 47, 142, 411
in palm cerner on, 31, 427	separation processes for, 142–143
in peanut oil, 24 , 25	tallow, 297
positioning of, 7, 112	in winterization, 133–137, 540
positioning of, /, 112	111 WIIICCI LAUGH, 155-157, 540

Steel	SFI profile of, 304, 310, 458, 460, 647
in deodorization, 156-157, 160, 628	solidification of, 557
for emulsifier production, 146	soybean oil for, 310, 460
for frying, 642	taste of, 172
for margarine plasticization, 178	temperatures for, 180, 467
for olive oil processing, 78	trans fatty acids in, 460
in rendering process, 79	Stick shortening, 445
for soybean oil processing, 16	Stigmasterol, 11, 12
temperature and, 146	Stock recovery, 513
Sterculic fatty acid, 22	Storage
Steroids, 10	air exposure during, 164-166
Sterols	of animal fats, 629
in animal fats, 9	of antioxidants, 599
campesterol, 11	bleaching and, 629
cholesterol; See Cholesterol	color in, 567
crystallization and, 11	contamination during, 169, 568
deodorization and, 155, 161, 590	of cooking oil, 189
description of, 10–12	of cottonseed oil, 567, 595
FDA on, 11, 450, 456	of crude oil, 566-570
fractionation and, 11	enzyme activity in, 563
GRAS status of, 456	FFA and, 566-567
health claims on, 299, 456	of fish oil, 629
in margarine, 450	fractionation and, 629
molecular distillation and, 11	hydrolysis during, 169
olein and, 47	identification codes for, 514-515, 655-656
oxidation of, 10, 628	interesterification and, 629
phytosterols, 11–12	light exposure during, 166, 481
polymerization and, 10, 628	of liquid oils, 481
refining and, 11	of margarine, 181, 558 , 646, 648–649
sitosterol, 11, 12	nitrogen for, 92, 164-165, 481
sources of, 12	of olive oil, 43
steaming and, 11	oxidation in, 164-166, 629
stigmasterol, 11, 12	peroxide value in, 606
in vegetable oils, 9	piping system, 568
Stick margarine	procedures for, 568
blends for, 451	of salad oil, 189
consistency of, 452, 467–468, 647	of seeds, 563
forming/wrapping equipment for, 180, 445,	of shortening, 549, 551 , 553 , 621–622
468	spill prevention, 568
hydrogenation for, 460–461, 460	tanks
introduction of, 450	acid resistant, 88, 146
iodine value of, 458	agitation in, 567-569
liquid oil in, 460 , 461	cleaning of, 169, 401
Mettler dropping point of, 458	deaeration in, 160, 165
moisture loss in, 648	design of, 569
oxidative stability of, 461	heels in, 119, 301
packaging of, 460-461	measurement of product in, 569-570
plasticization of, 172, 180, 467-468	moisture in, 169
polyunsaturated fatty acids in, 451	nitrogen blanket for, 165, 604
preparation of, 467–468	number of, 569
process flow chart for, 179	size of, 568, 569
processing of, 647	steel for, 16, 569, 628
saturated fatty acids in, 460	sweating of, 568
SFC profile of, 458	temperature, 603

4	14
troubleshooting, 566–569	cold test of, 29, 484
winterization in, 133, 348, 474	color of, 29, 484
temperature during, 165, 189, 549, 567,	consumption of, 5, 5 , 6 , 475
604–608	for cooking oil, 474, 479–480, 552
time in, 166	corn oil and, 28-29
troubleshooting, 566-570, 604-611, 629	cottonseed oil and, 29
