## References and Further Reading

- Bonow, R.O. and Eckel, R.E. (2003) Diet, obesity, and cardiovascular risk, *New England Journal of Medicine*, **348**, 2057–2058.
- Breivik, H., editor (2007) *Long-Chain Omega-3 Specialty Oils*, The Oily Press, Bridgwater, UK.
- Christie, W.W. (1998) Gas chromatography-mass spectrometry methods for structural analysis of lipids. *Lipids*, **33**, 343–353.
- Christie, W.W. (2003) Lipid Analysis, The Oily Press, Bridgwater, UK.
- Chumpitaz, L.D.A., Coutinho, L.F., and Meirelles, A.J.A. (1999) Surface tension of fatty acids and triglycerides. *J. Am. Oil Chem.* Soc., **76**, 379–382.
- Coultate, T.P. (2002) Food The Chemistry of Its Components, 4th edition, The Royal Society of Chemistry, Cambridge, UK.
- Coupland, J.N. and McClements, D.J. (1997) Physical properties of liquid edible oils. *J. Am. Oil Chem. Soc.*, **74**, 1559–1564.
- Cuppett, S.L. (2003) Cholesterol oxides: sources and health implications, *Lipid Tecnology Newsletter*, **9**, 9–13.
- Diehl, B.W.K. (2002) <sup>31</sup>P-NMR in phospholipid analysis. *Lipid Technol.*, **14**, 62–65.
- Dobson, G., editor (2001) Spectroscopy and spectrometry of lipids. *Eur. J. Lipid Sci. Technol.*, **103**, 815–840; 2002, **104**, 36–68.
- European Pharmacopoeia 5th edition, 2004, Strasbourg, France.
- Firestone, D., editor (1999) *Physical and Chemical Characteristics of Oils, Fats, and Waxes*, AOCS Press, Champaign, USA.
- Frankel, E.N. (2005) *Lipid Oxidation*, 2nd edition, The Oily Press, Bridgwater, UK.
- Gunstone, F.D., editor (2003) *Lipids for Functional Foods and Nutraceuticals*, The Oily Press, Bridgwater, UK.
- Gunstone, F.D. (2004) *The Chemistry of Oils and Fats*, Blackwell Publishing, Oxford, UK.
- Gunstone, F.D., editor (2006) *Modifying Lipids for Use in Food*, Woodhead Publishing Limited, Cambridge, UK.
- Gunstone, F.D., (2008) *Phospholipids*, The Oily Press, Bridgwater, UK (in press). Gunstone, F.D. and Padley, B.F. (1997) *Lipid Technologies and Applications*, Marcel Dekker. New York.

