



## GLOSSARY

<b>Antioxidant</b>	<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>
<b>Bleaching</b>	<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>
<b>Catalyst</b>	<p>A material which accelerates a chemical reaction without becoming part of the reaction products.</p>
<b>Cholesterol</b>	<p>A fat-soluble sterol found primarily in animal cells important in physiological processes.</p>
<b>Chlorophyll</b>	<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>
<b>Cis</b>	<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>
<b>Emulsifier</b>	<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>
<b>Fatty Acid</b>	<p>A long chain carboxylic acid, which generally contains an unbranched chain with even number of carbons.</p>
<b>Fire point</b>	<p>The temperature at which an oil sample, when heated under prescribed conditions, will ignite for a period of at least five seconds (spontaneous combustion).</p>
<b>Flash point</b>	<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>



<b>Medium chain triglyceride (MCT)</b>	Triglycerides containing fatty acid chains of 6-10 carbon atoms.
<b>Olestra</b>	A sucrose fatty acid polyester used as a substitute for dietary fat which is not digested or absorbed by the body.
<b>Plasticize</b>	The process of creating a solid crystal structure in a fat or oil product resulting in a smooth appearance and firm consistency.
<b>Refining</b>	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.
<b>Shortening</b>	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.
<b>Trans</b>	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.
<b>Winterize</b>	The process of separating the solid fraction (stearine) from the liquid fraction (olein) of an oil by cooling and filtering.