

Bleaching and Purifying Fats and Oils: Theory and Practice

From Academic Press and AOCS Press



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Since the original publication of this book in 1992, the bleaching process has continued to attract the attention of researchers and the edible-oil industry. In this 2nd edition, the reader is directed to more modern techniques of analysis such as flame-atomic adsorption, graphite furnace atomic adsorption, and atomic emission spectrometry involving direct current plasma (DCP) and inductively coupled plasma (ICP). It also discusses the Freundlich Equation and reports on high-temperature water extraction, high-temperature oxidative aqueous regeneration, and extraction with supercritical CO2. Finally, various degumming methods improved over the past several decades are discussed

- Second edition features the progress in the bleaching and purifying of fats and oils since the mid-1990s
- Includes extensive details on the adsorptive purification of an oil prior to subsequent steps in the process, including refining and deodorization
- Offers practical considerations for choosing membranes, filtration equipment, and other key economic considerations



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About the Author

Gary R. List, consultant, USA is an outstanding researcher in lipids whose career spans over 50 years. His research covered many important areas in lipid science including analytical methods, processing of oilseeds, lecithin, hydrogenation, physical refining and intereseterification. Gary is author of over 370 publications, proceedings, abstracts, and book chapters/books. He has presented over 160 papers at national and international meetings, edited 8 books and made revisions to "Baileys Industrial Oil and Fat Products" (4th, 5th, and 6th revision).

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