

## OBJECTIVE

In continuation with the first two parts, in this unit you learnt about changes observed in fats with the effect of frying, during storage conditions and the preventive measures for auto-oxidation. You also learnt about the processing technologies applied for edible fats and oils and different types of fat mimetics. In earlier units, you learnt about the definition of lipids, followed by classification and the analytical techniques used for evaluation of physical and chemical properties of lipids. Fat is a principal component of the diet. It adds or modifies flavour, texture and helps in leavening batter and doughs.

This episode deals with the following important Objectives

☐ Effect of frying on fats

☐ Changes in fats and oils- rancidity, lipolysis, flavor reversion

☐ Technology of edible fats and oils

☐ Fat Mimetics