

## **CY-406 FATS AND OILS**

**Introduction:** Sources of Oils & Fats; General Uses; Classification of Lipids; Structure and Nomenclature of Fat; Chemical Compositions.

**Extraction:** Methods of Oil Extraction from Seeds and Fruits; Expeller & Screw Press; Solvent extraction; Rendering - Wet & Dry Rendering.

**Processing:** Refining Methods; Physical and Chemical Refining; De-gumming; Neutralization; Bleaching; Deodorization; Fractionation; Winterization; Hydrogenation; Inter-esterification; Esterification; Refining Efficiency; Refining By-products; Soap Stock; Processing & Refining of different Oils.

**Characteristics of Oil & Fats:** Physical & Chemical Characteristics of Oils and Fats.

**Spoilage:** Oxidative and Hydrolytic Rancidity; Causes & Inhibition.

**Industrial Fats:** Frying Oil; Shortenings; Margarine and Mayonnaise

**Additives & Processing Aids:** Antioxidants used in Edible Oils; Potential Hazards of Approved Antioxidants; Color Agents used in Edible Oils and Fats; Natural Identical Colors.