



# Oxidative Stability and Shelf Life of Foods Containing Oils and Fats

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## Oxidative Stability and Shelf Life of Foods Containing Oils and Fats From Academic Press and AOCS Press

*Oxidative Stability and Shelf Life of Foods Containing Oils and Fats* focuses on food stability and shelf life, both important factors in the improvement and development of food products. This book, relevant for professionals in the food and pet food industries, presents an evaluation of methods for studies on the oxidative stability and shelf life of bulk oils/fats, fried oils and foods, food emulsions, dried foods, meat and meat products, and seafood in food and pet food.

- Focuses on the application of various evaluation methods to studies of oxidative stability and shelf life in oils and fats and oils and fats-containing foods in the food and pet food industries
- Discusses oxidative stability and shelf life of low-moisture (dry) food, including dry pet food
- Discusses lipid co-oxidation with protein because a number of food products contain both lipids and proteins
- Directed mainly toward readers working in the food and pet food industries

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## Oxidative Stability and Shelf Life of Foods Containing Oils and Fats From Academic Press and AOCS Press Bibliography

- Sales Rank: #3347917 in Books
- Published on: 2016-02-04
- Original language: English
- Number of items: 1
- Dimensions: 9.02" h x 1.44" w x 5.98" l, 2.45 pounds
- Binding: Hardcover
- 564 pages

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### Editorial Review

#### Review

"Twenty-three different authors and experts have jointly created an excellent work...a valuable resource for scientists studying the oxidative stability of lipids in the aforementioned edible products, with correlated durability consequences." --**Analytical and Bioanalytical Chemistry, Oxidative Stability and Shelf Life of Foods Containing Oils and Fats**

#### About the Author

Min Hu, Ph.D., is a senior scientist working for DuPont Nutrition & Health in the U.S.A. He has 25 years of working experience in academia, food and pet food industry. He has published more than 40 peer-reviewed research papers, 1 book, 4 book chapters and 4 patents. His research articles have been widely cited by other researchers for more than 800 times. He served as editorial board member for two scientific Journals and has been invited to review research papers for more than 10 well-regarded international Journals. His main focus is on lipid chemistry, lipid oxidation and digestion, antioxidants and bioactive compounds. He has spent more than ten years working on the evaluation of oxidative stability and shelf life of oils/fats and oils/fats - containing foods in food and pet food industry. He has rich experience in how to select appropriate physical and chemical methods to evaluate oxidative stability and shelf life of a specific food product and how to access the efficacy of an antioxidant in a specific food system, in particular, in dried food products. He did three year's postdoc research on lipid oxidation with Prof. Eric Decker at University of Massachusetts at Amherst and one year research as a visiting professor on natural antioxidants at University of Copenhagen with Prof. Leif Skebsted. He was a professor at Huazhong Agricultural University.

Charlotte Jacobsen, Ph.D., is professor with special responsibilities in lipids and oxidation in foods. She leads the research group for Bioactives-Analysis and Application at the National Food Institute, Technical University of Denmark. She obtained her M.Sc. in 1990 and her Ph.d. in 1999, both from the Technical University of Denmark (DTU). During the last 20 years she has carried out research in the area of oxidative stability of foods enriched with functional lipids including omega-3 enriched foods. She is internationally renowned for her research in this area and she has received several awards for her work including the Danish Danisco price 2003 (40.000 \$), the French La Médaille Chevreul 2010 awarded by Association Francaise pour l'étude des Corps Gras as well as two best paper awards from the American Oil Chemist's society. She was appointed by EFSA as an expert in the Fish Oil working group under the Biohazard Panel to evaluate the potential hazard associated with human intake of refined fish oil. Her publication list includes more than 130 peer-reviewed manuscripts and book chapters. Her research group collaborates with several large national and international companies such as Arla Foods (DK), Pronova (Norway), EPAX (Norway), Dupont (DK/US) and Glaxo Smith Kline (US/UK).

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