Succinic anhydride, 150	crystal habit of, 30 , 287 , 584
Succinylated glycerides, 150, 316, 380	crystallization of, 584
Sugars	degumming of, 87
for dairy analogs, 426	deodorization of, 29, 274
dimethylpolysiloxane and, 417	dewaxing of, 30, 479, 584
in donut coating, 418–419	discussion of, 28-33
frying and, 637	dry-method batch refining of, 96
lecithin and, 319	erucic fatty acid in, 30
margarine and, 558	factors affecting, 30
in mayonnaise, 486	FFA in, 484
in salad dressing, 488	flavor of, 29, 280, 484, 625
shortenings and	gadoleic fatty acid in, 30, 354
all-purpose, 368–369, 369 , 375	in hard butters, 311
bakery frying, 416	hardening of, 290-291
cake mix, 371	high-oleic; See High-oleic sunflower oil
cookie fillers, 384-385	interesterification of, 295, 464
cookies, 384	iodine value of, 29, 278, 484
frying, 399	lignoceric fatty acid in, 30
icing, 376	linoleic fatty acid in, 29, 30, 30, 338, 35
in sweetened condensed milk, 435	linolenic fatty acid in, 29, 30, 354
for whipped toppings, 431	marketing of, 7
Sugar white cake tests, 245–247	for mayonnaise, 30, 483
Sulfur	melting point of, 29
in canola oil, 38 , 39, 530–531	monounsaturated fatty acids in, 480, 48
in corn oil, 530-531, 579 flavor and, 531	myristic fatty acid in, 29, 354 NuSun; See NuSun sunflower oil
in Halphen test, 22	nutritional labeling on, 480
hydrogenation and, 114–115, 531, 578–579	odor of, 29, 625
myrosinase and, 76	oleic fatty acid in, 14, 29, 30, 354
nickel and, 114, 115, 578	omega fatty acids in, 480, 484
silica and, 96, 105	oxidative stability of, 278
trans fatty acids and, 114, 578-579	palmitic fatty acid in, 29, 354
Sulfuric acid, 99, 103	palmitoleic fatty acid in, 29, 354
Sulfur oxide, 534, 578	peroxide value of, 484
Summary specifications, 508	phosphatides in, 9
Sunflower oil	phosphorus in, 87
AOM stability of, 29, 484	polyunsaturated fatty acids in, 480
arachidic fatty acid in, 30, 354	production of, 4
in basestocks, 120	refining of, 29, 80, 82, 89
Baumé concentration for, 90, 528	refractive index of, 29
behenic fatty acid in, 30, 354	for salad oil, 474, 479–480
bleaching of, 229	saponification number of, 29
calories from, 480	saturated fatty acids in, 480, 484
characteristics of, 28-30, 287	SFI profile of, 295
chemical refining of, 29, 90, 96	solidification point, 29
cholesterol in, 9, 480	soybean oil and, 28
CLA from, 275	specific gravity of, 29
cloud point of, 29	steaming of, 82
±	<i>U</i> ,

stearic fatty acid in, 29, 354	fractionation of, 142, 297, 464
sterols in, 9	frying and, 400
titer test of, 29	gadoleic fatty acid in, 57
tocols in, 9, 29	glycerolysis with, 147–148
trace metals in, 87	hardening of, 291
trans fatty acids in, 274, 480, 484	hexadecadienoic fatty acid in, 56
triglyceride composition of, 30	high heat color rise in, 530
unsaponifiable matter in, 9, 29, 29	hydrogenation and, 105
wax in, 29 , 30, 140, 474, 540, 584	interesterification of, 126
winterization of, 30	iodine value of, 56 , 278 , 297
yield, 3	lauric fatty acid in, 56
Sunflowers, 3 , 28, 31, 584	linoleic fatty acid in, 56 , 57
