Oxidative Stability and Shelf Life of Food Emulsions - DTU Orbit (08/11/2017)

Oxidative Stability and Shelf Life of Food Emulsions

Lipid oxidation and antioxidant effects in food emulsions are influenced by many different factors, such as the composition of the aqueous phase and interface, the partitioning of the antioxidants between the different phases of the emulsion system, the antioxidant properties, and others. This chapter will give an overview of the most important factors influencing lipid oxidation in such systems. This will be followed by a summary of the effects of some of these factors including antioxidant addition in real food emulsions such as mayonnaise, dressing, dairy products, margarine, and spreads.

General information

State: Published
Organisations: National Food Institute, Research Group for Bioactives – Analysis and Application
Authors: Jacobsen, C. (Intern)
Number of pages: 26
Pages: 287-312
Publication date: 2016

Host publication information

Title of host publication: Oxidative Stability and Shelf Life of Foods Containing Oils and Fats
Publisher: Academic Press
ISBN (Print): 9781630670566
Chapter: 8
Main Research Area: Technical/natural sciences
Chemistry (all), Antioxidants, Dairy emulsions, Dressing, Mayonnaise, Oil-in-water emulsions, Oil-water interface, Partitioning, Spreads, Water-in-oil emulsions
DOIs:
10.1016/B978-1-63067-056-6.00008-2
Source: FindIt
Source-ID: 2304809094
Publication: Research - peer-review › Book chapter – Annual report year: 2016