



GLOSSARY

Antioxidant	<p>A substance that slows or interferes with the reaction of a fat or oil with oxygen.</p> <p>The addition of antioxidants to fats or foods containing them retard rancidity and increases stability and shelf life.</p>
Bleaching	<p>The purification process to remove color bodies and residual impurities from oils and fats during refining, generally through the use of an adsorbent clay material.</p>
	<p>The use of living organisms or other biological systems to develop food, drugs and other products.</p>
Catalyst	<p>A material which accelerates a chemical reaction without becoming part of the reaction products.</p>
Cholesterol	<p>A fat-soluble sterol found primarily in animal cells important in physiological processes.</p>
Chlorophyll	<p>A natural, green coloring agent vital to a plant's photosynthesis process which is removed from vegetable oils through bleaching and refining processes.</p>
Cis	<p>The term applied to a geometric isomer of an unsaturated fatty acid where the hydrogen atoms attached to the carbon atoms comprising the double bond are on the same side of the carbon chain.</p>
Emulsifier	<p>Compounds having the ability to reduce surface tension at the interface.</p> <p>Emulsifiers are often used to disperse immiscible liquids such as water and oil or fats in products such as mayonnaise, ice cream and salad dressings.</p>
	<p>The reaction of chemically combining an alcohol and an acid resulting in the formation of an ester.</p>
Fatty Acid	<p>A long chain carboxylic acid, which generally contains an unbranched chain with even number of carbons.</p>
Fire point	<p>The temperature at which an oil sample, when heated under prescribe dconditions, will ignite for a period of at least five seconds (spontaneous combustion).</p>
Flash point	<p>The temperature at which an oil sample, when heated under prescribed conditions, will flash when a flame is passed over the surface of the oil but not maintain ignition.</p>



Medium chain triglyceride (MCT)	Triglycerides containing fatty acid chains of 6-10 carbon atoms.
Olestra	A sucrose fatty acid polyester used as a substitute for dietary fat which is not digested or absorbed by the body.
Plasticize	The process of creating a solid crystal structure in a fat or oil product resulting in a smooth appearance and firm consistency.
Refining	The process of removing impurities from crude oil by way of treatment with alkali solution (chemical) or steam stripping (physical).
	The chemical reaction between a fat or oil and an alkaline compound creating glycerol and soap.
Shortening	A fat product that incorporates tenderness in the food (e.g., bakery products) in which it is used. It may carry other additives such as flavorings, colors, emulsifiers and preservatives.
Trans	The term used to describe a geometric isomer of an unsaturated fatty acid where hydrogens attached to the carbons comprising the double bond are on opposite sides of the carbon chain.
Winterize	The process of separating the solid fraction (stearine) from the liquid fraction (olein) of an oil by cooling and filtering.