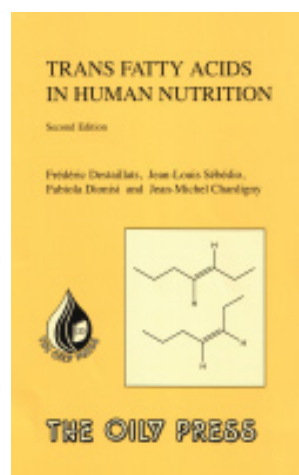


A new book from The Oily Press...

Trans Fatty Acids in Human Nutrition

Edited by **Frédéric Destailats** (Nestlé Research Center, Lausanne, Switzerland), **Jean-Louis Sébédio** (INRA, St Genes Champanelle, France), **Fabiola Dionisi** (Nestlé Research Center, Lausanne, Switzerland) and **Jean-Michel Chardigny** (INRA, Clermont-Ferrand, France).

Second Edition, 2009. Hard cover. 442 pages, 82 figures, 39 tables and 1221 references. ISBN 978-0-9552512-3-8. Volume 23 in The Oily Press Lipid Library. Price £85 or US\$174.



In this completely rewritten Second Edition of *Trans Fatty Acids in Human Nutrition*, authors who are recognized international authorities in their field have addressed the major areas of *trans* fatty acids (TFA) research such as consumption, analysis, biochemistry, synthesis and natural TFA biosynthesis, health effects, food formulation, and also regulation and consumer perception. Each chapter contains the latest references and major advances and breakthroughs in a specific area of *trans* fatty acids research. Furthermore, the book also includes a discussion of a major issue - the health effects of the 'natural *trans* isomers', comparing their effects to those observed for TFA produced during hydrogenation.

The availability of so much information in a single volume will help to clarify the major effects of TFA in human nutrition discovered over the last two decades and guide the next generation of scientists to the important opportunities for making further progress in this challenging field of research. The First Edition carried out a very similar task for the state of our knowledge in the late 1990s but the rapid expansion and progress in the subject meant that it had to be completely re-written and expanded from the original 9 to the present 15 chapters of the Second Edition.

Contents

- **Prologue** - Bruce German
Francis Enjalbert and Annabelle Troegeler-Meynadier
 - **Biosynthesis of *trans* fatty acids in ruminants**
Jean-Baptiste Bezelgues and Albert J. Dijkstra
 - **Formation of *trans* fatty acids during catalytic hydrogenation of edible oils**
Jean-Baptiste Bezelgues and Frédéric Destailats
 - **Formation of *trans* fatty acids during deodorisation of edible oils**
Jean-Baptiste Bezelgues and Frédéric Destailats
 - **Chemical synthesis of monounsaturated *trans* fatty acids**
Zephirin Mouloungui and Laure Candy
 - **Analysis of *trans* fatty acids of partially hydrogenated vegetable oils and dairy products**
W.M. Nimal Ratnayake and Cristina Cruz-Hernandez
 - **Replacement of partially hydrogenated oils in food products: a technological challenge**
Guillermo Napolitano and Francesca Giuffrida
 - **Metabolism of *trans* fatty acid isomers**
Jean-Louis Sébédio and William W. Christie
 - **Biosynthesis and biological activity of rumenic acid: a natural CLA isomer**
Adam L. Lock, Jana Kraft, Beth H. Rice and Dale E. Bauman
 - **Biosynthesis, synthesis and biological activity of *trans*-10, *cis*-12 conjugated linoleic acid (CLA) isomer**
Delphine Tissot-Favre and Mark Waldron
 - **Observational epidemiological studies on intake of *trans* fatty acids and risk of ischaemic heart disease**
Marianne Uhre Jakobsen and Kim Overvad
 - **Dietary *trans* fatty acids and cardiovascular disease risk**
Corinne Malpuech-Brugère, Béatrice Morio and Ronald P. Mensink
 - **Dietary *trans* fatty acids: from the mother's diet to the infant**
Jean-Michel Chardigny and Nicole Combe
 - **Evolution of worldwide consumption of *trans* fatty acids**
Margaret C. Craig-Schmidt and Yinghui Rong
 - **Legislation relating to *trans* fatty acids**
Koenraad Duhem
 - **Consumer concerns and risk perception related to *trans* fatty acids**
Clotilde Aubertin
-



THE OILY PRESS

Published by: PJ Barnes & Associates, Bridgwater, England
www.pjbarnes.co.uk