Sunflower seeds, 3, 28, 74–78, 584	linolenic fatty acid in, 57, 57
Sus scroffa, 53	margaric fatty acid in, 56
Sweet doughs, 383, 419	margaroleic fatty acid in, 56
Sweetened condensed milk, 434-435	melting point of, 126, 127 , 183
Sweetened condensed milk analogs, 434-435	Mettler dropping point of, 56, 297
Swine, 52, 76; See also Hogs	moisture in, 530
Syria, 3	molecular weight of, 147
	myristic fatty acid in, 55, 56 , 268
	myristoleic fatty acid in, 56
	odor of, 57
Т	oleic fatty acid in, 56 , 270, 410
•	oxidation of, 410
F.H11, 10, 00	oxidative stability of, 56, 278
Fall oil, 12, 98	palmitic fatty acid in, 56, 57, 268
Tallow	palmitoleic fatty acid in, 56
antioxidants for, 57	palm oil and, 45
AOM stability of, 56	pentadecanoic fatty acid in, 56
arachidic fatty acid in, 57	PGEs of, 151
arachidonic fatty acid in, 338	phosphatides in, 9
basestocks and, 302	plasticity of, 57
BHA and, 57	polymerization of, 410
BHT and, 57	refining of, 55, 56, 80, 529, 530
bleaching of, 55–56, 103, 531–532	refractive index of, 56
blending of, 57	rendering of, 52, 55, 566
characteristics of, 56–57	saponification number of, 56
chlorophyll in, 13, 56, 527, 566	saturated fatty acids in, 55, 57, 145 , 367
cholesterol in, 9 , 55, 145, 366	SFI profile of, 57, 57
cis fatty acids in, 55	for shortenings
cloud point of, 297	all-purpose, 365–367, 366
color of, 13, 56, 226, 527, 530 , 566	biscuit, 389
consistency of, 57, 348, 527	blends, 354
consumption of, 6	cookie fillers, 386
cottonseed oil and, 145 , 153, 410	crackers, 395
creaming gas for, 444	crème fillings, 378
crystal habit of, 18, 57, 57 , 287	Danish pastry, 57
degumming of, 86	frying, 56, 353, 410, 443
deodorization of, 55–56, 527	household, 443
in diet, 4	icing, 378
eicosatetraenoic fatty acid in, 57	U.S. usage, 352
FFA in, 55, 56, 530 , 566	solidification point, 56
filtration of, 55, 527	source of, 2, 52, 55

soybean oil and, 18, 183

flavor of, 57, 280, 566, 625

specific gravity of, 56	in high-oleic sunflower oil, 413
steaming of, 55, 79, 410, 566	iron and, 168, 282
stearic fatty acid in, 56, 269	lard and, 54
sterols in, 9	oxidative stability and, 168, 568
stripped, 145, 335	pH and, 282
structure of, 57	potassium and, 629
titer test of, 56, 207	proteins and, 282
tocols in, 9	for shortenings
trans fatty acids in, 55, 56-57, 145, 274, 367,	frying, 403–404, 410–411, 413 , 421
443	household, 443
triglyceride composition of, 57	liquid, 375, 553
unsaponifiable matter in, 9, 56	liquid bread, 382
water washing of, 55	sodium and, 282, 629
Taste, 217-218, 625; See also Flavor	tallow and, 57
TBHQ; See Tertiary butylhydroquinone	temperature and, 168
Technical service, 495	tocols and, 168, 282
Tempering	Tetracosahexaenoic fatty acid, 214
of fat flakes, 617	Tetracosanoic acid, 27
of lard, 387, 611	Tetracosapentaenoic fatty acid, 214
of liquid margarine, 181, 461	TFA, 99
of margarine, 179, 181–185, 461, 558	Thailand, 3
mechanical, flow chart for, 184	Thermal-heating fluids (THFs), 159
with microwaves, 185	Thermal incineration, 163
packaging and, 183, 185, 549	Thermophiles, 645
