



Oxidative Stability and Shelf Life of Foods Containing Oils and Fats

From Academic Press and AOCS Press

Download now

Read Online ➔

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

↓ [Download Oxidative Stability and Shelf Life of Foods Contai ...pdf](#)

📖 [Read Online Oxidative Stability and Shelf Life of Foods Cont ...pdf](#)

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 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

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

 [Download Oxidative Stability and Shelf Life of Foods Contai ...pdf](#)

 [Read Online Oxidative Stability and Shelf Life of Foods Cont ...pdf](#)

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).

Users Review

From reader reviews:

Alexander Macdougall:

What do you think about book? It is just for students because they are still students or that for all people in the world, the particular best subject for that? Only you can be answered for that problem above. Every

person has several personality and hobby per other. Don't to be obligated someone or something that they don't wish do that. You must know how great in addition to important the book Oxidative Stability and Shelf Life of Foods Containing Oils and Fats. All type of book would you see on many resources. You can look for the internet resources or other social media.

Mark Fetter:

As people who live in the actual modest era should be upgrade about what going on or details even knowledge to make these individuals keep up with the era and that is always change and advance. Some of you maybe may update themselves by reading books. It is a good choice to suit your needs but the problems coming to an individual is you don't know what type you should start with. This Oxidative Stability and Shelf Life of Foods Containing Oils and Fats is our recommendation to help you keep up with the world. Why, because this book serves what you want and want in this era.

Dolores Mika:

The book untitled Oxidative Stability and Shelf Life of Foods Containing Oils and Fats contain a lot of information on the item. The writer explains your ex idea with easy technique. The language is very clear to see all the people, so do definitely not worry, you can easy to read it. The book was authored by famous author. The author brings you in the new period of time of literary works. You can actually read this book because you can please read on your smart phone, or device, so you can read the book with anywhere and anytime. If you want to buy the e-book, you can wide open their official web-site and order it. Have a nice examine.

Pearl Norris:

A lot of people said that they feel bored when they reading a book. They are directly felt the item when they get a half parts of the book. You can choose the actual book Oxidative Stability and Shelf Life of Foods Containing Oils and Fats to make your current reading is interesting. Your own personal skill of reading expertise is developing when you including reading. Try to choose easy book to make you enjoy to see it and mingle the feeling about book and studying especially. It is to be initially opinion for you to like to available a book and learn it. Beside that the book Oxidative Stability and Shelf Life of Foods Containing Oils and Fats can to be your friend when you're truly feel alone and confuse in what must you're doing of that time.

Download and Read Online Oxidative Stability and Shelf Life of Foods Containing Oils and Fats From Academic Press and AOCS Press #8ACWU15FHEP

Read Oxidative Stability and Shelf Life of Foods Containing Oils and Fats From Academic Press and AOCS Press for online ebook

Oxidative Stability and Shelf Life of Foods Containing Oils and Fats From Academic Press and AOCS Press Free PDF download, audio books, books to read, good books to read, cheap books, good books, online books, books online, book reviews epub, read books online, books to read online, online library, greatbooks to read, PDF best books to read, top books to read Oxidative Stability and Shelf Life of Foods Containing Oils and Fats From Academic Press and AOCS Press books to read online.

Online Oxidative Stability and Shelf Life of Foods Containing Oils and Fats From Academic Press and AOCS Press ebook PDF download

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

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

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

8ACWU15FHEP: Oxidative Stability and Shelf Life of Foods Containing Oils and Fats From Academic Press and AOCS Press