Preface to Lipid Glossary 2

Our Preface to A Lipid Glossary published in 1992 (see page v) ended with “if this book is well-received we hope to correct it, update it, and extend it in a few years time...”. The book was well received and this was reflected in its high sales.

How does Lipid Glossary 2 published in 2000 differ from the slimmer volume of 1992?

- We have extended the text by adding new entries, by extending existing entries, and by adding key references to many of them. We have also used more graphics to depict molecular structures. The number of entries has been raised from 900 to over 1200, and graphics from about 60 to over 180. As a consequence, the main text has increased from 100 to 237 pages.

- The book is still replete with cross references but these are now indicated in italic rather than in bold type. This gives a better appearance to the pages of text. However it does mean that some botanical references which are italicized do not have a cross reference.

- We have also revised the Appendices. Appendices 1–3 are deleted but all the information is now contained in the main text. Appendices 4 and 5 have been retained (though renumbered) and updated. No information has been lost through these changes except that we have removed some of the earlier book titles from the list.

We hope this new glossary will be as popular and as useful as the first. We offer it as a handy reference for a wide range of lipid scientists and technologists as well as those involved in the business and commerce of these materials. Many companies bought several copies of A Lipid Glossary for wide distribution to their staff. They recognized the importance of having a copy readily available for quick consultation.
As with *A Lipid Glossary*, we thank Bill Christie who has acted as friend, mentor, adviser, and consultant for his generous help and advice. We also thank Peter Barnes for his efforts in connection with this volume. For help with typing and formulas we thank Birgitta Taube, Marie Sedig, Jan Holmbäck and Anders Viberg. Kersti Sundbro gave assistance from the Scotia LipidTeknik library for which we are grateful.

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March 2000
Preface to *A Lipid Glossary* (published 1992)

Having produced this Lipid Glossary it is incumbent upon us to indicate our understanding of the word lipid. There is no exact, succinct and agreed definition of lipids and whilst there is no disagreement over a wide range of compounds, there is a gray zone of compounds not uniformly accepted as lipids. There are several problems. Are lipids only natural products and do we exclude the wide range of synthetic compounds? We think not. Are lipids adequately defined in terms of their solubility in a range of `fat solvents’? Solubility is linked with structure but it seems a rather vague criterion designed to distinguish typical lipids from typical carbohydrates and proteins and leaves many doubtful cases. We prefer a definition of lipids based mainly, if not entirely, on structure and related, in turn, to the underlying biosynthetic pathways by which fatty acids are produced.

The acetate–malonate pathway of biosynthesis leads, through simple variants, to three major categories of natural products: fatty acids by a reductive pathway, isoprenoids via mevalonate, and phenols by cyclisation of polyketides.

*We consider that lipids are compounds based on fatty acids or closely related compounds such as the corresponding alcohols or the sphingosine bases.*

We accept, of course, that in some complex compounds the acyl chain is less significant and less important than the polar head group. This is true of some complex glycolipids. We believe further that increasing understanding of biological membranes will justify the importance of the acyl part of even complex lipid molecules. Our definition includes all the major groups of materials generally recognized as lipids. It includes the sterol esters but not the free sterols and we accept this omission. To be interested in lipids, however, does not exclude an interest in compounds...
which though not strictly lipids are nevertheless closely associated with them such as some sterols and the tocopherols. This definition is not very far away from that of Christie: ‘Lipids are fatty acids and their derivatives, and substances related biosynthetically or functionally to these compounds’.

*Included in the glossary are the names of fatty acids and lipids, the major oils and fats, terms associated with their analysis, refining, and modification, and the major journals and societies concerned with lipid chemistry.*

Lipids have become the concern of a range of disciplines — from medicine to organic chemistry, from food applications to pharmaceutical formulations, from oleochemicals to analytical reference compounds, to mention only a few examples. However, to some extent separate terminologies have developed and terms are sometimes used without an understanding of the original meaning. Many synonyms and trivial names are used and we have felt the need to collect all terms that we think are related to lipids, to explain them and hopefully to clarify the important concepts. We have written this glossary for all those who are working with lipids and who sometimes need a reminder, like ourselves, but especially for those who are entering into the lipid field and find themselves overwhelmed by the many new terms and trivial names they meet.

*We see our book as a source of information for those who work with lipids and for those who find themselves needing to understand the terminology of oil/fat/lipid scientists and technologists. The major part of the book is the glossary which contains brief and simple definitions of 900 terms. Many cross references are included to make it easier to find information from different starting points. These are often but not always indicated by words in bold type. But we have also included a number of appendices. Some of these represent a collation of information given in the glossary in more detail. Others represent listings of what we believe to be additional useful information. These appendices are detailed in the Contents and are a valuable addition to the glossary itself.*
If this book is well-received we hope to correct it, update it, and extend it in a few years time and we invite readers to contact either of us with comments and suggestions. We wish to thank our publisher (and friend), Bill Christie, for his help and advice in producing this book.

Frank D. Gunstone (St Andrews)

Bengt G. Herslöf (Stockholm)

January 1992
The titles of Oily Press books currently in print are shown below. Please see our website at www.oilypress.com or www.pjbarnes.co.uk for full details of each book and to download a catalogue.

*Phospholipid Technology and Applications* (2008)
*Long-Chain Omega-3 Specialty Oils* (2007)
*Antioxidants in Food and Biology: Facts and Fiction* (2007)
*Lipids in Nutrition and Health: A Reappraisal* (1999)
*Advances in Lipid Methodology — Four* (1997)
*Advances in Lipid Methodology — Three* (1996)
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Preface to *Lipid Glossary* 2

Preface to *A Lipid Glossary* (published 1992)

GLOSSARY

Appendix 1. Journals and periodicals

Appendix 2. Book list
x
abietic acid
a major resin acid present in tall oil fatty acids. Tall oil is a by-product of the
wood pulp industry and consists of almost equal parts of fatty acids (mainly
oleic and linoleic) and a series of cyclic isoprenoid acids like abietic acid
along with some triterpenes. The fatty acids and resin acids can be separated
by distillation.
A. Hase et al., Tall oil as a fatty acid source, Lipid Technology, 1994, 6, pp.110-114.

Abietic acid
C_{20}H_{30}O_2
Mol. Wt.: 302.5

accelerated oxidation tests
methods of estimating the induction period (and hence the shelf life under
normal storage conditions) of a fat or fatty food. Peroxide values are measured
at time intervals whilst the material is held at an elevated temperature
(e.g. 100°C). Results obtained at these temperatures must be interpreted with
care when using them to predict shelf life since the mechanisms of oxidation
change with temperature. See active oxygen method.

acceptable daily intake
defined as the average amount of a food additive that can be safely consumed
every day for life. It is expressed as mg of additive per kg of body weight
per day.

aceituno oil
oil from the seeds of Simarouba glauca. The oil contains palmitic (12%),
stearic (28%), and oleic acid (58%), with a low level of linoleic acid (2%).
**acetate**
salt or ester of *acetic acid*.

**Acetems™**
produced commercially by reaction of mono or diacylglycerols with acetic anhydride to give products with 50, 70 or 90% of the free hydroxyl groups acetylated. They have lower melting points than the monoacylglycerols from which they are prepared. Partially acetylated products (50 or 70%) are used in toppings, whipping emulsions and cake mixes. Fully acetylated acetems form flexible films with low penetration of oxygen or water vapour and are used as coating agents for frozen meats or fruit. These compounds are designated E472(a) in Europe and 172,828 in the USA.


![1-palmitoyl-2,3-diacetyl-sn-glycerol](image)

**1-palmitoyl-2,3-diacetyl-sn-glycerol**

\[C_{23}H_{42}O_6\]

Mol. Wt.: 414.6

**acetic acid**
ethanoic acid (2:0), the fatty acid of lowest molecular weight to occur naturally in lipids. It occurs only rarely but it is the only fatty acid present in *platelet-activating factor*. It is also present as a minor component of milk fat, occurs unusually in some seed oil triacylglycerols (e.g. *Euonymus verrucosus*), and in synthetic monoacylglycerol derivatives (Acetems™). It is an important biosynthetic unit — usually as a coenzyme ester such as *acetyl-CoA* — in the production of many natural products including the fatty acids.


CH₃COOH

**Acetic acid** (ethanoic acid, 2:0)

\[C_2H_4O_2\]

Mol. Wt.: 60.1
acetoglycerides
see acetylated monoacylglycerols.

acetolipids
lipids containing acetic acid.

acetone-insoluble
This refers to that part of crude commercial lecithin which is insoluble in acetone. It is mainly phospholipids. The triacylglycerols are acetone-soluble.

acetone precipitation
laboratory and industrial method to separate triacylglycerols from acetone-insoluble lipids, e.g. phospholipids. This is used on a large scale to produce phospholipids from crude lecithins. See de-oiling.

acetyl value
the number of milligrams of potassium hydroxide required to neutralize the acetic acid capable of combining by acetylation with one gram of oil or fat. It is a measure of the content of free hydroxyl groups in the material.

acetylated monoacylglycerols
acetoglycerides, normally produced from monoacylglycerols and acetic anhydride or by interesterification of monoacylglycerols with triacetin. The acetylated monoacylglycerols have film-forming properties and are useful in various food applications as coating agents. See Acetem™.

acetylated monoglycerides
see acetylated monoacylglycerols.

acetylenic acids
fatty acids with one or more triple bonds (i.e. C≡C). Examples of natural acetylenic acids include tariric acid (6a-18:1, mp 50.4-51°C) and crepenynic acid (9c12a-18:2). Other acetylenic acids include: exocarpic, helenynolic, isanic, pyrulic, stearolic, santalbic (ximenynic), and acids such as 6a9c12c-18:3, 6a9c12c15c-18:4 and 8a11c14c-20:3 which are closely related to the more common polyene acids. It is possible that natural allenic and cyclopropene acids are made in nature from acetylenic precursors. There
also many natural acetylenic compounds which are not carboxylic acids but are produced biologically from fatty acids, probably via crepenynic acid. Oleic acid can be converted to stearolic acid (9a-18:1) by chemical procedures. Acetylenic acids are higher melting than their olefinic analogues. They are used as intermediates in the chemical synthesis of long-chain olefinic acids. They can be built up from acetylene (ethyne) and converted into cis or trans olefinic derivatives by stereospecific partial hydrogenation.


**acid anhydride**

a reactive derivative of carboxylic acids used for acylation. Anhydrides [(RCO)₂O] are made from carboxylic acids by reaction with acetyl chloride or acetic anhydride. They can also be made by reaction with dicyclohexylcarbodiimide at ambient temperature. Though less reactive than acid chlorides they are effective acylating agents for OH and NH₂ groups.


**acid chloride**

a reactive derivative of carboxylic acids used for acylation. Acid chlorides (RCOCl) are generally made from carboxylic acids by reaction with phosphorus trichloride, phosphorous pentachloride, phosphorous oxychloride (POCl₃), phosgene (COCl₂), oxalyl chloride (ClCOCl), thionyl chloride (SOCl₂) or triphenylphosphine and carbon tetrachloride. Phosphorus trichloride and phosgene are most used on the large scale and oxalyl chloride is useful on a laboratory scale. Acylation of alcohols or amines liberates hydrogen chloride. The presence of a base such as pyridine facilitates the reaction and removes the hydrogen chloride.


**acid oil**

a product obtained by the acidification of soapstock. It contains appreciable amounts of fatty acid (40–80%) along with glycerol esters and unsaponifiable material.

**acidolysis**

the formation of esters through reaction of an ester, such as a triacylglycerol, with a fatty acid in the presence of an acidic or enzymic catalyst. The reaction
results in exchange of acyl groups. For example it is possible in this way to introduce lauric acid into natural fats containing C\textsubscript{16} and C\textsubscript{18} acyl chains and to make long-chain vinyl esters from fatty acid and vinyl acetate. An example of an enzymic process involves the production of StOSt (a component of chocolate) from high-oleic sunflower oil (rich in triolein) and stearic acid under the influence of *Mucor miehei* lipase.

**acid value**
free (unesterified) fatty acid, present in an unrefined oil or remaining in the oil after refining, is measured by titration with alkali and the result is expressed as acid value (mg potassium hydroxide required to neutralise 1 g of fat) or as % of *free fatty acid*. The acid value of a crude oil is reduced during refining by *neutralisation* or *physical refining*. Standard methods are described by AOCS [Cd 3a 63(89)] and IUPAC (2.201).

**ACP**
see *acyl carrier protein*.

**active oxygen method**
AOM or Swift Stability Test. This is a method for measuring the oxidative stability of oils and fats. The induction period is determined from a plot of peroxide value against time when air is bubbled through at 98±0.2°C and is based on the time required to reach a specific peroxide value (e.g. 100). Standard methods are described by AOCS [Cd 12 57(89)].


**acylating agent**
carboxylic acids or their active derivatives used to acylate OH or NH\textsubscript{2} compounds. The *carboxylic acids* usually require an acidic catalyst (sulphuric acid, hydrogen chloride, boron trifluoride), dicyclocarbodiimide and catalyst (4,4-dimethylaminopyridine, DMAP) or an enzyme. The more reactive *anhydrides* [(RCO)\textsubscript{2}O] or *acid chlorides* (RCOCI) do not require a catalyst. Thiol esters act as acylating agents in biochemical systems.