in process flow chart, 75	THFs, 159
purpose of, 182	Thin-layer chromatography (TLC), 216, 217
quick, 183-185	"Three phasing," 89
of shortening	Titanium dioxide, 646
all-purpose, 364, 364	Titer test
for baking, 357	AOCS on, 207
bulk shipments, 355	of canola oil, 37
cake, 551	of coconut oil, 49
discussion of, 173, 182-185	of corn oil, 26
flakes, 617	of cottonseed oil, 21, 207, 303
frying, 411	description of, 207
household, 444	in hydrogenation, 119, 534
icing, 551	of lard, 53 , 207
liquid, 357, 358, 553	of menhaden oil, 62
penetration test of, 364	of milk, 59
pie crusts, 387	of NuSun sunflower oil, 31
process flow chart for, 175	of olive oil, 42
puff paste, 394	of palm kernel oil, 51
purpose of, 549	of palm oil, 44 , 46 , 207
of sour cream analogs, 434	of peanut oil, 24, 207
for whipped toppings, 430	"quick," 119, 207, 534
Tertiary butylhydroquinone (TBHQ)	of safflower oil, 34
analysis of, 216	of soybean oil, 17, 122, 207, 303
antioxidant activity of, 167, 168, 282	of sunflower oil, 29
applications for, 627	of tallow, 56 , 207
bleaching and, 567	TLC, 216, 217
carotene and, 567	Tobacco budworms, 22
Chinese green tea extract and, 627	Tocols
in cottonseed oil, 555	analysis of, 216-217
fish oil and, 63, 627	in animal fats, 9

	antioxidant activity of, 9, 167, 281, 282, 600	in bleaching, 102
	AOCS on, 217	in canola oil, 38
	ascorbic acid and, 167	in cereal oils, 9, 10
	in bleaching, 102	Chinese green tea extract and, 627
	in canola oil, 9, 38	citric acid and, 167
	chemical refining and, 10	in coconut oil, 49
	Chinese green tea extract and, 627	color and, 572
	citric acid and, 167	in corn oil, 9 , 26 , 27–28
	in coconut oil, 9, 49	in cottonseed oil, 9, 21
	color of, 10, 572	fish oil and, 63, 627
	in corn oil, 9 , 26 , 27–28	fractionation and, 337
	in cottonseed oil, 9, 21	in frying shortening, 403
	deodorization and; See under Deodorization,	for fungal oil, 65
	tocols and	in fungal oil, 338
		_
	description of, 9–10	in high-oleic sunflower oil, 32
	fish oil and, 63, 627	in high-stability oils, 490
	flavor and, 9	interesterification and, 127, 279, 538
	fractionation and, 337	in lard, 53
	free radicals and, 9, 217	in margarine, 455
	for fungal oil, 65, 338	in olive oil, 42, 42
	in high-oleic sunflower oil, 32	oxidation and, 164, 279, 572, 592
	in high-stability oils, 490	oxidative stability and, 17, 167
	interesterification and, 127, 279, 538	in palm kernel oil, 51
	in lard, 9, 53	in palm oil, 44, 44 , 46 , 48
	in margarine, 455	in peanut oil, 9, 24
	olein and, 47	peroxide and, 282
	in olive oil, 9 , 42, 42	pressing temperature and, 77
	oxidation and, 9-10, 164, 279, 572, 592	in safflower oil, 34
	oxidative stability and, 17, 167, 216-217, 279	sources of, 9
	in palm kernel oil, 9, 51	in soybean oil, 9, 17, 17
	in palm oil, 9 , 44, 44 , 46 , 48	in sunflower oil, 29
	in peanut oil, 9, 24	TBHQ and, 168, 282
	peroxide and, 282	types of, 9
	pressing temperature and, 77	unsaturation and, 9-10
	rancidity and, 216	in vegetable oils, 9-10, 9
	refining and, 10	vitamin E and, 10
	in safflower oil, 9, 34, 37	Tocotrienols
