



Lipids in Food Chemistry

Guest Editor:

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Message from the Guest Editor

Oils and fats, an important source of fat-soluble nutrients, essential fatty acids, as well as energy. Lipids from natural sources are mainly composed of triacylglycerol and minor components, such as tocochromanols, phytosterols, phenolic compounds, and squalene, and the previous studies have observed that most of these minor components have antioxidant properties. Moreover, the current research is mainly focusing on the physiological and biological activities of lipids and their possible relationships with human health. In addition, in the food industry, oils and fats could also provide numerous lipid-based foods, such as bread, biscuit, chocolate, margarine, and frozen dessert, with the desirable texture, flavor, and taste. However, the properties, quality and oxidative stability of food products are significantly influenced by fatty acid and triacylglycerol composition, due to the different physico-chemical properties.

This Special Issue will include original research articles, reviews, and short communications related to the health benefits, physicochemical properties, synthesis, processing, oxidation, nutrition and biotechnology of lipids, but are not limited to the above.





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Message from the Editor-in-Chief

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