Deep Frying

Chemistry, Nutrition, and Practical Applications

• 2nd Edition • Michael D. Erickson, Editor

Contents

Dedication	
Foreword — Tribute to Edward G. Perkins	
Introduction	
About the Editor	xiii

Part 1 • Overview

1	Production and Composition of Frying Fats
	David R. Erickson
2	Storage and Handling of Finished Frying Oils
	David R. Erickson
3	Initial Quality of Frying Oil
	Frank T. Orthoefer and Gary R. List

Part 2 • Physical Characteristics

4	Volatile Odor and Flavor Components Formed in Deep Frying
	Edward G. Perkins
5	Isomeric and Cyclic Fatty Acids as a Result of Frying
	Jean-Louis Sébédio and Pierre Juaneda
6	Formation and Analysis of Oxidized Monomeric, Dimeric, and Higher
	Oligomeric Triglycerides
	M. Carmen Dobarganes and Gloria Márquez-Ruiz
7	Formation, Analysis, and Health Effects of Oxidized Sterols in Frying Fat
	Paresh C. Dutta, Roman Przybylski, Michael N.A. Eskin, and Lars-Åke Appelqvist111

Part 3 • Nutrition

8	Role of Fat in the Diet
	Bruce E. McDonald and Michael N.A. Eskin
9	Nutritional and Physiological Effects of Used Frying Oils and Fats
	Gloria Márquez-Ruiz and M. Carmen Dobarganes
10	Physiological Effects of trans and Cyclic Fatty Acids
	Jean-Louis Sébédio, Jean-Michel Chardigny, and Corinne Malpuech-Brugère205
11	The Chemistry and Nutrition of Nonnutritive Fats
	William E. Artz, Louise L. Lai, and Steven L. Hansen

Part 4 • Application

12	Dynamics of Frying	
	Frank T. Orthoefer and Gary R. List	253
13	roodservice rrying	
	Don Banks	
14	Industrial Frying	
	Don Banks	
15	Practical Foodservice Frying: Troubleshooting	
	Michael D. Erickson	

Part 5 • Evaluation

16	General Considerations for Designing Laboratory Scale Fry-Tests
	Don Banks
17	Designing Field Frying Tests
	Michael D. Erickson
18	Evaluation of Used Frying Oil
	Frank T. Orthoefer and Gary R. List
19	Evaluation of Passive and Active Filter Media
	Robert A. Yates
20	Sensory Evaluation of Frying Fat and Deep-Fried Products
	Sharon L. Melton

Part 6 • Regulation

21	Regulation of Frying Fat and Oil
	David Firestone
22	Environmental Concerns
	Michael J. Boyer
23	Options for Reducing/Eliminating trans Fatty Acids in Deep Fat Frying and
	Labeling Implications
	Robert E. Wainwright, Denise Fallaw, Lynne Morehart, Jim Womack,
	and Consuelo Renteria
24	Current and Future Frying Issues
	Robert E. Wainwright and Dan Lampert415
	 The Chemistry and Numbios of Neosostatime fairs
	William Laren Lanin L. Lai, and Server L. Harnes
Ind	lex