	in shortenings, 403	in animal fats, 9
	sources of, 9, 10	antioxidant activity of, 9, 167
	in soybean oil, 9, 17, 17	in cereal oils, 9, 10
	steaming and, 10	in coconut oil, 49
	stearin and, 47	in palm kernel oil, 51
	in sunflower oil, 9, 29	in palm oil, 44, 44, 46
	TBHQ and, 168, 282	in safflower oil, 34
	tocopherols; See Tocopherols	sources of, 10
	tocotrienols; See Tocotrienols	types of, 9
	unsaturation and, 9–10	in vegetable oils, 9–10, 9
	vitamin E and, 9, 10	vitamin E and, 10
т		
10	copherols	Toppings
	analysis of, 216–217	dry sugar-based, 416
	in animal fats, 9	glazes; See Glazes
	antioxidant activity of, 9, 167, 281, 282, 600	icing; See Icing
	AOCS on, 217	whipped, nondairy, 429–431
	ascorbic acid and, 167	Total fatty acid (TFA), 99

Trace metals; See also specific metals	Dietary Guidelines for Americans on, 300,
analysis for, 201	441
bleaching and, 13, 83, 104, 144, 530, 542,	enzymatic interesterification and, 131
629	FDA on, 274, 439
in canola oil, 87	fractionation and, 336-337, 367
chelating agents and, 13, 88, 596, 627	FT-NIR analysis for, 212, 214
classification of, 8	GMOs and, 14–15, 337
color and, 160	in high-oleic sunflower oil, 413
degumming and, 13, 83, 85, 87	hydrogenation and, 111–116, 135, 145, 145 ,
deodorization and, 155, 160	274, 308, 532–533
description of, 13	interesterification and, 124, 131, 133, 293 ,
emulsifiers and, 585–586	335–336, 367
FFA and, 628	iodine value and, 213, 274, 309
in fish oil, 338	in lard, 367, 388
flaking and, 618	in margarine, 451, 460 , 558
flavor and, 16, 160, 626	melting points of, 111, 266 , 274
frying and, 256, 400–401, 404, 636, 642	in milk, 274
hydrogenation and, 13, 527	in milk fat, 55, 58, 59
lard and, 160	nickel and, 114–116
in margarine, 455	in NuSun sunflower oil, 31
in menhaden oil, 62	in oleic oils, 36, 270
odor and, 16, 160	oxidation and, 276–277
oxidation and, 146, 160, 164, 404, 627	oxidation and, 270–277 oxidative stability and, 274, 459
oxidation and, 140, 160, 164, 464, 627	in palm kernel oil, 427
phospholipids and, 527	phosphatides and, 533
raw material analysis of, 527	polyunsaturated fatty acids and, 55, 533
refining and, 13, 83, 527	positioning of, 55
silica and, 96, 105	reduction of, 334–337
in soybean oil, 16, 18, 87, 565	refractive index and, 213
stearin and, 47, 145	in salad oil, 484 , 485
in sunflower oil, 87	saturated fatty acids and, 367
in vinegar, 485	in shortenings
Trading rules, 526	all-purpose, 366–367, 366 , 545
Trans fatty acids	cake, 547, 551
AOCS on, 214	cookie fillers, 386
in basestocks, 120–121, 122	frying, 274, 406, 408–412, 413
blending and, 335	household, 442
in butter, 274, 427	icing, 547, 551
in butterfat, 435	liquid, 435, 553
in canola oil, 274, 308–310, 480, 484	pie crust, 388
cholesterol and, 11, 145, 274, 439, 450, 532	sources of, 55, 273
cis conversion to, 367	in soybean oil; See under Soybean oil, trans
in CLA, 275	fatty acids in
in coconut oil, 386, 427, 435	sulfur and, 114, 578–579
in corn oil, 480, 484	in sunflower oil, 480, 484
in cottonseed oil, 145, 290, 303, 480, 484,	in tallow, 55, 56–57, 145 , 274, 367
