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eBook ISBN: 9780128134337 **Paperback ISBN:** 9780128094358

Imprint: Academic Press

Published Date: 19th April 2017

Page Count: 382

Unconventional Oilseeds and Oil Sources

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Description

Unconventional Oilseeds and New Oil Sources: Chemistry and Analysis is presented in three parts, with each section dedicated to different types of oil sources. Part One deals with plants (vegetable, herbs, shrubs), such as Hibiscus, Mexican Poppy, Cucumber, Squashes, Sesame, etc. Part Two presents unconventional oils found in trees (like Balanites aegyptiaca, Annona squamosal and Catunaregam nilotica), and Part Three deals with new oils found in insects, as in the water melon bug and sorghum bug.

This book will be of interest to researchers in oilseed production, research and development personnel, food scientists, plant breeders, product development personnel, and government agency personnel involved in the production, transportation, distribution, and processing of oilseeds.

Key Features

- Compiles information on unconventional oilseeds and new sources of oil found worldwide, including those from plants (vegetables, herbs, shrubs), trees, and insects
- Presents the physico-chemical properties of the seed oils, in addition to their mineral compositions and chemical analyses
- Thoroughly explores the chemistry of new oils, their composition, bioactive compounds, such as fatty acids, tocopherols, and sterols
- Introduces the composition of new oil sources, their content of minor and bioactive components, and the most used official methods for analysis

Readership

Food scientist, food chemists, oil chemists and R&D personnel working in the field of oil and fats industry

Academic Press is an imprint of Elsevier
125 London Wall, London EC2Y 5AS, United Kingdom
525 B Street, Suite 1800, San Diego, CA 92101-4495, United States
50 Hampshire Street, 5th Floor, Cambridge, MA 02139, United States
The Boulevard, Langford Lane, Kidlington, Oxford OX5 1GB, United Kingdom

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Library of Congress Cataloging-in-Publication Data

A catalog record for this book is available from the Library of Congress

British Library Cataloguing-in-Publication Data

A catalogue record for this book is available from the British Library

ISBN: 978-0-12-809435-8

For information on all Academic Press publications visit our website at https://www.elsevier.com/books-and-journals



Publisher: Nikki Levy

Acquisition Editor: Nina D. Bandeira Editorial Project Manager: Mariana L. Kuhl Production Project Manager: Susan Li

Designer: Alan Studholme Typeset by Thomson Digital

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Details

No. of pages: 382

Language: English

Copyright: © Academic Press 2017

Published: 19th April 2017

Imprint: Academic Press

eBook ISBN: 9780128134337

Paperback ISBN: 9780128094358

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