



* **GLOSSARY**

Emulsification: The breakdown of large fat globules into smaller, uniformly distributed particles.

Crystallisation: Formation of crystals when fats are cooled down from a high temperature (so completely melted fat) to temperatures below the melting point.

Phytosterols: Plant-derived compounds that are similar in structure and function to cholesterol. Phytosterols inhibit the intestinal absorption of cholesterol.

Phase-inversion: The phenomenon whereby the phases of a liquid-liquid dispersion interchange such that the dispersed phase spontaneously inverts to become the continuous phase and vice versa.

Monoglycerides: Monoglyceride is a glyceride in which each glycerol molecule has formed an ester bond with exactly one fatty acid molecule.

HLB-value: HLB (Hydrophile-Lipophile Balance) is an empirical expression for the relationship of the hydrophilic ("water-loving") and hydrophobic ("water-hating") groups of a surfactant. The higher the HLB value, the more water-soluble the surfactant.

Autoxidation: Oxidative deterioration of lipids containing any number of carbon-carbon double bonds. It produces various primary and secondary by-products that influence food quality.

Eutectic point: The point in a phase diagram indicating the chemical composition and temperature corresponding to the lowest melting point of a mixture of components.