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important aspects of chemistry,
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Olive oil has a remarkable stability during domestic deep-frying or in other uses that require frying temperatures (Boskou, 1999). In comparison to

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sunflower, cottonseed, corn, and soybean oil, olive oil has a significantly lower rate of alteration. This increased stability to thermal oxidation explains why the oil can be used for repeated frying.

Olive Oil: Chemistry and Technology, Second Edition

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Olive Oil is a compact and readable text on the most important aspects of chemistry, technology, quality, analysis and biological importance of olive oil. The topics selected have been developing rapidly in recent years, and will provide the reader with a background to address more specific problems that may arise in the future.

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This book is a readable text on the most important aspects of chemistry, technology, quality, analysis and

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biological importance of olive oil. The topics selected have been developing rapidly in recent years, and will provide the reader with a background to address more specific problems that may arise in the future.

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may arise in the future.

Olive oil: chemistry and technology.

Olive Oil: Chemistry and Technology iii
Preface A staple food for thousands of years for the inhabitants of the Mediterranean region, olive oil is now becoming popular among consumers all over the world. New consumers are

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looking to extract healthful benefits from the diet of the people living in

Olive Oil: Chemistry and Technology, Second Edition

He served as an assistant lecturer, assistant professor, associate professor, professor, and head of the Laboratory of Food Chemistry and Technology, School

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of Chemistry, Aristotle University (1970-2006). In the period from 1986 to 1998 he was a member of the IUPAC Oils, Fats, and Derivatives Commission.

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Mediterranean region, olive oil is now becoming popular all over the world

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xi, 268 pages ; 24 cm: Contents: The
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world) / Aikaterini Polymerou-Kamilakis
--Characteristics of the olive tree and
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Recent research suggests that olive oil produces many healthful benefits, including reduced risk of coronary heart disease. This second edition of Olive Oil includes new material from contributors and additional chapters that explore the most important aspects of chemistry, technology, quality, analysis and

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and biological importance of olive oil. The topics selected have been developing rapidly in recent years, and will provide the reader with a background to address more specific problems that may arise in the future.

Olive Oil | ScienceDirect

Large quantities of olive oil must be

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refined, mainly because it came from poor quality fruit. The refining process, however, destroys the sensory attributes which are responsible for the extraordinary quality of olive oil. In this article we review the literature pertinent to the chemistry and technology of olive oil.

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Olive Oil: A Review - ScienceDirect

Why is it important for olive oil producers and consumers alike to understand the chemical composition and characteristics of olive oil? In this section, we describe the chemical composition of olive oil, and some of its characteristics. We discuss the different fatty acids found in olive oil. This will

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help you understand the effect of olive oil on a healthy diet.

Olive Chemistry | The Olive Oil Source

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