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Fats And Lipid Systems

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in the behaviour, crystallization, and polymorphic transformations of fats and oils. It presents research and information on advanced analytical tools, computer modelling, molecular



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structures, mixing  
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with seeding materials and  
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This technique allows  
recording all three steps of

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the crystallization process,  
namely primary  
crystallization,  
microstructural development  
of the fat crystal network,  
and macroscopic  
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Systems book. Edited By

Nissim Garti, Kiyotaka Sato.

Edition 1st Edition . First

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Crystallization of Fats and Oils. Control of crystallization of Fats and Oils is important in many food products, including margarine, chocolate, butter, and shortenings. In these products, the aim is

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to produce the appropriate number and size distribution of fat crystals in the correct polymorphic form (i.e. type of crystal) because this solid fat crystalline phase plays a large role in the product

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Fats And Lipid Systems,  
properties as appearance,  
texture, spreadability, and  
functionality.

Control of crystallization  
of Fats and Oils

Abstract. Control of  
crystallization of lipids is

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products, including margarine, chocolate, butter, and shortening. In these products, the aim is to produce the appropriate number and size distribution of crystals in the correct

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polymorphic form because the crystalline phase plays a large role in such food properties as appearance, texture, spreadability, and flavor release.

Crystallization of Fats and

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### Oils - Metin - - Major . .

The crystallization behaviour of fats and lipids has two major industrial implications: (a) processing of the end products made of fat crystals, such as chocolate, margarine and

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Shortening, whipping cream, etc., and (b) separation of specific fats and lipids materials from natural resources.

Crystallization behaviour of fats and lipids – a review

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Controlling crystallization requires an understanding of the driving force that leads to crystallization, the process of forming the crystalline phase (nucleation), and then



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Oils | Request PDF  
Control of crystallization  
in fats is important in many  
food products, including  
chocolate, margarine,

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Butter, and shortening. In

these products, the aim is to produce the appropriate number, size, and distribution of crystals in the correct shape because the crystalline phase plays such a large role in

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Appearance, texture,

spreadability, and flavour  
release.

Crystallization – Modern  
Pastry and Plated Dessert  
Techniques

A fat consists of TAG

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Fats And Lipid Systems. The temperature at which the last of the crystals melt, called the final melting point or clear point, is rarely above  $40^{\circ}\text{C}$  for natural fats, but may be higher for fats that have

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Fats And Lipid Systems  
been modified, e.g., by  
hydrogenation or by  
fractionation.

Fat Crystal Networks |  
Crystallization Processes in  
Fats ...

It will also include

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methodologies for designing and selecting crystallization equipment taking into account the crystallization process involved and the properties of the crystals formed. Specific case studies will

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Fats and Lipid Systems,  
include product quality,  
texture, and stability of  
crystals in plastic fats,  
dairy, confectionery, frozen  
foods, and baked goods.

Crystallization Processes  
and Applications in Food

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### Products And Lipid Systems

Abstract Fatty acid crystallization is a complex process initiated by super cooling leading to nucleation and subsequent crystal growth. Each of these stages is greatly



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influenced by heat transfer,  
i.e., cooling rate, and mass  
transfer, i.e., viscosity,  
presence of shear, etc.

Crystallization of Fats and  
Fatty Acids in Edible Oils  
and ...

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Among the crystals that contain the creamy ice cream, are the lipid crystals (formed from fats) and ice crystals. It should be noted that some ice cream also contain lactose crystals. In this sense, ice

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cream is obtained through

various processes of  
artificial crystallization  
(one for lipids, one for ice  
and another for lactose).

30 Examples of  
Crystallization (with

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Winterization is a type of fractionation (also known as fractionate crystallization), the general process of separating the triglycerides found in fats and oils,

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Using the difference in  
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their melting points,  
solubility, and volatility.

Winterization is an oil  
refinement technique  
commonly used in  
biotechnology.

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## Winterrization of oil - Fats And Lipid Systems

Wikipedia

then subsequent crystal  
growth and crystallization  
processes in fats and lipid  
systems 1st the growth of  
fat crystals is a  
diffusionlimited process

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Walstra Klok and van Vliet

2001 thus the supercooled state can appear when the viscous material is cooled rapidly crystallization processes in fats and lipid systems pdf systems crystallization

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Precipitation is rather  
poorly understood when  
compared with  
crystallization of more  
soluble materials. It



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generally involves the simultaneous and rapid occurrence of nucleation and growth together with the so-called secondary processes, such as Ostwald ripening and agglomeration. In many cases, these processes are

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difficult to separate and

...

Precipitation Processes

(Chapter 8) - Handbook of

...

Crystallization processes  
are rarely, if ever,

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Fats And Lipid Systems  
completely growth dominated.  
Some degree of nucleation  
and attrition almost always  
occurs in order to develop  
an effective seeded  
crystallization. As this  
example demonstrates, real-  
time microscopy offers a

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Unique opportunity to better understand seeding events.

An exploration of new and emerging techniques, processes and applications

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in the behaviour, crystallization, and polymorphic transformations of fats and oils. It presents research and information on advanced analytical tools, computer modelling, molecular

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behaviour, and interactions  
with seeding materials and  
surfactants. The con

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structures, mixing behaviour, and interactions with seeding materials and surfactants. The contributors spotlight developments in the food, cosmetic and pharmaceutical industries, highlighting



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modern discoveries in  
polymorphic forms, self-  
assembled structures, and  
speciality fats and oils,  
emphasizing health, balanced  
nutrition, and  
functionality.

