

# The Chemistry and Technology of Edible Oils and Fats

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A UNILEVER CONFERENCE

*Edited by*

J. Devine and P. N. Williams



Pergamon Press

NEW YORK OXFORD LONDON PARIS

**THE CHEMISTRY AND TECHNOLOGY OF  
EDIBLE OILS AND FATS**

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THE CHEMISTRY AND  
TECHNOLOGY OF  
**EDIBLE OILS AND FATS**

Proceedings of a Conference arranged by  
Unilever Limited at Research Department,  
Port Sunlight, March 10–12th 1959

*Edited by*

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SYMPOSIUM PUBLICATIONS DIVISION

PERGAMON PRESS

NEW YORK · OXFORD · LONDON · PARIS

1961

PERGAMON PRESS INC.

*122 East 55th Street, New York 22, N.Y.  
P.O. Box 47715, Los Angeles, California*

PERGAMON PRESS LTD.

*Headington Hill Hall, Oxford  
4 & 5 Fitzroy Square, London W.1*

PERGAMON PRESS S.A.R.L.

*24 Rue des Écoles, Paris V<sup>e</sup>*

PERGAMON PRESS G.m.b.H.

*Kaiserstrasse 75, Frankfurt am Main*

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LIBRARY OF CONGRESS CARD NUMBER 60-7401

*Printed in Great Britain by Bell and Bain, Ltd., Glasgow*

## PREFACE

THE days are now past when it was relevant to mourn the scant attention which was paid, particularly in academic circles, to the study of fats and those allied compounds now embraced under the term lipids. This is a subject which, in recent years, has received powerful impulses from sources as diverse as the chemical laboratory and the operating theatre and in which those industries engaged in the processing of foods and particularly edible fats have played a notable part.

Advances have been made possible largely by spectacular developments in analytical techniques but only at the expense of tending to widen still more the inevitable gap that exists between specialists whose aims are ultimately not very dissimilar. For this reason Unilever thought that a useful service might be performed by organizing a conference at which a cross section of the medical and scientific personnel engaged, chiefly in the United Kingdom, in the study of the chemistry and metabolism of lipids could be given a bird's-eye view of the present state of knowledge on the nature and analysis of fats, the methods of industrial processing and the pattern of dietary fat consumption seen from the viewpoint of the economist.

The Conference consisted of a series of lectures delivered by members of the Unilever Research staffs at Port Sunlight and Vlaardingen and by Mr. R. J. Brech, Head of Economics and Statistics Department, Unilever House, London. The lectures were thrown open to discussion and were followed on the second day by practical demonstrations of analytical procedures. We are indebted to Pergamon Press who readily fell in with the suggestion that a record of the Conference together with an addendum of analytical procedures would form suitable material for publication.

The analytical methods selected for inclusion represent in our view a reasonable blend of old and new—methods of wide applicability which have been thoroughly tested and adopted as standard by Unilever Laboratories or are reasonably guaranteed by long usage. The instrumental facilities required are no more than should be available to anyone hoping to make significant contributions to the subject.

We should like to express here our editorial appreciation of all those members of the Conference who contributed to the papers and discussions and to their reporting and editing and especially to Dr Woodroffe, Professor A. C. Frazer, Sir Howard Florey and Professor Hilditch who acted as chairmen for the different sessions.

J. D.

P. N. W.

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