

Industrial Processing Technology of Edible Oils & Fats Products 3(2-1)

Theory

Edible oils and fats, natural sources. Oil extraction: Rendering process, mechanical expression, solvent extraction. Production of hydrogenated oils: Refining, bleaching hydrogenation and deodorization operations. Specifications of vegetable ghee. Production of salad and cooking oils, margarine, butter, food dressings, toppings, coatings and shortenings. Production and characterization of specialty oils, quality control in oils and fats processing.

Practical

Oil extraction, refining, bleaching, hydrogenation and deodorization. Preparation of different fat products: butter, margarine, dressings, toppings etc. Visits to various oil processing plants and quality control laboratories.

Books Recommended

1. Fereidoon, S (Ed). 2005. Edible Oil and Fat Products: Application Technology, Vol. 4. John Wiley and Sons, London.
2. Hamm, W. and Hamilton, R.J. 2000. Edible Oil Processing. CRC Press, Boca Raton, Florida.
3. Lawson, H. 1995. Food Oils and Fats: Technology, Utilization and Nutrition. Chapman and Hall, New York.
4. O'Brein, R.D. 2004. Fats and Oils. Formulating and Processing for Applications, 2nd ed. CRC Press, London.

Website: www.foodscienceuniverse.com