**acylation**
the replacement of hydrogen, usually in an OH or NH group, by an *acyl group*. The reaction with OH is an *esterification* process and involves reaction with an acid (and catalyst), *acid chloride*, or *acid anhydride*. This is an important step in the chemical synthesis of glycerol esters and also in their biosynthesis.
when the acylating agent is usually an *acyl-CoA* derivative operating under the influence of an *acyl transferase*.


**acyl carnitine**

see *carnitine*.

**acyl carrier protein**

ACP; carrier of acyl groups in the biosynthesis of fatty acids. This protein (9000 Daltons) is central to the fatty acid synthase complex and binds covalently to the acyl intermediates. The acyl derivative is often represented as acyl-ACP. See also *acyl coenzyme A*.


**acyl coenzyme A**

the activated form of fatty acids required for many biochemical reactions. The acyl group is linked to the coenzyme, a complex nucleotide, as a thiol ester. The acyl derivative is often referred to as acyl-CoA. See also acyl carrier protein.


Acyl Coenzyme-A
acylglycerol
systematic name for all types and combinations of fatty acids esterified to glycerol, e.g. mono, di- and triacylglycerols, often called mono-, di- and triglycerides.

acylglycoses
glycolipids consisting of a mono- or oligo-saccharide partially esterified by fatty acids. These occur naturally and are also produced on an industrial scale for use as surfactants.

acyl group
a fatty acid residue (RCO), present in acids (RCOOH), esters (RCOOR'), and amides (RCONH₂).

acyl migration
the process by which chemically-bonded acyl groups move to adjacent OH (or NH₂) groups. This may occur spontaneously in mono and diacylglycerols. It is particularly important to avoid acyl migration during the synthesis of mixed glycerol esters. This is achieved by using blocking groups and by avoiding experimental conditions, such as high acidity or high alkalinity, which favour acyl migration. See also interesterification and transesterification.


acyl transferases
enzymes which promote the acylation of glycerol and related molecules in the biosynthesis of triacylglycerols and phospholipids. They are generally stereospecific, reacting with a particular hydroxyl group such as the sn–1, sn–2 or sn–3 positions of glycerol or acylated glycerols.


ADI
see acceptable daily intake.

adipic acid
the C₆ dibasic acid (hexanedioic, mp 151°C). See dibasic acids. It is an important industrial chemical made from cyclohexane and is used in the
production of polyamides such as Nylon™-66 and of polyesters. It could also be made by ozonolysis of petroselinic acid.

\[
\text{Adipic acid} \\
C_{6}H_{10}O_{4} \\
\text{Mol. Wt.: 146.1}
\]

**adipocytes**

fat cells. These are specialized cells in the adipose tissue of animals in which most of the cell volume is filled with triacylglycerol in the form of oil droplets. The triacylglycerols are mobilised to meet the energy requirements of the animal when required.

**adipose tissue**

consists of adipocytes and is widely distributed in the mammal body (e.g. under the skin, in the abdominal cavity, around the deep blood vessels). It serves as an energy reserve and insulation medium. 


**adrenic acid**

a trivial name for the 22:4 (n–6) acid 7,10,13,16-docosatetraenoic acid. This is one of the less common members of the n–6 family of polyene acids resulting from chain-elongation of arachidonic acid (eicosatetraenoic acid). It is a major component in adrenal lipids. See n–6 family.

\[
\text{Adrenic acid} \\
\text{all cis-7,10,13,16-docosatetraenoic acid} \\
(7,10,13,16-22:4) \\
C_{22}H_{36}O_{2} \\
\text{Mol. Wt.: 332.5}
\]

**adsorbents**

see adsorption chromatography.
adsorption chromatography
chromatography, normally planar (thin-layer chromatography) or column, based on adsorbents such as silica or alumina as the stationary phase. The mobile phase is generally non-polar for non-polar lipids (e.g. hexane with a small proportion of diethyl ether) and polar for the polar lipids (e.g. isopropanol/water mixtures).

Advances in Lipid Research
periodic series of reviews; published by Academic Press since 1963.

aerobic desaturation
the most common biosynthetic reaction leading to the introduction of a double bond. The process requires oxygen and a specific enzyme with a di-iron unit at the active site. This reaction is involved in the conversion of saturated to monoene acids and of monoene to polyene acids. For example stearate is converted to oleate and then, in the plant kingdom only, oleate is converted to linoleate and linolenate. Chain extension and further desaturation of oleate, linoleate, and linolenate lead to the n–9, n–6, and n–3 families of polyene acids.


AFECG
L’Association Française pour l’Etude des Corps Gras. A French professional organisation concerned with lipids. It is responsible for the publication of the journal Oleagineux Corps gras Lipides.

aflatoxins
fungal toxins (mycotoxins) which frequently contaminate tropical oilseeds (especially peanut and cotton) and the oil and meal derived from them. Some aflatoxins are highly toxic (carcinogenic, mutagenic, teratogenic) but they can be removed by careful refining. The maximum permitted concentration is in the range 1–10 ppb depending on the type of product.

alchornoic acid
a natural epoxy acid. This is cis-14,15-epoxy-cis-11-eicosenoic acid which occurs naturally in Alchornea cordifolia seed oil. It is
the C₂₀ homologue of the more widely occurring C₁₈ fatty acid acid, vernolic.

\[ \text{Alchornoic acid} \]
14S-15R-Epoxo-11Z-eicosenoic acid
\( \text{C}_{20}\text{H}_{36}\text{O}_3 \)
Mol. Wt.: 324.5

**alcohols**
see fatty alcohols.

**alcoholysis**
a method of making esters involving reaction of another ester (e.g. a triacylglycerol) with an alcohol in the presence of acidic (sulphuric acid, hydrogen chloride, boron trifluoride) or alkaline (sodium methoxide) catalysts or appropriate enzymes. The reaction results in an exchange of the alcohol moiety in esters. Examples include methanolysis and glycerolysis.

\[ \text{RCOO}{}^{1} + \text{R}^{2}\text{OH} \rightarrow \text{RCOO}{}^{2} + \text{R}^{1}\text{OH} \]

**aldehydes**
see fatty aldehydes.

**aldehyde value**
a measure of the aldehydes formed by oxidative cleavage of the unsaturated acyl groups in oils and fats. It has never been officially adopted. See also anisidine value.

**alepramic, aleprestic, alepric, aleprolic, aleprylic acids**
see cyclopentenyl acids.

**Aleurites species**
*Aleurites fordii* and *A. montana* are the source of tung oil (China wood oil) which is characterised by its high level of \( \alpha \)-eleostearic acid.

**aleuritic acid**
9,10,16-trihydroxypalmitic acid (mp 102°C). This is a trihydroxy acid
produced from shellac resin by hydrolysis. The natural acid is the (±)-threo isomer.

**alkali fusion**
reaction with alkali (sodium or potassium hydroxide) at elevated temperatures (180–270°C). The reaction is used on a commercial scale to convert castor oil or ricinoleic acid to 2-octanol and sebacic acid.

**alkali isomerization**
the movement of one or more double bonds under the influence of alkali. For example, potassium hydroxide in ethanediol at 170 or 180°C converts linoleate mainly to a mixture of the 9c11t and 10t12c isomers (both conjugated) and linolenate to a more complex mixture containing both conjugated dienes and trienes. These can be measured quantitatively at 234 nm (dienes) and 268 nm (trienes) by ultraviolet spectroscopy. This method was used to measure linoleate and linolenate in vegetable oils before the general use of gas chromatography. It is now being used without solvent to prepare CLA commercially from linoleic-rich oils such as sunflower or safflower.

**alkali refining**
one of the refining processes to which crude oil is submitted. It usually follows degumming and precedes bleaching. It is designed to remove free fatty acid and involves treatment with alkali. Soap is removed by centrifugation and neutralised oil is washed with water. This process is also called neutralisation. D.A. Allen, Lipid Technologies and Applications (ed. F.D. Gunstone and F.B. Padley) Marcel Dekker, New York (1997), pp.137-167. W. De Greyt and M. Kellens, Edible Oil Processing (eds W. Hamm, R.J. Hamilton) Sheffield Academic Press, Sheffield (2000), pp.90-94.

**alkanoic acids**
the general name for saturated aliphatic carboxylic acids. The straight-chain members with the general formula $\text{CH}_3(\text{CH}_2)_{n}\text{COOH}$ are the best known.
These occur in nature, mainly from C_{2} (ethanoic, acetic) to C_{30} and above. The most common are the C_{12} (lauric, dodecanoic), C_{14} (myristic, tetradecanoic), C_{16} (palmitic, hexadecanoic), and C_{18} members (stearic, octadecanoic). Other examples are cited under their own names.

**alkenylglycerols**

see plasmalogens.

**alkylglucosides**

mono alkyl ethers of glucose (and glucose oligomers) made commercially from glucose and fatty alcohols (both are natural products). The compounds have valuable surfactant properties and are subject to increasing demand.


**alkylglycerols**

see ether lipids.

**alkyl ketene dimer**

a reactive acylating agent used for sizing paper with which it reacts both chemically and physically. It is made, for example, from hydrogenated tallow, via the acid chloride.

\[
\begin{array}{c}
\text{O} \\
\text{R} \\
\text{O} \\
\text{R}
\end{array}
\]

Alkyl ketene dimer

**allenic acids**

natural fatty acids with allenic double bonds, i.e. with the –C=C=C– group. These acids are chiral by virtue of the allenic group. Examples are laballenic acid (1) and lamenallenic acid (2):

\[
\begin{align*}
H_{3}C(CH_{2})_{10}CH=CH(CH_{2})_{3}COOH & \quad (1) \\
H_{3}CCH=CH(CH_{2})_{4}CH=CH(CH_{2})_{3}COOH & \quad (2)
\end{align*}
\]

A C_{8} hydroxy allenic acid (8-OH 2,3-8:2 stillingic) is present in stillingia oil (8–10%) where it is associated with 2t4c-10:2 to make a C_{18} estolide. Many C_{11} allenic acids have been synthesised.
almond oil
nut oil from *Prunus amygdalus*. It is rich in oleic acid (>60%) and is used in cosmetic and pharmaceutical formulations. It is listed in pharmacopoeia. See also *speciality oils*.

alumina
Al$_2$O$_3$. Often used as a chromatographic adsorbent. See *adsorption chromatography*.

ambrettolic acid
this acid, present in musk seed oil, is 16-hydroxy-7-hexadecenoic acid. It melts at 53–55°C (α form) or 26–27°C (β form). Its lactone (7-hexadecan-16-olide) exists in *cis* and *trans* forms both of which are used in the perfume industry.

![Ambrettolic acid](image)

Ambrettolic acid
16-hydroxy-7-hexadecenoic acid
(16-OH-7-16:1)
C$_{18}$H$_{30}$O$_3$
Mol. Wt.: 270.4

American Oil Chemists’ Society

AMF
see *anhydrous milk fat*.

amine oxides
compounds made from tertiary amines by reaction with hydrogen peroxide. They have structures such as those shown on the next page in which one or two of the R groups are long chain. They are important *surface-active compounds*. 
Amine oxide

amines
produced from fatty acids by the oleochemical industry for use as surface active compounds. They are made from fatty acids via amide and nitrile:

\[
\text{fatty acid} \rightarrow \text{amide} \rightarrow \text{nitrile} \rightarrow \text{primary and secondary amine}
\]

The primary and secondary amines can be converted to tertiary amines, quats, and amine oxides, all of which have valuable surface-active properties.


amphiphilic
practically all lipids are amphiphilic by reason of the fact that they have a hydrophilic part, e.g. a polar head group, and one or more lipophilic carbon tails, e.g. long-chain acyl groups. Important amphiphiles are the phosphatidylcholines and other polar lipids.

anaerobic pathway
The more common biosynthetic route to unsaturated acids is aerobic desaturation, an oxygen-dependent process. However microorganisms in an anaerobic environment produce unsaturated acids by an alternative non-oxygen-dependent pathway which is a modification of the de novo pathway. For example, \(9c-16:1(\text{palmitoleic acid})\) and \(11c-18:1(\text{vaccenic acid})\) are produced as shown below. 2-Hydroxydecanoate is dehydrated to the \(3c\) isomer (rather than the more usual \(2t\) acid) and then chain-extended to \(16:1\) and \(18:1\) acids.

\[
\text{2-OH-10:0} \rightarrow 3c-10:1 \rightarrow 5c-12:1 \rightarrow 7c-14:1 \rightarrow 9c-16:1 \rightarrow 11c-18:1
\]

anandamide
arachidonyl ethanolamide, an endogenous eicosanoid that binds specifically to the cannabinoid receptor in the brain.

\[
\text{Anandamide} \\
\text{C}_{22}\text{H}_{37}\text{NO}_2 \\
\text{Mol. Wt.: 347.5}
\]

anchoveta oil
another name for anchovy oil.

anchovy oil
major fish oil, which originates from the west coast of South America. One tonne of anchovy will produce 210 kg of meal (still containing 10% of oil) and 30 kg of oil. These contain ca 7.5 kg of eicosapentaenoic acid (EPA) and docosahexaenoic acid (DHA) in the oil and 3.5 kg in the meal.

anhydrous milk fat
cow milk fat free of aqueous phase. It is fractionated to give harder and softer fractions which can be blended to give more spreadable butters and are used for a variety of other edible purposes.


animal oils and fats
a general term for commercial products from animal sources such as fish oils, lard, beef tallow and mutton tallow. Butter and other dairy products also belong to this category.


anionic surfactants
the most widely used type of surface-active compounds. They contain one acyl or alkyl chain with a negatively charged head group. Common examples include soaps (salts of carboxylic acids) and salts of sulphonic acids or sulphates (see formulas on next page).
Anionic surfactants

anisidine value
a measure of secondary oxidation products. These are mainly aldehydes produced by breakdown of hydroperoxides. The value is based on assessment of the chromophore at 350 nm produced by reaction of 4-methoxyaniline (anisidine) and aldehydes, especially 2-enals.