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An authoritative reference  
that contains the most up-to-  
date information knowledge,  
approaches, and applications  
of lipid crystals  
Crystallization of Lipids is

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a comprehensive resource that offers the most current and emerging knowledge, techniques and applications of lipid crystals. With contributions from noted experts in the field, the text covers the basic

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research of polymorphic

structures, molecular

interactions, nucleation and

crystal growth and crystal

network formation of lipid

crystals which comprise main

functional materials

employed in food, cosmetic

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Fats And Lipid Systems and pharmaceutical industry.

The authors highlight trans-fat alternative and saturated-fat reduction technology to lipid crystallization. These two issues are the most significant challenges in

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the edible-application technology of lipids, and a key solution is lipid crystallization. The text focuses on the crystallization processes of lipids under various external influences of

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thermal fluctuation,  
ultrasound irradiation,  
shear, emulsification and  
additives. Designed to be  
practical, the book's  
information can be applied  
to realistic applications of  
lipids to foods, cosmetic

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authoritative and up-to-date  
guide: Highlights cutting-  
edge research tools designed  
to help analyse lipid  
crystallization with the  
most current and the  
conventional techniques



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Offers a thorough review of the information, techniques and applications of lipid crystals Includes contributions from noted experts in the field of lipid crystals Presents cutting-edge information on

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the topics of trans-fat  
alterative and saturated-fat  
reduction technology Written  
for research and development  
technologists as well as  
academics, this important  
resource contains research  
on lipid crystals which

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Fats And Lipid Systems  
comprise the main functional materials employed in food, cosmetic and pharmaceutical industry.

In nearly all process industries, crystallization is used at some stage as a

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method of production, purification or recovery of solid materials. In recent years, a number of new applications have also come to rely on crystallization processes such as the crystallization of nano and

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The articles in this book have been contributed by some of the most respected researchers in this area and cover the frontier areas of research and developments in crystallization processes.

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Divided into three sections, this book provides the latest research developments in many aspects of crystallization including the crystallization of biological macromolecules and pharmaceutical

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### Compounds, the Fat And Lipid Systems

crystallization of  
nanomaterials and the  
crystallization of amorphous  
and glassy materials. This  
book is of interest to both  
fundamental research and  
practicing scientists and

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Fats And Lipid Systems will prove invaluable to all chemical engineers and industrial chemists in process industries, as well as crystallization workers and students in industry and academia.



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will summarize the latest research efforts and discoveries in the relatively new area of sonocrystallization of edible lipids. Ultrasound has been used extensively in

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the past to induce the crystallization of molecules. Until recently, however, very little work has been done using power ultrasound to induce the crystallization of edible lipids and understand how

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the phenomena applies in these systems. Power ultrasound is used in fats to induce their crystallization and to generate small crystals, which ultimately result in a harder material. Since the

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elimination of trans-fats  
Fate And Lipid Systems

from food products, novel processing technologies have been sought to improve the functional properties of low saturated, no-trans lipids. Power ultrasound can be used as a new processing

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condition to modify the crystallization of fats and tailor their functional properties to specific food uses. This Springer Brief will describe recent research performed in the area of sonocrystallization

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of fats and the possible application in the food industry. An overview of ultrasound theories will be presented at the beginning of the book followed by a brief description of the uses of power ultrasound in

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## the food industry.

Description of recent research in the area of fat sonocrystallization and detailed information regarding the experimental conditions used, such as type of equipment and

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ultrasound settings, will be presented. The book will end with a description of the future trends in sonocrystallization of fats in the food industry.

Annotation The

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Crystallization and solidification properties of lipids influence their functional properties in biological systems, foods, personal care products, pharmaceuticals, and oleochemicals. To help its

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members and others optimize products or systems containing lipids, the American Oil Chemists Society devoted its 2000 conference, held in Toronto, to the fundamental principles of lipid

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The resulting 20 papers discuss phase behavior and polymorphism, lipid crystallization kinetics, microstructure and rheology, and crystallization in emulsions. They also

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consider applications to dairy systems, manufacturing chocolate confection, and the texture of fats.

Annotation c. Book News, Inc., Portland, OR (booknews.com).

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The first authoritative source on the subject, this reference discusses the various levels of structure that influence the macroscopic physical properties of fat crystal networks. Fat Crystal

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Networks summarizes 50 years of structural research in the field, as well as a wealth of information on fat crystal networks pertinent to real-world challenge

Lipid science and technology

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has grown exponentially since the turn of the millennium. The replacement of unhealthy fats in the foods we eat, and of petroleum-based ingredients in the cosmetics we use, is a top priority for

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consumers, government, and industry alike. Particularly for the food industry, removing trans fats and reducing saturated fat

Crystallization is an important separation and



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**Fats And Lipid Systems** used in industries ranging from bulk commodity chemicals to specialty chemicals and pharmaceuticals. In recent years, a number of environmental applications have also come to rely on

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Crystallization in waste treatment and recycling processes. The authors provide an introduction to the field of newcomers and a reference to those involved in the various aspects of industrial crystallization.

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It is a complete volume covering all aspects of industrial crystallization, including material related to both fundamentals and applications. This new edition presents detailed material on crystallization

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precipitation, impurity-  
crystal interactions,  
solubility, and design.

Provides an ideal  
introduction for industrial  
crystallization newcomers  
Serves as a worthwhile

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reference to anyone involved  
in the field Covers all  
aspects of industrial  
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complete volume

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