

## ***ASSIGNMENT***

1. Ways of Oil Decomposition during frying
2. Applications of Carbohydrate based fat replacers in Bakery and Confectionery products
3. Applications of Carbohydrate based fat replacers in Frozen desserts, processed meat and dairy products
4. Applications of Protein based fat replacers in Soups and Snack products
5. Spoilage of fats
6. Stability of vegetable fat Vs Animal fat
7. Hydrolytic rancidity of fats and prevention methods
8. Oxidative rancidity of fats and preventive methods
9. Role of enzymes and air in spoilage of fats during storage
10. Changes in flavour of fats during storage stability
11. Use of Natural and Artificial antioxidants in prevention of rancidity of fats
12. Refining of Vegetable oils

13. Hydrogenation of Vegetable oils

14. Uses of Hydrogenated fats for edible and non-edible purpose.

15. Interesterification of Vegetable oils