RCH₂OSO₃Na

Typical coloured product formed in measuring the anisidine value

anteiso acids
general name for fatty acids with a branched methyl group on the ω-3 carbon atom which thus becomes a chiral centre. Natural anteiso acids generally have an odd number of carbon atoms in each molecule since they are biosynthesised by chain-elongation of the C₃ acid 2-methylbutanoic, itself a protein metabolite. See also iso acids.

Anteiso acid

antioxidants
materials which inhibit autoxidation. These may be natural or synthetic and may operate as chain-breakers or by inhibiting the chain initiation step (by chelating metal ions). Antioxidants do not prevent oxidation: they extend the induction period during which oxidation is slow and of no great consequence. The chain breaking antioxidants are usually phenols or amines or polyunsaturated compounds. See also butylated hydroxy anisole, butylated hydroxy toluene, tertbutyl hydroquinone, propyl gallate, ethoxyquin, and tocols.

E.N. Frankel, Natural and biological antioxidants in foods and biological systems, Lipid Technology, 1995, 7, pp.77-80. J. Loliger, Natural antioxidants, Lipid Technology, 1991, 3,

AOCS
see American Oil Chemists’ Society.

AOM
see active oxygen method.

APAG
Association de Producteurs d’Acides Gras. A trade association of fatty acid producers.

Appetizer shortening
a blend of animal and vegetable fats designed to meet certain nutritional requirements without sacrificing functionality and consumer-appeal for use in baking, frying and in margarines. It is mainly animal fat (beef, lard, milk fat) from which cholesterol has been largely removed by steam distillation along with vegetable oil such as corn oil which is rich in linoleic acid. The final mixture has at least twice as much linoleic as myristic acid to counteract the cholesterol-raising influence of the latter.

apricot oil
an oleic-rich oil (ca 60%) from Prunus armeniaes. See also speciality oils.

arachide (huile d’)
French name for groundnut oil.

arachidic acid
trivial name for eicosanoic acid (20:0, mp 76°C).

Arachis hypogea (Leguminosae)
see groundnut oil.
arachis oil
pharmacopoeial term for *groundnut oil*.

arachidonic acid
trivial name for \(5\text{c}8\text{c}11\text{c}14\text{c}-\text{eicosatetraenoic acid}\) (20:4). See *eicosatetraenoic acid*. See also Arasco™.

Arasco™
a triacylglycerol oil produced from the fungus *Mortierella alpina* by Martek Biosciences Corporation as a source of arachidonic acid (~40%) for nutritional purposes, especially *infant formula*. Similar products are available from other companies. D.J. Kyle, *Production and use of a single cell oil highly enriched in arachidonic acid*, *Lipid Technology*, 1997, 9, pp.116-120.

argentation chromatography

artemesic acid
another name for *coriolic acid*.

arteriosclerosis
the general term for thickening and hardening of arterial walls, which may lead to coronary heart disease. See also *atherosclerosis*.

ASA
American Soybean Association, devoted to the promotion of soybean (bean, oil and meal). It is based in St Louis (Missouri, USA) with centres in many other countries.

asclepic acid
another name for *cis-vaccenic acid*, present in *Asclepia* oils.

ascorbic acid
ascorbic acid (vitamin C) is a useful water-soluble antioxidant. To increase its fat solubility it is often used in the form of its palmitic ester. E-numbers are
304 (ascorbyl palmitate), 300 (L-ascorbic acid), 301 (sodium ascorbate), and 302 (calcium ascorbate).


\[
\text{L-Ascorbic acid} \\
\text{C}_6\text{H}_8\text{O}_6 \\
\text{Mol. Wt.: 176.1}
\]

\textit{Aspergillus niger}

see \textit{lipases}.

\textbf{Association Francaise pour l’Etude des Corps Gras}

A French group concentrating on the scientific and technical aspects of lipids. Was the publisher of \textit{Revue Francaise des Corps Gras} but this was replaced in 1994 by \textit{Oleagineux Corps gras Lipides}.

\textbf{atherosclerosis}

formation and accumulation of lipid-rich \textit{plaques} which may block arteries and lead to strokes and to coronary heart disease. See also \textit{arteriosclerosis}.

\textbf{auricolic acid}

a \textit{C}_{20} diene hydroxy acid present in the seed lipid of \textit{Lesquerella auriculata}. It is a homologue of \textit{densipolic acid}.

\[
\text{Auricolic acid} \\
14\text{R}-\text{Hydroxy-11Z,17Z-eicosadienoic acid} \\
\text{C}_{20}\text{H}_{36}\text{O}_3 \\
\text{Mol. Wt.: 324.5}
\]

\textbf{autoxidation}

the most common form of oxidative deterioration. Reaction occurs by a radical chain process and olefinic \textit{hydroperoxides} are formed. It is promoted by trace metals (especially copper and iron) which act as \textit{pro-oxidants} and is hindered by a range of materials which serve as \textit{antioxidants}. Its progress is
followed by determination of the *peroxide value*. Reaction is slow until there is a build up of reactive species which promote further reaction and then proceeds more rapidly. The time taken to arrive at this quicker stage is the *induction period*. In a fat or fatty food this should be as long as possible since the material becomes *rancid* around the end of this time. There are accelerated methods of assessing the induction period (see *AOM, Rancimat, Oxidograph*).


**avenasterol**

plant sterol, biosynthetic precursor to stigmasterol and sitosterol, occurs as the $\Delta^5$ (shown) and $\Delta^7$ isomers.

![Avenasterol](image)

$\Delta^5$-Avenasterol  
$\text{C}_{29}\text{H}_{48}\text{O}$  
Mol. Wt.: 412.7

**avocado oil**

an oleic-rich oil (ca 70%) from the fruit pulp of *Persea americana*. See also *speciality oils*.

**azelaic acid**

the $\text{C}_9$ dibasic acid (nonanedioic, mp 106°C). This dibasic acid is produced, along with *nonanoic acid*, by *ozonolysis* of oleic and other $\Delta^9$ acids. See also dibasic acids.

![Azelaic Acid](image)

Azelaic acid  
nonanedioic acid  
$\text{C}_9\text{H}_{16}\text{O}_4$  
Mol. Wt.: 188.2
bases (long-chain)
see sphingoid bases.

Bassia species
see mowrah butter.

batyl alcohol
an sn−1 alkyl glycerol (ether lipid) having the structure shown and melting at 71°C. It occurs, for example, in some fish oils with the two free hydroxyl groups in acylated form.

\[
\begin{align*}
\text{Batyl alcohol} \\
\text{1-octadecyl}-sn-glycerol \\
\text{C}_{21}\text{H}_{44}\text{O}_3 \\
\text{Mol. Wt.: 344.6}
\end{align*}
\]

beef tallow
see tallow.

beeswax
wax produced by bees from the genus Apis. It consists mainly of wax esters (70–80%), free acids (10–15%) and hydrocarbons (10–20%). The esters are largely C_{40}–C_{48} compounds based on palmitic and stearic acids and their ω2 and ω3 hydroxy derivatives. Annual production is about 6700 tonnes. Beeswax is used in candles, packaging, polishes, printing inks, and cosmetics.


behenic acid
trivial name for docosanoic acid.

Benecol™
a margarine enriched with sitostanol (a hydrogenated phytosterol) usually as
an acyl ester which inhibits cholesterol absorption. Sitostanol is obtained as a by-product from the wood pulp industry.


**bentonite**

*see bleaching earths.*

**beta oxidation**

*see oxidation (β)*

Betapol™
a glycerol ester with palmitic acid in the sn–2 position produced as a constituent of human milk replacements. Human milk fat differs from vegetable oils in that it has most of its palmitic acid in the sn–2 position. In order to simulate this in infant formulae glycerol esters like the 1, 3-dioleate-2-palmitate are made from tripalmitin by enzymic reaction (1, 3-specific) with a source of oleic acid or other unsaturated acid. Palmitic is exchanged in the sn–1 and 3 positions but retained in the sn–2 position.


**BHA**

*see butylated hydroxy anisole.*

**BHT**

*see butylated hydroxy toluene.*

**bilayer**

normally refers to the lamellar arrangement of polar lipids in water. The acyl chains form the internal hydrophobic part and the polar head groups the hydrophilic part of the bilayer. Biological membranes have this basic structure.


**bile acids**

primary bile acids (for example, cholic acid as shown in the accompanying structure) are synthesised from cholesterol in the liver and transformed by
intestinal bacteria to secondary bile acids (for example, deoxycholic acid). See also the entry for *bile salts*.

![Cholic acid structure](image)

**Cholic acid**
\[\text{C}_{24}\text{H}_{40}\text{O}_5\]
Mol. Wt.: 408.6

**bile salts**
salts of cholic acid and other *bile acids*, e.g. sodium glycocholate and sodium taurocholate. They participate in the emulsification and digestion of lipids in the small intestine.

![Sodium taurocholate structure](image)

**Sodium taurocholate**
\[\text{C}_{26}\text{H}_{44}\text{NNaO}_7\text{S}\]
Mol. Wt.: 537.7

**biodiesel**
the name given to methyl (or other alkyl ester) of long-chain acids produced from an oil or fat for use as an alternative to automotive diesel fuel or as heating fuel. These are most often the methyl esters of *rapeseed oil* (Europe), *soybean oil* (USA), or *palm oil* (Malaysia) but other oils and fats can be used
including waste products. The methyl esters are made by methanolysis. Alternative names include biofuel, diester (diesel ester), RME, (rape methyl esters), soy diesel, palm diesel etc. Biodiesel is more expensive than hydrocarbon diesel fuel but it has several environmental advantages and is based on a renewable resource. Because of the limited availability of oils and fats compared with the hydrocarbon fuels, biodiesel can only be a replacement for a limited amount of diesel fuel – probably 5% at most.


biohydrogenation
see rumen biohydrogenation.

blackcurrant seed oil
oil obtained from Ribes niger. The oil is used as a dietary supplement because it contains $\gamma$-linolenic acid (~17%) along with palmitic (7), stearic (4), oleic (11), linoleic (47), $\alpha$-linolenic (13), and stearidonic acid (3%). Other convenient sources of $\gamma$-linolenic acid are borage oil and evening primrose oil.

bleaching
a refining process in which oils are heated at 90–120°C for 10–30 minutes in the presence of a bleaching earth (0.2–2.0%) and in the absence of oxygen by operating with nitrogen or steam or in a vacuum. Designed to remove unwanted pigments (carotenoids, chlorophyll, gossypol etc), the process also removes oxidation products, trace metals, sulphur compounds and traces of soap. Palm oil can be heat-bleached at high temperatures in the absence of bleaching earth.

bleaching earth
used in bleaching to remove pigments and other impurities from crude oils. The bleaching earths are generally acid-washed clays such as bentonite or Fullers earth, to which a little activated carbon (5–10%) may be added.
Bligh and Dyer extraction

A procedure developed to extract lipid from animal tissues with the minimum practical volume of organic solvents. Tissues are homogenised with a defined volume of chloroform and methanol and the organic extract subsequently shaken with aqueous potassium chloride solution.


bloom

the appearance of white spots (fat crystals) on the surface of chocolate. Cocoa butter triacylglycerols in chocolate may undergo polymorphic transitions which are the cause of the visible phenomenon. The development of bloom is considered undesirable and compounds such as Bohenin™ are used to delay the onset of bloom.


BOB

see Bohenin™

Bohenin™

glycerol 1,3-dibehenate 2-oleate (BOB) which inhibits fat bloom when added to chocolate. It can be produced by interesterification of triolein and behenic acid or ester (22:0) in the presence of a 1,3-stereospecific lipase.


bolekic acid

an unsaturated C₁₈ acid with acetylenic unsaturation, present in a few oils such as isano oil (Onguekoa gore).

![Bolekic acid structure](image)

Bolekic acid

13Z-Octadecene-9,11-diynoic acid

C₁₈H₂₆O₂

Mol. Wt.: 274.4
borage seed oil
Oil obtained from *Borago officinalis*. Also called starflower oil. The oil is used as a dietary supplement because it contains \(\gamma\)-linolenic acid (20-25\%). Also present are palmitic (10), oleic (16), linoleic (38), and the C\(_{20}\), C\(_{22}\), and C\(_{24}\) monoenes (about 9\% total). Other convenient sources of \(\gamma\)-linolenic acid are blackcurrant seed oil and evening primrose oil. The level of \(\gamma\)-linolenic acid in borage oil can be raised to 40-45\% by enzymic enhancement.


*Borago officinalis*
see borage oil.

borate-TLC
Boric acid or sodium borate is used as a modifier of silica for chromatography to prevent acyl migration in mono- and diacylglycerols. It is also used to separate stereo- and/or regioisomers of hydroxy lipids.

**Borneo tallow**
see *Shorea robusta*.

bourrache (huile de)
French name for borage oil.

branched-chain acids
Branched-chain acids, as opposed to straight-chain acids, have a branched carbon skeleton. Most often the branch is one or more methyl groups. See, for example, iso and anteiso acids, phytanic and pristanic acids, and isostearic acid. Branched-chain acids have lower melting points than their straight-chain analogues and, for this reason, are useful components of lubricants and cosmetics.

