

Specific Function of Triglycerides

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Summary

Specific properties of individual triglyceride were investigated. Normally food fats are a mixture of various triglycerides, such as soybean oil, palm oil and others, therefore, its properties are revealed as a complex of component triglycerides. However, some triglycerides have specific properties which are useful for processing and/or modifying of food systems according to their polymorphism, structure or hydrophobic/hydrophilic balance. 2-Oleoyl-1,3-dibehenoly triglyceride showed seed effect in the tempering process of chocolate production and also superior anti-bloom effect under high temperature exposure. 3-Butyroyl-1,2-dipalmitoyl triglyceride stabilized the interface of O/W emulsion due to its hydrophobic/hydrophilic balance within the structure. Further, a specific absorption property at rat feeding test was observed in the case of 2-stearoyl-1,3-dicaproyl triglyceride.