

Modification and Functional Properties of Glycerides in Fats and Oils Food Technology

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Summary

This report, briefly discusses some practical examples of glycerides structure which have been divided into the three categories;

- 1) Characteristics of symmetrical and asymmetrical triglycerides.
- 2) Utilization of the introduction of hydroxyl group.
- 3) Effects of the difference in the chain length.

The approaches are investigated in relation to the physical properties of foods.