Brassica
The genus *Brassica* belongs to the Cruciferae family and includes important plants such as rape and mustard.

**Brassica alba** (Cruciferae)
The source of white mustard seed oil.
*Brassica campestris* (Cruciferae)
one source of *rapeseed oil*, see *Brassica napus*.

*Brassica hirta* (Cruciferae)
one source of yellow *mustard seed oil*.

*Brassica napus* (Cruciferae)
one source of *rapeseed oil*, see *Brassica campestris*.

*Brassica nigra* (Cruciferae)
the source of black *mustard seed oil*.

**brassicasterol**
this sterol is present in rape and mustard seed oils and in some other seed oils at a much lower level.

\[ \text{Brassicasterol} \\
C_{28}H_{46}O \\
\text{Mol. Wt.: 398.7} \]

**brassidic acid**
the *trans* (*E*) form of *erucic acid* [22:1(−9), mp 61.5°C].

**brassylic acid**
the C\textsubscript{13} dibasic acid (tridecanedioic). See *dibasic acids*. This acid can be produced from *erucic acid* by *ozonolysis* and can be used commercially to produce a special nylon.

\[ \text{Brassylic acid} \\
C_{13}H_{24}O_4 \\
\text{Mol. Wt.: 244.3} \]
**brown fat**

brown adipose tissue which has the physiological function of heat generation in, for example, newborn humans and hibernating mammals. The brown colour, as opposed to normal white *adipose tissue*, comes from the cytochromes in the numerous mitochondria. It is known to be important in the generation of heat to maintain body temperature.


**butolic acid**

this acid, present in *shellac*, is 6-hydroxytetradecanoic acid.

**butter**

(i) a semi-solid material made from milk (mainly cow milk). Production is about 5.8 million tonnes a year on a fat basis. It is a water-in-oil emulsion containing 80–82% milk fat and 18–20% of aqueous phase. It is produced throughout the world (6–7 million tonnes a year) and used almost entirely for edible purposes, mainly as a spread but also for baking and frying. Butterfat is very complicated in its fatty acid and triacylglycerol composition. In addition to the usual C\textsubscript{16} and C\textsubscript{18} acids it contains short-chain and medium-chain acids (C\textsubscript{4}–C\textsubscript{14}), a range of *trans* monoene acids — mainly 18:1 — and oxygenated and branched-chain acids. The *trans* acids represent 4–8% of the total acids. Butter contains some *cholesterol* (0.2–0.4%). Spreads with lower levels of fat are also available. Butter that spreads directly from the refrigerator is made by removing some of its higher melting glycerol esters or by blending with a vegetable oil. See also *anhydrous milk fat*.


(ii) name sometimes given to a solid fat, e.g. cocoa butter.

**butter fat**

the fat present in *butter* and free of aqueous phase. It is *fractionated* to give harder and softer fractions thereby extending its range of use.

**buttermilk**
the aqueous phase formed in the production of butter from cream. Contains proteins and *membrane lipids* (phospholipids).

**butter oil**
produced from butter by melting and separation of the oily phase from the aqueous phase.

**butylated hydroxy anisole**
a synthetic *antioxidant* (4-methoxy-3-tert-butylphenol) which shows good solubility in fat and reasonable stability in fried and baked products. It is very effective with animal fats (which contain little or no natural antioxidant) but somewhat less so with vegetable fats (already protected in part by natural antioxidant). It shows marked synergism with *butylated hydroxy toluene* and *propyl gallate* and can be used in foods up to a level of 200 ppm (E number 320).

*E.N. Frankel, Lipid Oxidation, The Oily Press, Dundee (1998).*

**butylated hydroxy toluene**
a synthetic *antioxidant* (4-methyl-2,6-di-tert-butylphenol). It is less soluble than *butylated hydroxy anisole* and is not soluble in propylene glycol (a common solvent for antioxidants). It is synergistic with *butylated hydroxy anisole* but not with *propyl gallate* and can be used in foods up to a maximum level of 200 ppm (E number 321).

![BHT](attachment:bht.png)

**BHT**
4-methyl-2,6-di-tert-butylphenol
C₁₅H₂₄O
Mol. Wt.: 220.4
*E.N. Frankel, Lipid Oxidation, The Oily Press, Dundee (1998).*

**butyric acid**
butanoic acid (4:0) is a short-chain saturated acid present in cow milk fat (~4% by weight equivalent to ~8.5 % on a molar basis and therefore present in about
25% of milk fat triacylglycerols), where it is present exclusively in the \(sn–3\) position.

![Butyric acid](attachment:butyric_acid.png)

**Butyric acid**
butanoic acid  
(4:0)  
\(\text{C}_4\text{H}_8\text{O}_2\)  
Mol. Wt.: 88.1

**Butyrospermum parkii**
a tree grown in Africa and Indonesia. The seed fat, called *shea butter* or karite, is rich in stearic (38–45%) and oleic (42–58%) acids. It contains a high level of \(\text{StOSt}\) among its glycerol esters and is used as a *cocoa butter equivalent*. Shea stearin prepared by fractionation is reported to contain 80% of \(\text{StOSt}\).
calciferol
refers normally to vitamin D\textsubscript{2}, ergocalciferol. See \textit{vitamins} and \textit{cholecalciferol}.

\[
\text{Ergocalciferol} \\
\text{C}_{28}\text{H}_{44}\text{O} \\
\text{Mol. Wt.: 396.6}
\]

\textbf{calcium stearoyl lactate}
\textit{see sodium stearoyl lactate}. The calcium derivatives are less water dispersible than their sodium counterparts but more soluble in oils and fats.

\textbf{calendic acid}
\textit{see} \textit{conjugated unsaturation} and \textit{Calendula officinalis}.

\textbf{Calendula officinalis}
also known as marigold. The oil from this seed oil (ca 19\%) contains \textit{calendic acid} (8\textsubscript{t}10\textsubscript{t}12c-octadecatrienoic acid 58\%) and is a potential \textit{drying oil}. Attempts are being made to develop this as a commercial crop, especially in the Netherlands.

\textbf{Camelina sativa}
also known as gold of pleasure or false flax. A new crop of potential interest

campesterol
phytosterol common in plants.

Campesterol
C_{28}H_{48}O
Mol. Wt.: 400.7

Candida species
see lipases.

canola oil
canola oil is obtained from interbred seeds of Brassica napus and Brassica campestris. It is low in erucic acid and in glucosinolates and thus differs from high-erucic rapeseed oil in its physical, chemical and nutritional properties. Canola oil is defined by the Canadian Canola Council as oil from seed of the genus Brassica with less than 1% of fatty acids in the oil as erucic acid. Unlike the high-erucic variety, canola oil is widely used for food purposes. N.A. Michael, B.E. Eskin, et al., Bailey’s Industrial Oil and Fat Products, (ed. Y.H. Hui) John Wiley (1996), Volume 2, pp.1-95.

capelin oil
a major type of fish oil. Typically capelin oil contains ~20% of saturated acids, 60% of monoene acids (16:1–22:1), and only modest levels of eicosapentaenoic acid (9%) and docosahexaenoic acid (3%).
Caprenin™
a semi-synthetic triacylglycerol with reduced caloric value. It contains equimolar proportions of octanoic (8:0), decanoic (10:0), and behenic (22:0, with some 20:0 and 24:0) acids corresponding to 22.6, 26.7, and 50.7% by weight. It consists mainly of triacylglycerols with 38, 40, and 42 carbon atoms. Its melting behaviour is similar to that of cocoa butter and it can be used in soft candy and in confectionery coatings for nuts, fruit, etc. The behenic acid is only partially absorbed (<20%) and caprenin has a calorific value of about 5 kcal/g as opposed to the usual value of 9 kcal/g. J.W. Finley, et al., Lipid Technologies and Applications (ed. F.D. Gunstone and F.B. Padley) Marcel Dekker, New York (1997), pp.501-520

capric acid
trivial name for decanoic acid (10:0, mp 31.6°C).

caproic acid
trivial name for hexanoic acid (6:0, mp –3.2°C).

caproleic acid
trivial name for 9-decenoic acid, a minor constituent of milk fat.

\[
\begin{align*}
\text{Caproleic acid} \\
\text{9-decenoic acid} \\
\text{C}_{10}\text{H}_{18}\text{O}_2 \\
\text{Mol. Wt.: 170.2}
\end{align*}
\]

caprylic acid
trivial name for octanoic acid (8:0, mp 16.5°C).

carboceric acid
trivial name for heptacosanoic acid (27:0, mp 82°C, 87.6°C).

cardiolipin
trivial name for diphosphatidylglycerol.

carnauba wax
a vegetable wax from Copernica cerifera containing about 30% of wax esters. These are mainly C_{46}–C_{54} esters based on C_{16}–C_{20} acids and C_{30}–C_{34} alcohols.
carnitine

a β-hydroxy acid. Fatty acids (≥C₁₀) are transported as acyl carnitines into the mitochondrion for β-oxidation.

\[
\begin{align*}
\text{Carnitine} \\
\text{C₇H₁₅NO₃} \\
\text{Mol. Wt.: 161.2}
\end{align*}
\]

carotene

see carotenoids. β-Carotene acts as a biological antioxidant, a free radical scavenger, a singlet oxygen quencher, a source of vitamin A, and as a source of colour in foods. It is also reported to have anti-cancer properties. There is some debate about which isomer is most active. It is largely removed from crude oil during refining but methods of retaining this valuable material have been developed to produce red palm oil. E number 160(a) covers α, β and γ-carotene.

\[
\begin{align*}
\text{β-carotene} \\
\text{C₄₀H₅₆} \\
\text{Mol. Wt.: 536.9}
\end{align*}
\]

carotenoids

a large group of isoprenoid structures with different numbers, positions and configurations of conjugated double bonds. The structure shown above is β-carotene, a precursor of vitamin A in animals. Carotenoids containing one or more hetero atoms (mainly oxygen) are known. Both α and β-carotene are reported to be anti-cancer agents. See retinol and red palm oil. A number of carotenoids are included under E numbers 160 and 161.

L.E. Schlipalius, Action mechanisms of carotenoids in the human body, Lipid Technology, 1997, 9,
carthame (huile de)
French name for safflower seed oil.

*Carthamus tinctorius*
source of safflower oil.

castor oil
oil from *Ricinus communis* produced mainly in India, Brazil, and China. Production ~0.5 million tonnes a year. Castor oil differs from all other common oils in being rich (~90%) in a hydroxy acid, ricinoleic (12-hydroxy-cis-9-octadecenoic). Compared with other oils, castor oil is more viscous, less soluble in hexane, and more soluble in alcohol as a consequence of the presence of the hydroxy acid. Castor oil is a source of several important oleochemicals including *Turkey-red oil*, 12-hydroxystearic acid, dehydrated castor oil, heptanal, 10-undecenoic acid, 2-octanol, and sebacic acid. See also hydroxy acids.


catalpic acid
see conjugated unsaturation.

cationic surfactants
surface-active compounds containing one or two long-chain alkyl groups attached to positively-charged nitrogen. They have many industrial uses.


\[
\begin{array}{c}
\text{N}^+ \\
\text{C}_{19}H_{42}BrN \\
\text{Br}^-
\end{array}
\]

Cetyl trimethyl ammonium bromide
C_{19}H_{42}BrN
Mol. Wt.: 364.4

CBA
see cocoa butter alternatives.
CBE
see *cocoa butter equivalents*.

CBI
see *cocoa butter improvers*.

CBR
see *cocoa butter replacers*.

CBS
see *cocoa butter substitutes*.

cephalin
old term for phosphatidylethanolamine.

Ceramide-3™
the N-stearoyl derivative of *phytosphingosine*. It has cosmetic applications.

ceramide mono-, di- and polyhexosides
see *glycosyl ceramides*.

ceramides
trivial name for the lipid class N-acylsphingosines. The ceramides are part of the human skin protective barrier and are the building block of the complex *sphingolipids*. They are widely used in cosmetics.

Typical ceramide

cerebronic acid
2-hydroxytetracosanoic acid (mp 100°C for the *R,S-* form) is present in *cerebrosides* in the *R-* form. It has been isolated from the *glycosphingolipids* of wheat, corn, other plant species, and some microorganisms. It was formerly known as phrenosic and phrenosinic acid.
**Cerebronic acid**
2R-hydroxytetraicosanoic acid
\[ C_{24}H_{48}O_3 \]
Mol. Wt.: 384.6

**cerebrosides**
trivial name for the lipid class monoglycosyl ceramides. Present in the myelin sheath of nerve and brain as monogalactosyl and monoglucosyl ceramides. See also glycosyl ceramides.


**Typical cerebroside**

**ceromelissic acid**
trivial name for tritriacontanoic acid (33:0).

**ceroplastic acid**
trivial name for pentatriacontanoic acid (35:0).

**cerotic acid**
trivial name for hexacosanoic acid (26:0, mp 87.8°C).

**Cerotic acid**
Hexacosanoic acid
(26:0)
\[ C_{26}H_{52}O_2 \]
Mol. Wt.: 396.7
cervonic acid
trivial name for docosahexaenoic acid (DHA).