555	temperature and, 533
creaming gas and, 172	winterization and, 135
crystallization and, 459	Triacetin, 150
data on food labels, 298–299, 439, 450–451	Trichloroethylene, 109
definition of, 274	Triglyceride replication method, 325, 328
deodorization and, 155, 158, 161, 274, 546,	Triglycerides
589–590, 596	alcoholysis of, 152
in diet, 7, 334, 450	in canola oil. 38 . 39

in coconut oil, 49	in tallow, 57
in corn oil, 27	in vegetable oils, 126
in cottonseed oil, 21, 22	in winterization, 135
definition of, 1	Triunsaturated triglycerides (UUU)
deodorization and, 161	in canola oil, 38
fractionation of, 135	in coconut oil, 49
glycerin unit in, 7	in corn oil, 27
from glycerolysis, 147	in cottonseed oil, 21
in high-oleic safflower oil, 36	in high-oleic safflower oil, 36
in high-oleic sunflower oil, 33	in high-oleic sunflower oil, 33
hydrogenation and, 111	in interesterification, 291, 294, 295, 463
in lard, 54 , 268	in lard, 54
medium chain, 50, 143	melting point of, 284
mixed, 7–8, 123, 215	in NuSun sunflower oil, 31
monoacid, 7	in olive oil, 42
in NuSun sunflower oil, 31	in palm oil, 45 , 46
in olive oil, 42, 42	in peanut oil, 24
in palm oil, 45 , 46 , 47	plasticity and, 291
in peanut oil, 24 , 25	in safflower oil, 34
PGMEs and, 152	SFI profile and, 291
phosphorus and, 115	in soybean oil, 18
in safflower oil, 34	in sunflower oil, 30
in soybean oil, 18	in tallow, 57
SSS; See Trisaturated triglycerides	in winterization, 135
SSU; See Disaturated triglycerides (SSU)	Troubleshooting
structure of, 7–8, 111, 126, 265	analytical process for, 561–563, 562
in sunflower oil, 30	
· · · · · · · · · · · · · · · · · · ·	antioxidants, 598–600
supercooling properties of, 171–172	bacteria, 644–645
SUS; See Disaturated triglycerides (SUS)	baking shortening, 629–633
SUU; See Monosaturated triglycerides (SUU)	blending, 588–589
in tallow, 57	chemical refining, 571–574
USS, 123	crude oil storage, 566–570
USU, 22	definition of, 561
UUS, 22, 294 , 463	degumming, 570–571
UUU; See Triunsaturated triglycerides	deodorization, 589–598
Trisaturated triglycerides (SSS)	dewaxing, 584
in canola oil, 38	emulsifiers, 585–588
in coconut oil, 49	flaking, 187
in corn oil, 27	formulations, 627–628
in cottonseed oil, 21	frying shortening, 633–644
in high-oleic sunflower oil, 33	handling, 600–621
interesterification and; See under	hydrogenation, 578–580
Interesterification, trisaturates in	interesterification, 580-581
in lard, 54	liquid shortening, 611–614
melting point of, 284, 291	off-flavor, 624–627
in NuSun sunflower oil, 31	packaging, 603-611
in palm oil, 45 , 46 , 366	postbleaching, 581–582
plasticity and, 291	prebleaching, 575-578
purpose of, 123	quality control lab analyses, 622-624
removal of, 336	quality management, 649-656
SFI profile and, 291	rendering, 566
in soft-tub margarines, 462	shipments, 600-602, 621-622
in soybean oil, 18	shortening flakes, 614-621
in sunflower oil. 30	storage, 604–611, 621–622

vacuum drying, 575	in lard, 9, 53
vegetable oil extraction, 563-566	in menhaden oil, 61, 61
