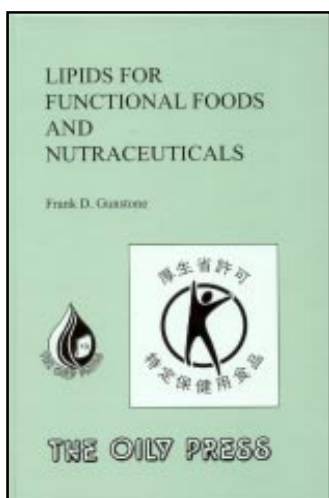


The first book to address specifically the use of lipids in functional foods and nutraceuticals.....



LIPIDS FOR FUNCTIONAL FOODS AND NUTRACEUTICALS

Edited by Frank D. Gunstone

University of St Andrews and Scottish Crop Research Institute, Scotland

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Lipids represent one of the most important of the active ingredients and components of functional foods and nutraceuticals. *Lipids for Functional Foods and Nutraceuticals* is the first book to address specifically the use of lipids in such products and it will be essential reading for technologists, researchers, product developers and nutritionists who produce the lipids or seek to incorporate them into appropriate formulations. Professor Gunstone's international team of experts provides an excellent review of the most important lipids used in making functional foods and nutraceuticals. This book has become a standard source worldwide for information on lipids in these exciting food products and supplements. The chapter titles and authors are as follows.

A team of 22 experts from 10 countries.....

Introduction John Young (*Leatherhead Food International, UK*)

Carotenoids Yaakob B. Che Man and Chin-Ping Tan (*Universiti Putra Malaysia, Malaysia*)

Tocopherols, tocotrienols and vitamin E William L. Stone (*East Tennessee State University, USA*) and Andreas Papas (*Eastman Chemical Company, USA*)

Other natural antioxidants – rice bran oil, sesame oil, rosemary extract, flavonoids Clifford Hall III (*North Dakota State University, USA*)

Diacylglycerols Hiroyuki Watanabe and Noboru Matsuo (*Kao Corporation, Japan*)

Phytosterols Pia Salo, Ingmar Wester and Anu Hopia (*Raisio Benecol Ltd, Finland*)

Lipase-catalysed synthesis of modified lipids Uwe T. Bornscheuer (*University of Greifswald, Germany*), Marek Adamczak (*Institute of Food Biotechnology, Poland*), Mohamed M. Soumanou (*Polytechnic College University, Benin*)

Omega-3 (n-3) fatty acids Duo Li (*Hangzhou University of Commerce, China*), Ortwim Bode, Hamish Drummond (*Clover Corporation Ltd, Sydney*) and Andrew J. Sinclair (*RMIT University, Australia*)

Oils containing oleic, palmitoleic, gamma-linolenic and stearidonic acids Baoru Yang, Heikki Kallio (*University of Turku, Finland*) and Frank D. Gunstone (*Scottish Crop Research Institute, UK*)

Conjugated linoleic acid Claire E. Fernie (*Scottish Crop Research Institute, UK*)

About the Editor.....

Frank D. Gunstone is Professor Emeritus at the University of St Andrews and Honorary Research Professor at the Scottish Crop Research Institute, Dundee, UK. He is also Editor of *Lipid Technology* journal and *Lipid Technology Newsletter*, has been active in the field of lipid research for more than 50 years, and is the holder of several prestigious awards. He is the author or co-author of over 300 publications covering many aspects of lipid science. In 2005, Professor Gunstone was presented with the Alton E. Bailey Award from the AOCS.



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