CETIOM
Centre Technique Interprofessionnel des Oleagineux Metropolitan which supports development of oilseeds in France.

cetoleic acid
trivial name for cis-11-docosenoic acid, (22:1 n-11, mp 33–33.7°C). Present in many fish oils.

chain elongation
biosynthetic conversion of a fatty acid as its co-enzyme A derivative to the bishomologue by addition of a C₂ unit by means of an elongase.


charring
a technique used to detect lipids on TLC plates. Quantitative information can be obtained using a densitometer.

chaulmoogric acid
trivial name for 13-(2-cyclopentenyl)tridecanoic acid (S-form, mp 67–68°C). See also cyclopentenyl acids

![Chaulmoogric acid](image)

Chaulmoogric acid
13-(2-cyclopenten-1S-yl)tridecanoic acid
C₁₈H₃₂O₂
Mol. Wt.: 280.4

chelator
substances such as citric acid and EDTA that combine with metal ions making these unable to act as pro-oxidants.


Chemistry and Physics of Lipids
cherry oil
the oil from cherry kernels (*Prunus* spp.) containing significant levels of oleic (ca 35%) and linoleic (ca 45%) acid and also *eleostearic acid* (ca 10%).

chimyl alcohol
trivial name for the glycerol ether 1-**O**-hexadecyl-*sn*-glycerol (mp 64–65°C) present along with other glycerol ethers (*batyl alcohol, selachyl alcohol*) in some marine liver oils as a diacylated derivative.

![Chimyl alcohol](image)

**Chimyl alcohol**
*S*-1-**O**-hexadecyl-*sn*-glycerol

\[ \text{C}_{19} \text{H}_{40} \text{O}_3 \]

Mol. Wt.: 316.5

China wood oil
see *tung oil*.

chinese vegetable tallow
from the tree *Sapium sebiferum* (*Stillingia sebifera*). The fruit furnishes fatty material from the outer seed coating (chinese vegetable tallow) and also from the seeds (*stillingia oil*). The first of these is highly saturated (palmitic acid 62% and oleic acid 27%) whilst the second has a very unusual composition including an *estolide*.

chloroplasts
photosynthetic organelles in plant cells where fatty acids are metabolised. In many respects they are equivalent to the *mitochondria* in animal cells.

3-chloropropanediol
a compound formed from glycerol by reaction with hydrochloric acid. It is formed during protein hydrolysis with hydrochloric acid from lipid present in the protein sample.

chocolate
product made from cocoa beans that typically contains 10–15% cocoa, 30–50% sugar and 27–35% fat. Milk powder is added to get milk chocolate and blended cocoa beans to get dark chocolate. The fat (*cocoa butter* or *cocoa
butter alternative) is an important component since its characteristic melting behaviour contributes to the acceptable mouthfeel of chocolate. It is also the most expensive component in the chocolate.


cholecalciferol

vitamin D₃, a compound with anti-rachitic properties. It is present in some foods (high content in cod liver oil) and is produced under the influence of sunlight by transformation of 7-dehydrocholesterol in skin surface lipids.

![Cholecalciferol](image)

**Cholecalciferol**

(3β,5Z,7E)-9,10-Secocholesta-5,7,10-(19)-trien-3-ol

C₂₇H₄₅O

Mol. Wt.: 384.6

cholesterol

the most common animal sterol present in free or esterified form. It is important in membranes and lipoproteins and serves as a precursor of hormones, bile acids etc. Cholesterol concentration in blood plasma is around 6 mM (equivalent to about 230 mg/100 ml). The human body contains about 100 g of cholesterol. Average daily consumption of cholesterol in the UK is ~300 mg. The normal level in vegetable oils (maximum 10–20 ppm) is in marked contrast to the higher values observed in animal fats such as lard (0.37–0.42%), mutton tallow (0.23–0.31%), beef fat (0.08–0.14%), and butter fat (0.2–0.4%). Hen eggs contain ~300 mg of cholesterol per egg (~5% of total lipid).
Cholesterol
Cholest-5-en-3β-ol
C_{27}H_{46}O
Mol. Wt.: 386.7

**cholesterol esters**
cholesterol esterified to fatty acids. Present in animal tissues and lipoproteins.

**cholic acid**
see bile acids, bile salts.

**chromatography**
separation technique based on two immiscible phases, the stationary phase (e.g. a column packing or a thin-layer) and the mobile phase, normally a liquid or a gas. The mixture to be separated is carried by the mobile phase through the stationary phase. Because of different affinities (adsorption, partition) for the stationary phase the components of the mixture are delayed to different degrees compared to the velocity of the mobile phase. See also gas chromatography, liquid chromatography and thin-layer chromatography.

**Chromobacterium**
see lipases.

**chrysobalanic acid**
the trivial name for 4-oxo-9c11t13t15c-18:4. This acid is present in Chrysobanus icaco seed oil.

**chylomicrons**
see lipoproteins.

**cis double bond**
compounds containing a carbon–carbon double bond can exist in two
stereoisomeric forms (cis or trans). Natural unsaturated fatty acids generally have the cis (Z) configuration. They have a lower melting point than their trans isomers. See also trans acids and stereomutation.

\[
\begin{array}{c}
R' \quad \quad \quad \quad R \\
\end{array}
\]

_Cis double bond_

**Citrem™**
citrionic acid esters of monoacylglycerols formed by reaction of citric acid with mono-/di-acylglycerol mixtures or with distilled monoacylglycerol. The acidic product is partially neutralised with sodium hydroxide. A typical product contains 60–90% monoacylglycerol and ~20% citric acid (minimum 12%). Citrems are used in frying margarines as anti-spattering agents and in meat emulsions to inhibit fat separation. E number 472 (c) in Europe and US/FDA/CFR 172832.


**citric acid**
a monohydroxy tricarboxylic acid used in the refining of oils and fats to remove trace metals by chelation.

_K.S. Law et al., Citric acid in the processing of oils and fats, PORIM Technology, No. 11, 1984._

\[
\begin{array}{c}
\text{HO} & \text{O} & \text{OH} \\
\text{O} & \text{O} & \text{OH} \\
\text{O} & \text{HO} & \text{C} \text{O}
\end{array}
\]

_Citric acid_

2-Hydroxy-1,2,3-propanetricarboxylic acid

\(C_6H_8O_7\)

Mol. Wt.: 192.1

**CLA**

see conjugated linoleic acid.

**clofibrate**
drug, used because of its lowering effect on blood lipids (triacylglycerols and cholesterol).
Clorbrate
Ethyl 2-(4-chlorophenoxy)-2-methylpropanoate
C₁₂H₁₅ClO₃
Mol. Wt.: 242.7

Clupadonic acid
the name given to a 22:5 acid. It was reported to be a 4,8,12,15,19-pentaenoic acid but it is now known to be the 7,10,13,16,19 (n–3) isomer.

CMC
see critical micellar concentration.

¹³C nuclear magnetic resonance spectroscopy
¹³C nuclear magnetic resonance (NMR) spectra are complex but contain useful structural information and can distinguish between acyl groups in the α and β positions of triacylglycerols. Cis and trans isomers are easily distinguished by their allylic and olefinic signals. Less common functional groups (epoxy, hydroxy, branched methyl etc) can also be recognised.


CNRS
Centre National de la Recherche Scientifique. A French agency devoted to fundamental research.

cocoa
the powder manufactured from cocoa beans from which the shell and some of the fat (cocoa butter) have been removed.

cocoa butter
the cocoa bean (Theobroma cacao) is the source of two important ingredients of chocolate: cocoa powder and a solid fat called cocoa butter. The usefulness of cocoa butter for this purpose is related to its fatty acid and triacylglycerol composition. The major triacylglycerols are symmetrical disaturated oleic
glycerol esters of the type SOS and include POP (18–23%), POSSt (36–41%), and StOSSt (23–31%). Cocoa butter commands a good price and cheaper alternatives have been developed (see following entries and also palm mid fraction, Illipe, sal. The annual production of cocoa beans is about 2.7 million tonnes with 45–48% of cocoa butter.


cocoa butter alternatives
general term covering cocoa butter equivalents, cocoa butter improvers, cocoa butter replacers, and cocoa butter substitutes. See also cocoa butter and confectionery fats.

cocoa butter equivalents
fats with the same type of triacylglycerol composition as cocoa butter. See also cocoa butter alternatives, cocoa butter and confectionery fats.

cocoa butter improvers
fats with the same type of triacylglycerol composition as cocoa butter. See also cocoa butter alternatives, cocoa butter and confectionery fats.

cocoa butter replacers
products that can partially replace cocoa butter in confectionery formulations. Normally fractionated fats, e.g. palm oil or hydrogenated soybean oil fractions. See also cocoa butter alternatives, cocoa butter and confectionery fats.

cocoa butter substitutes
Similar to cocoa butter replacers but generally based on coconut and palm kernel oils. See also cocoa butter alternatives, cocoa butter and confectionery fat.

coconut oil
a major lauric oil obtained from copra which is a product of the coconut palm (Cocus nucifera). Coconut oil (~3.1 million tonnes per annum) comes mainly from Indonesia and the Philippines. It is particularly rich in lauric acid (~47%) and myristic acid (~18%). Also present are 8:0 (8%) and 10:0 (7%) which are easily separated by distillation and used to make medium-chain triglycerides, Caprenin™, Miglyol™ etc. The oil finds extensive use in the
food industry and also — usually after conversion to the alcohol (dodecanol etc) — in the detergent, cosmetic, and pharmaceutical industries. The only other commercially available lauric oil is palm kernel oil but see also laurate-canola and cuphea species.


**Cocus nucifera**

see coconut oil.

**Codex Alimentarius**

an organisation under the Food and Agriculture Organisation and the World Health Organisation whose fats division publishes standard specifications for all major edible oils and fats.

**cod liver oil**

an important fish oil which serves as a valuable source of vitamins A and D. It contains saturated (~20%), monoenoic (16:1–22:1, 55–60%), and eicosapentanoic and docosahexaenoic acids (each ~ 7%). See fish oils.

**coffee whitener**

a substitute for dairy cream in coffee. It generally contains a hardened lauric oil.

**colneleic acid**

an ether C_{19} acid produced during enzymic oxidation of potato lipids. It is derived from linoleic acid by rearrangement of its 9-hydroperoxide. A similar product (colneneic acid) is based on linolenic acid and other acids of this type have also been recognised.


**Colneleic acid**

9-(1E,3Z-Nonadienyloxy)-8E-nonenoic acid

C_{19}H_{30}O_{3}

Mol. Wt.: 294.4
**colnelenic acid**
an ether $\text{C}_{18}$ acid produced during enzymic oxidation of potato lipids. It is derived from *linolenic acid* by rearrangement of its $9$-$\text{hydroperoxide}$. A related product (*colneleic acid*) is based on linoleic acid and other acids of this type have also been recognised.


![Colnelenic acid](image)

Colnelenic acid
$9$-(1E,3Z,6Z-Nonadienyloxy)-8E-nonenoic acid
$\text{C}_{18}\text{H}_{28}\text{O}_3$
Mol. Wt.: 292.4

**columbinic acid**
see *octadecatrienoic acid*.

**colza oil**
an old name for (high-erucic) *rapeseed oil*, and which is still used in the French language.

**complex lipids**
lipids which on hydrolysis yield at least three building blocks, e.g. fatty acids, phosphoric acid, amino alcohols, sugars and glycerol from phospholipids or glycolipids. See also *simple lipids*.

**confectionery fats**
special fats for confectionery applications, in combination with or as a replacement for *cocoa butter*, generally termed *cocoa butter alternatives*. Cocoa butter equivalents have the same major triacylglycerols as cocoa butter (e.g. fractionated *palm oil*, *shea fat*). Cocoa butter substitutes or cocoa butter replacers have similar physical properties but different triacylglycerol composition (e.g. fractionated and hydrogenated *palm kernel oil*, *soybean oil*, *rapeseed oil*). The use of these materials is controlled by regulations but not uniformly in all countries.

**conjugated linoleic acid (CLA)**

The name given to a mixture of C₁₈ diene acids with conjugated unsaturation. Rumen hydrogenation gives a mixture with the 9c₁₁t isomer (*rumenic acid*) predominating. It is present at low levels in products from the meat or milk of ruminants. Interest in this mixture has developed following claims that CLA has many beneficial effects including inhibition of cancer development and promotion of muscle development at the expense of fat. The active compound is thought to be the 9c₁₁t isomer (*rumenic acid*) but this has not been proved. This isomer can be synthesised from methyl ricinoleate. Alkaline isomerisation of linoleic acid gives a mixture of 9,11 and 10,12 dienes with many minor components and this is being produced commercially for use as conjugated linoleic acid.


**conjugated unsaturated acids**

When two or more unsaturated centres are immediately adjacent to each other they are said to be conjugated. Natural acids with conjugated unsaturation are mainly C₁₈ trienes or tetraenes such as jaccaric (8c₁₀t₁₂c, mp 43.5–44°C) in *Jacaranda mimosifolius* seed oil, calendic (8t₁₀t₁₂c, mp 40–40.5°C) in *Calendula officinalis* seed oil, catalpic (9c₁₁t₁₃c, mp 31.5–32°C) in *Catalpa avata* seed oil, α-eleostearic (9c₁₁t₁₃t, mp 48–49°C) in *Aleurites* oils, punicic (9c₁₁t₁₃c, m.p, 44–45°C) in *Punica granatum* seed oil, β-eleostearic (9t₁₁t₁₃t, mp 72°C), α-parinaric (9c₁₁t₁₃t₁₅c, mp 72–74°C) in *Impatiens balsamina* seed oil and β-parinaric acid (9t₁₁t₁₃t₁₅t, mp 95–96°C). Other acids with conjugated unsaturation also contain hydroxy or oxo groups.