water washing, 574–575	in milk, 58, 59
winterization, 582–583	in NuSun sunflower oil, 31
ΓrySyl, 96, 106	in olive oil, 9 , 10, 41 , 43
Tunisia, 3	in palm kernel oil, 9, 51
Turbidimeter, 200	in palm oil, 9, 44 , 45, 46 , 47
Turbolizer, 372	in peanut oil, 9 , 23, 24
Turkey, 3	pesticides; See Pesticides
Turmeric, 483, 487	phospholipids; See Phospholipids
	pigments; See Pigments
	proteins; See Proteins
	resins, 8
ប	in safflower oil, 9, 34
•	in soybean oil, 9 , 13, 16–18, 17
	squalene, 10, 43, 45
Ultrashort-mix caustic refining, 92	sterols; See Sterols
Ultraviolet light, 164, 166	in sunflower oil, 9 , 29, 29
United Kingdom, 3, 110	in tallow, 9 , 56
United States (U.S.)	tocols; See Tocols
antimargarine laws in, 448, 449	trace metals; See Trace metals
on antioxidants, 167	Unsaturated fatty acids
cooking oil usage in, 477	bleaching and, 103, 106-107
corn oil usage in, 3, 5	in canola oil, 478
cottonseed oil studies in, 22	chlorophyll and, 13, 144
fat and oil consumption in, 4-7, 5, 6, 475, 475	cholesterol and, 11, 269
hydrogenation in, 110	climate and, 42
margarine usage in, 451	in coconut oil, 50
peanut cultivation in, 23	constants for, 214
salad oil usage in, 477	in corn oil, 27
shortening usage in, 352	in cottonseed oil, 22
soybean oil usage in, 5, 5, 15	data on food labels, 298-299, 439
sunflower studies in, 32	in diet, 337, 476
vegetable oils from, 3	discussion of, 269–275
United States Department of Agriculture (USDA)	expanders and, 76
on antioxidants, 167, 216	in fish oil, 63
on calories, 298	fruit maturity and, 42
on glass vs. plastic bottles, 481	hydrogenation and, 111, 301
on margarine, 449, 453	interesterification and, 126
NuSun sunflower oil and, 31	isomerization and, 273-274
on nutritional labeling, 298	in liquid oil, 7, 473
rejection of fats by, 566	melting points of, 111, 269
soybean studies of, 19	in menhaden oil, 62, 63
on steaming, 82	in milk, 58
Universal product codes (UPCs), 656	monounsaturated; See Monounsaturated fatty
Unsaponifiable matter	acids
in canola oil, 9, 37	in olive oil, 42
carbohydrates; See Carbohydrates	omega designation, 266, 271
in coconut oil, 9, 49	oxidation and, 164, 276-277
in corn oil, 9, 26, 27	oxidative stability and, 306, 627
in cottonseed oil, 9, 20, 21	in palm kernel oil, 50, 52
factors affecting, 80	in palm oil, 45, 48
in high-oleic safflower oil, 36	in peanut oil, 25
in high-oleic sunflower oil, 32	polymerization of, 406
٠,	· ·

polyunsaturated; See Polyunsaturated fatty acids	oxidation and, 164 palm oil and, 48
positioning of, 8, 111, 126, 269, 279	squalene and, 10
tocopherols and, 9	Vitamin D, 455
Unsaturated triglycerides, 22, 123	Vitamin E
UPCs, 656	antioxidant activity of, 10, 167
USDA; See United States Department of	in diet, 273
Agriculture	Dietary Guidelines for Americans on, 300
USU, 22	in margarine, 455
UUU; See Triunsaturated triglycerides	oxidation and, 10, 164
	in palm oil, 45, 48
	tocols and, 9, 10
	VLDL, 11
V	Votator, 350
V	·
Vaccenic fatty acid, 55, 56, 266, 273	
Vacuum bleaching	W
vs. atmospheric bleaching, 102, 106, 145, 595	W .