- Gunstone, F.D. and Herslof, B.G. (2000) *Lipid Glossary 2*, The Oily Press, Bridgwater, UK. This book can be down loaded free via The Oily Press website.
- Gunstone, F.D., Harwood, J.L., and Dijkstra, A.J., editors (2007) *The Lipid Handbook with CD Rom*, 3rd edition, CRC Press, Baco Raton, FL, USA.
- Gurr, M.I. (1999) *Lipids in Nutrition and Health a Reappraisal*, The Oily Press, Bridgwater, England.
- Hamilton, R.J. and Cast, J., editors (1999) Spectral Properties of Lipids, Sheffield Academic Press, Sheffield, UK.
- Hamm, W. and Hamilton, R.J., editors (2000) *Edible Oil Processing*, Sheffield Academic Press, Sheffield, UK.
- Keys, A. Andersen, J.T., and Grande, F. (1957) Prediction of serum-cholesterol responses of man to changes in the fats in the diet. *Lancet*, **2**, 959–996.
- Knothe, G. (2002) Structure indices in fatty acids. How relevant is the iodine value? *J. Am. Oil Chem.* Soc., **79**, 847–854.
- Knothe, G. (2003) Quantitative analysis of fatty compounds by <sup>1</sup>H NMR, *Lipid Technol.*, **15**, 111–114.
- Larsson, K.L., Quinn, P., Sato, K., and Tiberg, F. (2006) *Lipids: Structure, Physical Properties and Functionality*, The Oily Press, Bridgwater, UK.
- Lawler, P.J. and Dimick, P.S. (2002) Crystallisation and polymorphism in fats, in *Food Lipids: Chemistry, Nutrition, and Biotechnology*, 2nd edition (C.C. Akoh and D.B. Min, editors), Dekker, New York, pp. 275–300.
- Lidefelt, J.-0. (2002) Handbook Vegetable Oils and Fats, Karlshamns AB, Karlshamn, Sweden.
- Lonchampt, P. and Hartel, R.W. (2004) Fat bloom in chocolate and compound coatings. *Eur. J. Lipid Sci. Technol.*, **106**, 241.
- McLean, B. and Drake, P. (2002) Review of Methods for the Determination of Fat and Oil in Foodstuffs, Review No. 37, Campden and Chorleywood Food Research Association Group, Chipping Campden, UK.
- Mela, D.J. (2005) Food, Diet, and Obesity, Woodhead Publishing Limited, Cambridge, UK.
- O'Brien, R.D. (2004) Fats and Oils, 2nd edition, CRC Press, Boca Raton, USA.
- Rajah, K.K., editor (2002) Fats in Food Technology, Sheffield Academic Press, Sheffield, UK.
- Ratnayake, W.M.N., Pelletier, G., Hollywood, R., Bacler, S., and Leyte, D. (1998) trans Fatty acids in Canadian margarines: Recent trends. *J. Am. Oil Chem.* Soc., **75**, 1587.
- Rossell, B., editor (1999) LFRA Oils and Fats Handbook Series, Volume 1, Vegetable Oils and Fats, Leatherhead Food RA, Leatherhead, UK.
- Rossell, B., editor (2001) LFRA Oils and Fats Handbook Series, Volume 2, Animal Carcase Fats, Leatherhead Food RA, Leatherhead, UK.

- Rossell, B., editor (2003) LFRA Oils and Fats Handbook Series, Volume 3, Dairy Fats, Leatherhead Food RA, Leatherhead, UK.
- Sato, K. (2001) Crystallisation behaviour of fats and lipids A review. *Chem. Eng. Science*, **56**, 2255–2265.
- Shahidi, F. (2005) *Bailey's Industrial Oil and Fat Products*, 6th edition, 6 volumes, John Wiley and Sons, Hoboken, USA.
- Sikorski, Z.E. and Kolakowska, A. (2003) *Chemical and Functional Properties of Food Lipids*, CRC Press, Boca Raton, USA.
- Stier, R.F. (2004) Tests to monitor quality of deep-frying fats and oils. *Eur. J. Lipid Sci. Technol.*, **106**, 766–771.
- Timms, R.E. (1978) Heats of fusion of glycerides. *Chem. Phys. Lipids*, **21**, 113–129.
- Timms, R.E. (1985) Physical properties of oils and mixtures of oils. *J. Am. Oil Chem.* Soc., **62**, 241–248.
- Timms, R.E. (2003) *Confectionery Handbook*, The Oily Press, Bridgwater, UK. Tseng, C.-H. and Wang, N. (2007) Fast analysis of fats, oils and biodiesel by FT-IR, *Lipid Technol.*, **19**, 39–40.
- Warner, K. (2007) Increasing gamma- and delta-tocopherols in oils improves oxidative stability. *Lipid Technol.*, **19**, 229–231.
- Whitehurst, R.J. (2004) *Emulsifiers in Food Technology*, Blackwell Publishing, Oxford, UK.
- Williams, C. and Buttriss, J. (2006) *Improving the Fat Content of Foods*, Woodhead Publishing Ltd., Cambridge, UK.
- Wolff, R.L., Combe, N.A., Destaillets, F., Boue, C., Precht, D., Molkentin, J., and Entressangles, B. (2000) Follow-up of the  $\Delta 4$  to  $\Delta 16$  *trans*-18:1 isomer profile and content in French processed foods containing partially hydrogenated vegetable oils during the period 1995–1999. Analytical and nutritional implications. *Lipids*, **35**, 815.