**convolvulinic acid**

This is probably 11-hydroxytetradecanoic acid but the name has been used also for 3,12-dihydroxytetradecanoic acid. It is present in *Ipomea* oils.

**cooling curve**

A standard in the physical characterization of fats. It is a plot of time against temperature of a sample of oil in a cooling bath and indicates phase transitions. See *polymorphism*.

**copra**

See coconut oil.
**coriander oil**
coriander (*Coriandrum sativum*) contains about 80% of *petroselinic acid* in its seed oil. Attempts are being made to develop better sources of this acid through improved cultivation of coriander or by transfer of appropriate genes from coriander to *rape*.

**coriolic acid**
13-hydroxy 9c11t-octadecadienoic acid. It occurs in rare seed oils in the *R*(-), *S*(+), and *RS*(±) forms. It is readily dehydrated to conjugated Δ9,11,13 and Δ8,10,12 acids and is an isomer of *dimorphecolic acid*. It also occurs as a lactone (*coriolide*).

![Coriolic acid structure](image)

(-)-Coriolic acid
13R-Hydroxy-9Z,11E-octadecadienoic acid
C\textsubscript{18}H\textsubscript{32}O\textsubscript{3}
Mol. Wt.: 296.4

**coriolide**
the lactone of *coriolic acid* which co-exists with the hydroxy acid in *Monnina emarginata* seed oil.

**corn oil**
a major vegetable oil (~2.0 million tonnes per annum) from corn or maize (*Zea mays*) obtained by wet milling, particularly in the USA. The major acids are palmitic (9–17%), oleic (20–42%), and linoleic (39–63%) and the major triacylglycerols are typically LLL (15), LLO (21), LLS (17), LOO (14), LOS (17), LSS (5), OOO (6), and OOS (4%). Despite its high level of unsaturation the oil has good oxidative stability. A high-oleic variety is being developed.


**coronaric acid**
a rare natural *epoxy acid* isomeric with the more common *vernolic acid*. The (9R10S)-epoxy-12-cis-octadecenoic acid is present in *Chrysanthemum coronarium* and some other seed oils. It inhibits the growth of rice blast
fungus. It is a *leukotoxin* produced in plants from *linoleic acid*.

![Coronaric acid structure](image)

**Coronaric acid**
9R,10S-Epoxy-12Z-octadecenoic acid  
C_{18}H_{32}O_3  
Mol. Wt.: 296.4

coton (*huile de*)
French name for *cottonseed* oil.

cottonseed oil
a major vegetable oil (4.0 million tonnes per annum) obtained as a by-product in the production of cotton and grown mainly in China, USA, the former Soviet Union, India, and Pakistan. It ranks fifth among vegetable oils. Cottonseed oil is rich in palmitic acid (22–26%), oleic acid (15–20%) and linoleic acid (49–58%) but also contains some C_{20}–C_{24} acids (about 1%) and two cyclopropene acids (*sterculic* and *malvalic*). The latter are identified by the *Halphen test*. They are removed during refining. One sample of cottonseed oil contained the following triacylglycerols: PLL (26), LLL (16), POL (14), OLL (13), PLP (9) and seven other components (22%). Among the minor constituents of the oil is the yellow pigment *gossypol*.


couepic acid, couepinic acid
other names, now unused, for *licanic acid*.

crambe oil
oil from *Crambe abyssinica* and *C. hispanica*, characterised by a high level of *erucic acid* (55–60%) and grown almost exclusively in North Dakota (USA). See also high-erucic *rapeseed oil* (HEAR). Genetically modified erucic-rich oils are being developed in response to the demand for erucic acid and its derivatives (*erucamide, behenic acid, brassylic acid, behenyl alcohol, and erucyl alcohol*).

*E.C. Leonard, Sources and commercial applications of high-erucic vegetable oils, Lipid Technology, 1994, 6, 79-83.*
crepenynic acid
an acetylenic analogue of linoleic acid, 9c12a-18:2, present in Crepis and Afzelia oils. It is a key intermediate in the biosynthesis of the large group of natural short-chain and medium-chain acetylenic compounds.

crepenynic acid
9Z-Octadecen-12-ynoic acid
C_{18}H_{30}O_2
Mol. Wt.: 278.4

critical pair
term formerly used in reversed-phase partition chromatography of lipids indicating the co-elution of components with the same partition number, e.g. 18:1/16:0 methyl esters, triolein/tripalmitin etc. These are now generally resolvable under suitable conditions.

Crypthecodinium cohnii
an alga producing lipid rich in docosahexaenoic acid (see Dhasco™).

crystallization
see fractionation.

crystal structure of triacyllycerols
triacylglycerols display polymorphism, i.e. they can exist in more than one crystalline form. These differ in melting point, in physical stability, and in the arrangement of molecules within the crystal. When a liquid triacylglycerol is cooled quickly it solidifies in an α crystalline form. Under appropriate temperature conditions this changes first to a β′ form and then to a β form. The β form has the highest melting point of the three forms, is the most stable form, and is the form obtained by crystallisation from a solvent. The three crystalline forms can be distinguished by X-ray crystallography or by their infrared spectra. The long spacings of the crystals indicate that these generally have double chain length (DCL) i.e. two acyl chains per unit cell but some molecules (e.g. POP) exist in a triple chain length form (TCL) i.e. three acyl chains per unit cell because this allows more efficient packing. β′ Crystals are relatively small and can incorporate a large amount of liquid. Margarine and shortenings containing crystals in this form have a glossy surface and a smooth texture. β Crystals, though initially smooth, grow into
needle-like agglomerates less able to incorporate liquid and producing a grainy texture. $\beta'$ Crystals are more likely to be the stable form in triacylglycerols of differing chain length such as cottonseed oil and palm oil where significant levels of palmitic acid accompany the C$_{18}$ acids. Oils with low levels of palmitic acid and high levels of C$_{18}$ acids (canola, soybean, sunflower) tend to exist as $\beta$ crystals (after partial hydrogenation) though there are ways of inhibiting the $\beta'$ to $\beta$ change.


CSL
abbreviation for calcium stearoyl lactate.

cubic phase
lyotropic (lipid-water) liquid crystalline phase, consisting of a three dimensional network of lipid bilayer walls separating two water channel systems.

cuphea
wild plant species characterised by the presence of glycerol esters rich in medium-chain acids (C$_8$–C$_{14}$). Attempts are being made to domesticate some of the cuphea species as additional lauric oils and as rich sources of other medium-chain acids (e.g. C. viscosissima and C. lanceolata with 75–85% of decanoic acid).

cutin
a polymer of hydroxy acids which serves as an outer envelope for plants. The acids are mainly C$_{16}$ (including palmitic, 16-hydroxypalmitic, and 10,16-dihydroxypalmitic) and C$_{18}$ (including oleic, 18-hydroxyoleic, 18-hydroxy-9,10-epoxyoctadecanoic, 9,10,18-trihydroxoyoctadecanoic, and phloinolic).

cyclic acids
though not common, such acids occur naturally (see cyclopropene and cyclopentene acids). They are also formed during processes, such as frying, in which unsaturated acids are exposed to high temperature. One double bond is
lost in the cyclisation process. For example, monocyclic monoenes resulting from linoleate contain cyclopentane or cyclohexane units. The residual double bond may be exocyclic or endocyclic.


cyclohexyl acids

fatty acids with a terminal cyclohexane group. Such acids have been identified in certain bacteria and in sheep fat and butter.

![Typical cyclohexyl acid](attachment:image)

cyclopentenyl acids

fatty acids with a terminal cyclopentenyl group. Seed fats of the Flacourtiaceae (e.g. chaulmoogra oil used in folk medicine for the treatment of leprosy) are unique in producing cyclopentene acids with one or two double bonds. The monoene acids include aleprolic \((n = 0)\), alepramic \((n = 2)\), aleprestic \((n = 4)\), aleprylic \((n = 6)\), alepric \((n = 8)\), hydnocarpic \((n = 10, \text{mp} \text{ 58–59°C})\), chaulmoogric \((n = 12, \text{mp} \text{ 67–68°C})\) and hormelic \((n = 14)\). The diene members include manaoic \((x = y = 4)\), gorlic \((x = 4; y = 6, \text{mp 6°C})\) and oncobic \((x = y = 6)\).

![Typical cyclopentyl acid](attachment:image)

cyclopropane acids

fatty acids with a cyclopropane unit in the chain. They occur in membrane phospholipids of certain bacteria (e.g. *lactobacillic acid*).

![Cyclopropane acid](attachment:image)

cyclopropene acids

the best known cyclopropene acids are *malvalic* \((C_{18})\) and *sterculic* \((C_{19})\) which are present at high levels in sterculia oils and at lower levels in *kapok*
seed oil (~12%) and in cottonseed oil (~1%). These highly reactive acids are destroyed during refining and during hydrogenation. They have attracted interest because they inhibit the biodesaturation of stearic to oleic acid. Hydroxy (2-hydroxysterculic) and acetylenic (sterculyinic) analogues also occur.

\[
\text{CH}_3(\text{CH}_2)_m(\text{CH}_2)_n\text{OH}
\]

Cyclopropene acid

cytosides
trivial name for diglycosylceramides.
DAG see diacylglycerols.

Datem™
diacetyltartaric acid esters of mono-/di-glycerides and of distilled monoglycerides made by reacting glycerol esters with diacetyltartaric anhydride. These compounds are anionic, hydrophilic, water-dispersible emulsifiers used as dough-strengtheners in yeast-raised bakery products such as bread. E number 472 (e) in Europe.


daturic acid
an old trivial name for heptadecanoic (margaric) acid.

dcl double chain length. See crystal structure.

dco see dehydrated castor oil.

decanoic acid
the C10 acid (caproic) which occurs in coconut oil, palm kernel oil and some Cuphea oils. It is a minor component of milk fat and an important acid in medium chain triglycerides, Caprenin™ and Miglyol™.

degumming
an early step in the refining oils and fats. Addition of ~2% of water (sometimes containing phosphoric acid) at 70–80°C to the crude oil results in the separation of most of the phospholipids accompanied by trace metals and pigments. The insoluble material that is removed is mainly a mixture of phospholipids and triacylglycerols and is known as lecithin. It is obtained mainly from soybean refining and is a valuable source of phospholipids used to obtain a range of higher grade products.

**dehydrated castor oil**
dehydration of castor oil gives a product low in ricinoleic acid and enriched in conjugated and non-conjugated $C_{18}$ diene acids (mainly stereoisomers of the 9,11- and 9,12-dienes). It is used as a drying oil.

**demospongic acids**
a group of $C_{24}–C_{34}$ acids present in many sponge species. These acids are characterised by the presence of $5c9c$ unsaturation often accompanied by other functionality and occur mainly in the phospholipids. Two demospongic acids may occur in the same phospholipid molecule. Additional features sometimes present include a branched methyl group, cyclopropane unit, $\alpha$-hydroxy, acetoxy or methoxy group, and 6-bromo group. Sometimes 5,9 unsaturation is replaced by 5,11 unsaturation or the 5,9 system can be elongated to 7,11 etc. See also non-methylene-interrupted polyene acids.


**de novo fatty acid synthesis**
the biosynthetic pathway by which acetate (as its ACP ester) is converted to medium-chain and long-chain saturated acids, especially palmitic, by a fatty acid synthetase. In plant systems this occurs in the plastid.


**densipolic acid**
a rare hydroxy acid present in *Lesquerella densipila* seed oil. It is an unsaturated analogue of the more common ricinoleic acid.

\[
\text{Densipolic acid} \\
12R-Hydroxy-9Z,15Z-octadecadienoic acid \\
C_{18}H_{32}O_{3} \\
\text{Mol. Wt.: 296.4}
\]

**deodorization**
a treatment of oils and fats at a high temperature (200–250°C) and low pressure (0.1–1 mm Hg). It is an important step in the refining of oils and fats
resulting in the removal of volatile and odorous compounds including free fatty acids, monoacylglycerols and oxidation products. At the high temperatures involved in this process there is a danger of stereomutation, especially of linolenic acid. Refined oils containing this acid generally contain significant levels of trans isomers.


deodorizer distillate
a condensation product recovered during the deodorization process in which oil is sparged with steam at high temperatures. The deodorizer distillate is a valuable source of tocopherols (vitamin E) and of phytosterols (2000-4000 ppm).


de-oiling
a process for removing most of the triacylglycerols from crude lecithin by heating with acetone. The level of phospholipid is raised from 45–50% to 95–98% by this process.


deoxycholic acid
see bile acids, bile salts.

depot fat
general term for the triacylglycerols stored in mammalian adipose tissue.

desaturase
the name given to enzymes needed to introduce unsaturation (usually cis-olefinic) into acyl chains.


desmosterol
the sterol 5,24-cholestadien-3-ol (see structure on next page).
Desmosterol
3β-Cholesta-5,24-dien-3-ol
C₂₇H₄₄O
Mol. Wt.: 384.6

detergents
surface-active compounds used for cleaning purposes. These may be soaps based on carboxylic acids or they may have other head groups. See also emulsifiers and surfactants.