chemical refining and, 572	
color in, 577	Wastewater
description of, 101–103	acidulation of soapstock and, 99
flow chart for, 102	from chemical refining, 95, 97
hydrolysis and, 102	degumming and, 83
in postbleaching, 145, 582	from deodorization, 162–163
temperature and, 106	from olive paste, 78
Vacuum drying, 575	phosphoric acid and, 100
Vacuum oven moisture analysis, 199	from polymerization, 151
Value-added processing, 73–74, 124, 143	silica and, 97
Vanadium, 160	soapstock and, 100
Vegetable oils; See also specific types of	Water activity, 280, 376
characteristics of, 7–8, 265	Water degumming
consumption of, 4–7, 5, 6	of canola oil, 37
creaming gas for, 444	description of, 84–85
deodorization of, 155	dewaxing and, 139
extraction processes, 74	expanders and, 76
factors affecting, 8	lecithin processing and, 9, 84, 85, 100
heavy duty, 410–411	phosphatides and, 8–9, 83–85
invention of, 348	process flow chart for, 84
sources of, 2, 3	purpose of, 84
structure of, 7–8, 126, 265	water level for, 570
trading rules on, 526-527	Water/lye extraction, 110
troubleshooting extraction, 563–566	Water washing
yield, 2–3, 3	in batch refining, 96
Very low-density lipoproteins (VLDL), 11	bleaching and, 91
Vietnam, 3	calcium and, 91, 574
Vinegar, 392, 482–483, 485, 487, 489 Virgin olive oil, 40–41	in chemical refining, 91, 93 of filter cakes, 109
	*
Visible sources, 6	hydrogenation and, 91
Vitamin A beta-carotenoids and, 12	after interesterification, 125, 126, 129 of lard, 55
fortification with, 339	magnesium and, 574
in margarine, 339, 449, 453, 455–456, 557,	magnesium and, 574 miscella refining and, 94
558	oil temperature and, 575
220	on temperature and, 575

performance assessment, 528 on process flow chart, 75, 93 for proteins, 55 in short-mix method, 92, 93 silica and, 91, 97, 105 soap and, 91, 92, 96, 97, 574 of tallow, 55–56 troubleshooting, 574–575 wastewater disposal after, 97 water amount for, 574–575 water temperature for, 91, 575	crystallization in, 133–139 definition of, 133, 540 factors affecting, 134–136 filtration in, 134, 583 for high-stability oils, 490 hydrogenation and, 135 of menhaden oil, 61, 63 of peanut oil, 23 phosphatides and, 583 purpose of, 141 soap and, 583
Waxes	solvent, 136–137
bleaching and, 530	of soybean oil, 16, 17, 115, 138
in canola oil, 38, 39, 140, 474, 540, 584	of sunflower oil, 30
chill test for, 208	troubleshooting, 582-583
in corn oil, 26 , 27, 140, 474, 540	waxes and, 474
definition of, 139, 540	
degumming and, 83	
in high-oleic safflower oil, 36	
in high-oleic sunflower oil, 32	X
on hulls, 39, 76, 139 mayonnaise and, 30	
in NuSun sunflower oil, 31	Xanthan gum, 458
in olive oil, 42	Xanthaphylls, 12
removal of; See Dewaxing	Xylene, 125
in safflower oil, 34 , 140, 474	
in sunflower oil, 29, 30, 140, 474, 540, 584	
turbidity and, 30	
winterization and, 474	Y
Weep test, 250	•
Weight control, 518, 603, 646, 648	Venet 64 227 455 559 645
Wesson, David, 153	Yeast, 64, 337, 455, 558 , 645 Yeast-raised dough
Wesson color method, 225–226	bread; See Bread
Wesson deodorization system, 153, 159, 348	Danish; See Danish pastry
Wet-method batch refining, 95, 96	dimethylpolysiloxane and, 403
Wet rendering, 61, 79	emulsifiers for
Wet scrubbers, 163	antistaling, 177, 369
Whale oil, 348, 349	conditioning, 318, 369, 380
Whey, 425, 426, 434, 453, 467, 557, 645	consistency, 150
Whipped toppings, nondairy, 429–431, 431 Whipped-tub margarine, 172, 181, 450, 469	donuts, 419
White layer cake tests, 232, 245–248	FDA on, 380
Wiley melting point, 203	plasticity, 308
Winterization	shelf-life extension, 146, 314
applications for, 138	GMOs and, 337
of basestocks, 120	omega-3 fortification for, 338
bleaching and, 133, 136	oxidative stability of, 338
of canola oil, 39, 584	prepared mixes for, 318
classical process for, 133-134, 137, 474	raised donuts, 418, 419
cold test for, 133, 137-138, 540	retarders for, 389
control of, 137–138, 540	shortenings for
copper chromite and, 115	all-purpose, 369, 377
of cottonseed oil; See under Cottonseed oil,	
winterization of	bakery frying, 416–420 consistency, 356

lard in, 54 liquid, 357, 363 shelf-life extension, 350, 356 sweet, 383 Yugoslavia, 3

Zea mays; See Corn Zebra fish, 15 Zinc, 160 Z