

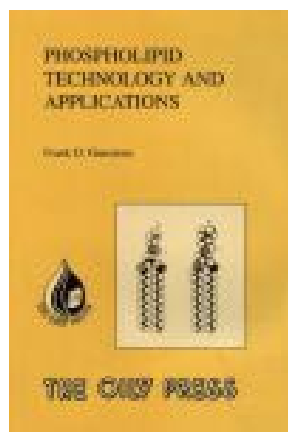
A new book from The Oily Press...

PHOSPHOLIPID TECHNOLOGY AND APPLICATIONS

Edited by Frank D. Gunstone

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April 2008, ISBN 978-0-9552512-2-1. Hardback, 234 x 156 mm, 213 pages, 45 figures, 28 tables and 553 references. Vol. 22 in The Oily Press Lipid Library. Price £85 or US\$174.



Phospholipid Technology and Applications should be of special value to technologists developing food and cosmetics products, scientists researching phospholipids in biological and food systems, technologists in fats and oils refining, and scientists developing drugs and drug delivery systems and carriers.

The major source of phospholipids is the lecithin recovered during degumming of vegetable oils, particularly soybean oil. This crude material finds uses in its own right but it can be purified through a series of processes which eventually lead to individual phospholipid classes such as the phosphatidylcholines.

It is widely accepted that oil and water do not mix but there are several areas in science and technology where these two distinct phases must coexist in stable emulsions. This is achieved by admixture of amphiphilic molecules of which the phospholipids are important natural examples. Today phospholipids find many uses in the food industry and in other industries which exploit the amphiphilic nature of these compounds. The early chapters in this book are devoted to the more common glycerol-based

phospholipids and cover their structure, source, composition, modification by chemical and enzymatic methods, their physical, chemical, and nutritional properties, and their major uses. The final chapter is devoted to another kind of phospholipids, the sphingolipids, in which there is a growing interest.

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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 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 and has received awards from the UK, USA, France, Germany and Malaysia. He is author and co-author respectively of the Oily Press books *Lipids for Functional Foods and Nutraceuticals* and *Lipid Glossary*.



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