Deutsche Gesellschaft fur Fettwissenschaft
Deutsche Gesellschaft fur Fettwissenschaft (DGF). The German society for fat/lipid research. It is responsible for the journal which has had several names including Fat Science Technology and, from 1996, was called Fett/Lipid. It was changed again in 2000 to European Journal of Lipid Science and Technology.

DG
see diacylglycerols.

DGDG
see digalactosyldiacylglycerol.

DGF
see Deutsche Gesellschaft fur Fettwissenschaft.

DHA
see docosahexaenoic acid

Dhasco TM
a triacylglycerol oil produced by the alga Crypthecodinium cohnii and
containing ca 40% of docosahexaenoic acid. It is marketed as a source of this acid for nutritional purposes.

*D.J. Kyle, Production and use of a single cell oil which is highly enriched in docosahexaenoic acid, Lipid Technology, 1996, 8, 107-110.*

**diacylglycerols**

also called diglycerides or DAG. The sn–1,2 and sn–2,3 compounds are enantiomers (αβ-diacylglycerols) and are isomeric with the sn–1,3 compounds (αα-diacylglycerols). The 1,2 (2,3) isomers readily interconvert with the 1,3 compound which is the more stable isomer. 1,2-diacyl-sn-glycerols are important intermediates in the biosynthesis and metabolism of triacylglycerols and phospholipids and are vital cellular messengers. They can be synthesised from glycerol or from monoacylglycerols, usually with the help of appropriate blocking groups, or from triacylglycerols by controlled hydrolysis (lipolysis). The melting points of some diacylglycerols are given:

<table>
<thead>
<tr>
<th>Fatty acid</th>
<th>1,2-isomer</th>
<th>1,3-isomer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Capric</td>
<td>–</td>
<td>44°C</td>
</tr>
<tr>
<td>Lauric</td>
<td>20, 39°C</td>
<td>58°C</td>
</tr>
<tr>
<td>Myristic</td>
<td>54, 59°C</td>
<td>67°C</td>
</tr>
<tr>
<td>Palmitic</td>
<td>50, 66°C</td>
<td>73°C</td>
</tr>
<tr>
<td>Stearic</td>
<td>59, 71°C</td>
<td>81°C</td>
</tr>
<tr>
<td>Oleic</td>
<td>oil</td>
<td>27°C</td>
</tr>
<tr>
<td>Elaidic</td>
<td>ca 25°C</td>
<td>50°C</td>
</tr>
</tbody>
</table>

Many diacylglycerols with two different fatty acids have also been synthesised.


1,2 isomer 1,3 isomer 2,3 isomer

**Diacylglycerols**
**dialkyl dihexadecylmalonate**
malonate esters of the type \( R_2C(COOR')_2 \) where \( R \) is a \( C_1 \) to \( C_{20} \) alkyl chain and \( R'OH \) is a saturated or unsaturated alcohol. These compounds are almost indigestible and can be blended with normal vegetable oils to produce frying oils of reduced energy value.

**dibasic acids**
generally refers to acids with two carboxyl groups of which the most common have the general structure \( \text{HOOC(CH}_2)_n\text{COOH} \). They include (value of \( n \) in parenthesis): oxalic (0), malonic (1), succinic (2), glutaric (3), adipic (4), suberic (6), azelaic (7), sebacic (8), dodecanedioic (10), and brassylic (11). See also dimer acids. Systematic names such as nonanedioic acid indicate the presence of two carboxyl groups and the total number of carbon atoms in each molecule (in this case nine). Some of these are used in the production of polyesters and polyamides.

**diesel oil**
oils and fats — usually as their methyl or ethyl esters — can be used satisfactorily in diesel engines in complete or partial replacement of the normal diesel fuel. Soybean, rape, palm, animal fats, waste frying oils and others have been used in this way. See biodiesel.

**diet margarine**
see margarine and low-fat spreads.

**differential scanning calorimetry**
DSC, technique by which phase transitions on melting or crystallization are recorded as the differential of the heat curve of the sample. This gives a peak, equivalent to a melting point, for the midpoint of a transition.

**digalactosyldiacylglycerols**
lipid class common in plant membranes. See also galactosyglycerides.
digalactosyldiglycerides
see digalactosyldiacylglycerols.

digestion
see lipid digestion

diglycerides
see diacylglycerols.

diglycerol
see polyglycerol esters.

diHETE
dihydroxyeicosatrienoic acids. See epoxidised arachidonic acids.

dihomo-γ-linolenic acid
the bis-homologue of γ-linolenic acid (8,11,14-eicosatrienoic acid) and an intermediate in the bioconversion of linoleic acid to arachidonic acid (eicosatetraenoic acid). It can be made chemically from γ-linolenic acid.

dihydroambrettolide
the lactone of 16-hydroxyhexadecanoic acid.

dilatation
the change in volume occurring in a fat on changing from the solid to the liquid state. See solid fat index.

dilatometry
the study of dilatation in a dilatometer, a piece of equipment designed to measure volume changes during melting. See solid fat index.

dimer acid
dimers of unsaturated acids, mainly C_{36} dibasic acids. They are manufactured under a variety of conditions in the presence of clays or of peroxides. Produced on a commercial scale for use mainly in polyamide resins. They can be reduced to dimer alcohols which are used to prepare urethanes. See also Guerbet alcohols.

dimethyloxazolines
4,4-dimethyloxazolines, made from acids or their derivatives and
2-amino-2-methylpropanol, are used for the study of fatty acids by mass spectrometry.


**dimethyloxazoline derivatives**

4,4-dimethyloxazoline derivatives of fatty acids made by heating the acid with excess of 2-amino-2-methylpropanol at 180°C. These derivatives are used in GC–MS studies to determine double bond position in unsaturated acids.


![Dimethyloxazoline derivates](image)

2-alkyl-4,4-dimethyloxazole

**dimorphecolic acid**

the (S)10t12c form of 9-hydroxy-10,12-octadecadienoic acid is present in *Xeranthemum annum* seed oil. The (S)10t,12t isomer is a component of the seed fat of *Dimorphotheca aurantica*. The acid is isomeric with *coriolic acid* and both are readily dehydrated, especially under acidic conditions, to a mixture of conjugated 8,10,12- and 9,11,13-octadecatrienoic acids.

*Dimorphotheca pluvialis*

its seed oil contains *dimorphecolic acid* (ca 60%) which is easily dehydrated to a mixture of conjugated triene acids. Attempts are being made to develop this as a commercial crop.

**dilipids**

diacyl derivatives of diols such as 1,3-propanediol. Small quantities of such compounds are present in liver, adipose tissue and egg yolk. They are difficult to detect in the presence of the large amounts of triol lipids (glycerol esters).

A. McMordie and M.S. Manku, Combinatorial lipids: new lipid chemical entities, Lipid Technology, 2000, 8-11.

**dipalmitoylphosphatidylcholine**

DPPC. This simple *phosphatidylcholine* with two identical acyl groups is an important constituent of mammal lung surfactant. It is produced
commercially, usually semi-synthetically from lecithin, and utilized in pharmaceutical liposome formulations. See pulmonary surfactant.

diposphatidylglycerols
a complex phospholipid class, composed of glycerol (3 mols), phosphoric acid (2 mols), and fatty acids (4 mols). Also called cardiolipin; a major constituent of bacterial membranes but occurs only in mitochondrial membranes in animals.

\[
\begin{align*}
&\text{Diphosphatidylglycerols} \\
&\text{directed interesterification} \\
&\text{chemically catalysed \textit{interesterification} carried out at a lower temperature (typically 40–60°C) than normal. Reaction is slower at the lower temperature and the equilibrium (randomisation) is disturbed by the crystallisation of the higher melting (more saturated) triacylglycerols.}
\end{align*}
\]


disialogangliosides
see gangliosides.

distillation
a procedure for separating and purifying compounds by converting them to the vapour phase, passing them through a separation column and then condensing them. It can be applied to fatty acids, simple alkyl esters and in some cases to low molecular weight glycerol esters. It is an important industrial process for the isolation of individual saturated acids.

DLMG
dilinoleo mono-\(\gamma\)-linolenoyl glycerol also called Oenotherol™.
DMAP
see acylating agent.

DMOX
see dimethyloxazolines.

DMOX derivatives
see dimethyloxazoline derivatives.

docosahexaenoic acid
DHA, 22:6 (n–3), cervonic acid. This acid is abundant in fish oils (e.g. tuna oil) and is a significant component of membrane lipids of most animal tissues especially in lipids of brain, sperm and the retina of the eye. Its presence in human milk fat is considered to be important for the healthy development of infant brain. It attains high levels in some microorganisms (Cryptococcosis cohnii, see DhascoTM). The level of docosahexaenoic acid in some fish oils can be raised by enzymic methods since many lipases discriminate against this acid.


docosanoic acid
the saturated C22 acid (behenic, mp 80°C) can be obtained by hydrogenation of erucic acid and occurs, along with its C20 and C24 homologues, as a component of Lophira alata (15–30%) and L. procera (20%) seed fats.

Behenic acid
docosanoic acid
(22:0)
C22H44O2
Mol. Wt.: 340.6

docosapentaenoic acid
DPA, 22:5 (n–3), clupanodonic. This n–3 isomer (Δ7,10,13,16,19) accompanies docosahexaenoic acid at lower levels in most fish oils. The n–6 isomer (Δ4,7,10,13,16) is present in animal tissues.
**docosenoic acid**

The best known docosenoic acid is the Δ13 isomer (the *cis* isomer, *erucic acid*, melts at 33°C and the *trans* isomer — *brassic acid* — melts at 61°C). Erucic acid is present in high-erucic *rapeseed oil* (up to 50%) and in *Crambe oil* (55–60%). Attempts are being made through genetic engineering to develop a rapeseed with >80% of erucic acid. The acid (~20,000 tonnes per year from 57,000 tonnes of erucic oils) is used particularly in the form of its *amide*. Ozonolysis gives the C_{13} dibasic acid, *brassylic acid*. The *cis*-11 isomer (*cetoleic*) is the main 20:1 acid in *fish oils*. The *cis*-5 isomer is present in *meadowfoam oil*. It readily forms a lactone and undergoes other reactions based on the proximity of the double bond to the carboxyl group.


**dodecanedioic acid**

The C_{12} dibasic acid, mp 129°C.

\[
\text{Dodecanedioic acid} \\
\text{C}_{12}\text{H}_{22}\text{O}_4 \\
\text{Mol. Wt.: 230.3}
\]

**dodecanoic acid**

The C_{12} acid (lauric, mp 44.8°C, bp 130°C/1mm) which is a major acid in *lauric oils* and oils of the *Cuphea* family. *Hydrogenolysis* of this oil gives *dodecanol*.

\[
\text{Lauric acid} \\
dodecanoic acid \\
(12:0) \\
\text{C}_{12}\text{H}_{24}\text{O}_2 \\
\text{Mol. Wt.: 200.3}
\]
dodecanol
the C_{12} alcohol (lauryl alcohol) produced by oligomerisation of ethene (ethylene) or by hydrogenolysis of dodecanoic acid or ester by the oleochemical industry. It is a valuable surface-active compound used mainly as the sulphate (ROSO_3H), ethylene oxide adduct (R(OCH_2CH_2)_n OH), or ethylene oxide sulphate (R(OCH_2CH_2)_n OSO_3H).

9-dodecenoic acid
lauroleic acid, a C_{12} monounsaturated acid.

\[ \text{9Z-Dodecenoic acid} \]
\[ C_{12}H_{22}O_2 \]
\[ \text{Mol. Wt.: 198.3} \]

double bond
carbon atoms are usually held together by a two-electron bond (a single bond). When bound by four electrons the linkage is described as a double bond. Compounds containing double bonds are said to be unsaturated and can generally exist in stereoisomeric forms (see cis and trans). They undergo addition reactions such as hydrogenation and are prone to deterioration through autoxidation.

double zero
a term to describe rapeseed varieties which produce oil low in erucic acid (max 2%) and low in glucosinolates (max 30 µmol/g). See also canola oil and rapeseed oil.

DPA
see docosapentaenoic acid.

DPPC
see dipalmitoylphosphatidylcholine.

dry fractionation
a procedure in which a completely liquified oil is slowly cooled with gentle stirring. This ensures formation of large crystals in the β or β′ form which are more easily and efficiently separated by filtration under reduced pressure in a Florentine filter or under pressure using a membrane filter. See also fractionation, Lanza fractionation, and winterisation.
**drying oils**
unsaturated oils that dry (harden) on exposure to oxygen through oxidative polymerisation (e.g. linseed oil, tung oil, dehydrated castor oil). They are used to produce surface coatings and printing inks.

**DSC**
see differential scanning calorimetry.
E

ECL
see equivalent chain length.

ECN
see equivalent carbon number.

EET
Epoxyeicosatrienoic acids. See epoxidised arachidonic acids.

EFA
see essential fatty acids.

ddEgg lecithin
generally refers to phosphatidylcholines from egg yolk, sometimes to a lipid extract from the same source which includes other lipid classes (mainly phosphatidylethanolamines, sphingomyelins, cholesterol and triacylglycerols). It is used as a source of arachidonic acid (eicosatetraenoic acid).

