



Fats and Oils: Formulating and Processing for Applications, Third Edition

By Richard D. O'Brien

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In the interest of consumer health, many fats and oils processors continuously strive to develop healthier preparation procedures. Following in the footsteps of its previous bestselling editions, **Fats and Oils: Formulating and Processing for Applications, Third Edition** delineates up-to-date processing procedures and formulation techniques as well as the effects of new ingredients, processing, and formulation on globally relevant applications.

In addition to examining all product categories, such as types of shortening, margarine, and liquid oil, this new edition includes an array of new features, including:

- Expanded coverage of essential fatty acids and their health implications
- Extended chapter on problem solving and discussion of trans fats
- Added information on sterols and stanols usage, processing aids and additives, and specialty fats and oils
- Improved quality management chapter

Doused with practical advice, this ready reference combines 45 years of indispensable literature with the personal experiences of the expert author. It is an essential knowledge base for determining the best way to make processing and formulation techniques healthier and more cost-effective.

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