

OBJECTIVE

In continuation with the first part, this unit was about the physical and chemical properties of lipids. In earlier unit, it dealt with the definition of lipids, followed by classification. Lipid plays a major role in foods. In addition to their nutritional importance lipids are also used in foods because of their characteristic physicochemical properties.

This episode deals with the following important objectives.

☐Physical properties -melting point, softening point, specific gravity, refractive index, smoke, flash and fire point, turbidity point.

☐Chemical properties-reichert meissel value, polenske value, iodine value, peroxide value, saponification value.