Egg yolk lipids
about one-third of the weight of the yolk from hen's eggs is contributed by lipids. Triacylglycerols and phosphatidylcholine are the main components (typically 60% and 25% respectively). Phosphatidylethanolamine and cholesterol are also present in small amounts (typically 5% each). Minor components are sphingomyelin and plasmalogens.

eicosaenoic acid
the saturated C_{20} acid (arachidic, mp 76.5°C). This acid, along with its C_{22} and C_{24} homologues, is a minor component of groundnut oil (total 5-8%). It attains higher levels in some less common seed fats such as rambutan tallow (~35%) and kusum (20–30%).

\[ \text{Arachidic acid} \]
eicosaenoic acid
(20:0)
\[ \text{C}_{20}\text{H}_{40}\text{O}_2 \]
Mol. Wt.: 312.5
eicosanoid cascade
see prostanoids and prostaglandins.

eicosapentaenoic acid
EPA, 20:5 (n–3), timnodonic acid. This acid is present in most fish oils having been obtained from marine algae which are part of the marine food chain, in small amounts in animal phospholipids, and in oils produced by some microorganisms. It is a precursor of some prostanoids. See also docosahexaenoic acid.

eicosatetraenoic acid
(i) the all-cis n–6 isomer (5c8c11c14c) is better known as arachidonic acid. It is an essential fatty acid and a precursor of several important eicosanoids such as the prostaglandins, thromboxanes, leukotrienes and lipoxins. Eicosatetraenoic acid is a minor component of fish oils, but attains a higher level in animal phospholipids, and is generally isolated commercially from liver or egg lipids. It is also present in some ferns and can be produced in higher concentrations by fermentation by appropriate microorganisms (see Arasco).

\[
\begin{array}{c}
\text{Arachidonic acid} \\
5Z,8Z,11Z,14Z-	ext{Eicosatetraenoic acid}
\end{array}
\]

\[\text{C}_{20}\text{H}_{32}\text{O}_2\]
Mol. Wt.: 304.5

(ii) The n–3 isomer (8c11c14c17c) is less well known. It is a member of the n–3 family of polyene acids and is present at low levels in fish oils and animal phospholipids.

(iii) The 5c11c14c17c-eicosatetraenoic acid is also known as juniperonic acid and is present in many conifer seed oils. The seed oil of the juniper tree (Juniperus communis) contains about 18% of this acid which is present almost entirely in the sn–3 position of the triacylglycerols. It differs from eicosapentaenoic acid in the absence of unsaturation at the 8 position. See also taxoleic, pinolenic and sciadonic acids.
**eicosatrienoic acid**

20:3 acids include the 5,8,11 (Mead’s acid), 7,10,13-, 8,11,14- (dihomo-\(\gamma\)-linolenic), 5,11,14-(podocarpic, pinolenic, sciadonic) and 11,14,17- isomers. Mead’s acid is an \(n-9\) acid produced by metabolism of oleic acid, particularly under conditions of EFA deficiency.

The 8,11,14-isomer is the source of some eicosanoids and an intermediate in the biosynthesis of arachidonic acid (eicosatetraenoic acid).

The 5,11,14-isomer is present in many conifer seed oils. The seed oils of *Sciadopytis verticillata* contain about 15% of this acid which occurs almost entirely in the \(sn-3\) position in the triacylglycerols. It differs from arachidonic acid in that the latter also has an additional double bond in the 8 position. See also taxoleic and juniperonic acids.

**eicosenoic acid**

the \(cis\)-9 (gadoleic), \(cis\)-11 (gondoic, mp 24–24°C), and \(cis\)-13 isomers of eicosenoic acid are present in fish oils. The \(cis\)-11 isomer is present in the seed oil of *Camelina sativa* (gold of pleasure) and is a minor component in rapeseed oil.

**elaidic acid**

trivial name for trans-9-octadecenoic acid.

**elaido acids**

the \(trans\) (E) isomer of oleic acid is known as elaidic acid, 9\(t\)-octadecenoic acid. The term elaido is often used to distinguish \(trans\) isomers from the more common \(cis\) forms, e.g. linelaidic (9\(t\)12\(t\)-octadecadienoic acid) and linolenelaidic (9\(t\)12\(t\)15\(t\)-octadecatrienoic acid).

**Elaeis guineensis, Palmae**

the oil palm, which is the source of palm oil (from the mesocarp) and palm kernel oil (from the kernel). Mainly grown in South East Asia and Africa. See *Elaeis olifera*.

**Elaeis olifera, Palmae**

the South American oil palm. See *Elaeis guineensis*.

**eleostearic acid**

see conjugated unsaturation.
**elongase**
the name given to enzymes required for chain-elongation, usually by a two-carbon unit based on acetate or malonate. Similar propionate or methylmalonate derivatives lead to C3 extensions and usually give methyl-branched acids. See *fatty acids synthetase*.


**ELSD**
see evaporative light-scattering detector.

**emulsifier**
a surface-active compound which promotes the formation of emulsions between water and fatty or oily compounds. Important in cleaning processes and also in many foods. See also food emulsions. Food emulsifiers are important in reducing dietary energy values in that with their assistance it is possible to make spreads with less fat per unit weight (and more water). Such spreads have lower energy values than full fat products on a weight for weight basis.


**enanthic acid**
the trivial name for heptanoic acid (7:0).

**enzymic enhancement**
a procedure by which mixtures of free acids or glycerol esters are enhanced in one or more of the fatty acid components by reaction with an enzyme which discriminates against the acid(s) in question. The procedure is applied particularly to acids which have a double bond close to the carboxyl group such as *docosahexaenoic, eicosapentaenoic, arachidonic* and *γ-linolenic acid*. See borage seed oil and evening primrose oil,


**EPA**
see *eicosapentaenoic acid*
EpET
epoxyeicosatrienoic acid. See *epoxidised arachidonic acid*.

epichlorohydrin
(2,3-epoxypropyl chloride) a synthetic compound much used to prepare glycerol esters and ethers.


\[
\begin{array}{c}
\text{O} \\
\text{Cl}
\end{array}
\]

Epichlorohydrin
2,3-epoxypropylchloride
\(\text{C}_3\text{H}_5\text{ClO}\)
Mol. Wt.: 92.5

epoxidation
the reaction by which olefinic acids are converted to *epoxy acids*. This is a *cis* addition of oxygen to the double bond, usually effected by a *peroxy acid* such as peroxyformic or peroxyacetic. The reaction is carried out on an industrial scale to produce *epoxidised soybean oil, epoxidised linseed oil* etc. These are used as plasticizers–stabilizers for polyvinylchioride (PVC).


epoxidised arachidonic acids
enzymic *epoxidation* of arachidonic acid (*eicosatetraenoic acid*) gives four monoepoxyeicosatrienoic acids (EET or EpET) in each of which one double bond has been epoxidized. Further epoxidation gives a range of diepoxyeicosadienoic acids whilst hydrolysis of the monoepoxy acids give dihydroxyeicosatrienoic acids (DiHETE).

epoxye acids
epoxye acids are made by epoxidation of olefinic acids. They also occur naturally as glycerol esters (e.g. *vernolic, coronaric, alchornoic*). See also *cutins* and *furanoid* acids. Attempts are being made to develop *Vernonia galamensis* and *Euphorbia lagascae* as commercial crops. Both are rich in *vernolic acid*.

epoxy oils
epoxidised soybean oil and epoxidised linseed oil, used as plasticizers and stabilizers in polymers especially PVC, are made by reaction of the oil with per oxyformic or peroxyacetic acid. In this reaction all the double bonds are epoxidised.


epoxystearic acids
cis and trans 9,10-epoxystearic acids (mp 59.5–59.8°C and 56–57°C respectively) are formed by epoxidation of oleic and elaidic acids respectively.

equivalent carbon number
ECN; chromatographic retention behaviour of triacylglycerols relative to the trisaturated homologues, which are defined to have ECN equal to their carbon numbers, i.e. the total number of acyl carbon atoms excluding the glycerol carbon atoms. It is also applied to molecular species of other lipid classes and is used in connection with high-performance liquid chromatography and high-temperature gas chromatography.

equivalent chain length
ECL; chromatographic retention behaviour of fatty acid methyl esters relative to the saturated homologues, which exhibit a straight line when the log of the retention times are plotted against the number of acyl carbons atoms. Used in the tentative identification of fatty acids by gas chromatography.

ergosterol
a 24β-methyl sterol.

\[
\text{Ergosterol} \quad (3\beta.22E)-\text{Ergosta-5,7,22-trien-3-ol} \\
C_{28}H_{44}O \quad \text{Mol. Wt.: 396.6}
\]
**erucic acid**  
trivial name for docosenoic acid (13c-22:1, mp 33.5°C). It is an important acid which occurs in seed oils of the Cruciferae, e.g. rape, mustard and crambe. Modern varieties of rapeseed oils have been bred to contain less than 2% erucic acid compared to the original 30–50% since this acid may have harmful nutritional properties. Oils with high levels of erucic acid are also being developed since erucic acid is used for oleochemical purposes, e.g. as its amide.  
C. Leonard, Sources and commercial applications of high-erucic vegetable oils, Lipid Technology, 1994, 6, 79-83.

**essential fatty acids**  
polyunsaturated acids of the (n–6) and (n–3) families which are essential for life and good health. They cannot be biosynthesised by animals and they (or some suitable precursor) must be obtained from plant sources as part of the diet.

**esterification**  
the reaction by which esters are formed from alcohols and acids, usually in the presence of an acidic catalyst, or with the more reactive acid anhydrides or chlorides for which no catalyst is required. Esters can also be changed to other esters by alcoholysis, acidolysis and interesterification.  

**esterified propoxylated glycerols**  
esters of propoxylated glycerol and long-chain acids. Glycerol is reacted with propylene oxide to give a trihydric alcohol which can be acylated with long-chain fatty acids. The esters resist lipolysis and have zero energy value. The products are thermally stable and suitable for use in baking and frying applications.

**estolides**  
these are dimers (or oligomers) consisting of an ester between an acid and a hydroxy acid. They may occur naturally (as in stillingia oil) or be formed along with dimer acids. A typical monoestolide from oleic acid would have a structure such as that shown on the following page.
Typical estolide

ethanoic acid
see acetic acid.

ether lipids
usually derivatives of the type ROCH₂CHOHCH₂OH where R is a straight or branched, alkyl or alkenyl chain. Such compounds may be natural as in shark liver oil or other marine oils where they generally occur as alkyl acyl, alkenyl acyl or diacyl derivatives. Synthetic compounds are generally made from epichlorohydrin. See also batyl alcohol, chimyl alcohol, plasmalogen and platelet activating factor.

ethoxylation
a reaction of alcohols (or carboxylic acids or amines) with ethylene oxide.

ethoxyquin
a dihydroquinoline derivative used as an antioxidant. It is frequently added to fish meal.
Ethoxyquin
6-Ethoxy-1,2-dihydro-2,2,4-trimethylquinoline
C₁₄H₁₉NO
Mol. Wt.: 217.3

Eurolipid
an association of European national organisations devoted to the study of lipids.

European Journal of Lipid Science and Technology
A new name for the journal Fett/Lipid starting in 2000. It is the official journal of the Deutsche Gesellschaft fur Fettwissenschaft.

evaporative light scattering detector
sometimes termed mass detector; a type of detector used for liquid chromatography, e.g. high-performance liquid chromatography and gel-permeation chromatography. The detector is based on the principle of light-scattering of the nebulized effluent from the columns with evaporation of the solvents. These instruments have found special applications in lipid analysis as universal detectors, since the response is independent of the nature of the mobile phase.

evening primrose oil
oil obtained from Oenothera biennis or O. lamarkiana. This oil is used as a dietary supplement or as a pharmaceutical because it contains γ-linolenic acid (8–10%) as well as a high level of linoleic acid (~70%). Other conventional sources of GLA are borage oil and blackcurrant seed oil. The level of γ-linolenic acid in evening primrose oil can be raised to 20–25% by enzymic enhancement.
**exocarpic acid**
an acetylenic acid with conjugated unsaturation (9\textsubscript{a}11\textsubscript{a}13\textsubscript{t}-18:3) present in isano (boleko) oil.

**extraction**
(i) industrial procedures by which oils and fats are recovered from vegetable or animal sources by pressing, solvent extraction or rendering.


(ii) laboratory procedures by which lipids are obtained from natural samples and from foods. Dry seeds can be extracted with hexane in a Soxhlet apparatus after crushing. Wet tissue can be homogenised in a chloroform/methanol/water mixture according to the method of Folch *et al.* or of Bligh and Dyer. The extraction process of Rose and Gottlieb is useful for foods which also contain proteins and carbohydrates.

**Fabry’s disease**
malfunctioning of the enzymes responsible for the stepwise breakdown of ceramide trihexosides to ceramides is the cause of Fabry’s disease (β-galactosidase) and of Gaucher’s disease (β-glucosidase).

**false flax**
see *Camelina sativa*.

**FAME**
see fatty acid methyl esters.

**Fantesk™**
a stable emulsion of oil, water, and carbohydrate in the form of a soft gel or a free-flowing powder which can be used in low-fat foods or other applications. 

**Farber’s disease**
a rare lipidosis resulting from malfunction of the enzyme (ceramidase) responsible for breakdown of ceramides to sphingosines and fatty acids. It results in the accumulation of ceramides.

**fat mimetics**
see *structured fats*.

**fats**
the bulk storage material produced by plants, animals and microorganisms that contains aliphatic moieties, such as fatty acid derivatives. These are mainly, but not entirely, mixtures of *triacylglycerols* (triglycerides) and are known as oils or fats depending on whether they are liquid or solid at room temperature. See also *butter*.

**Fat Science Technology**
see *European Journal of Lipid Science and Technology*.

**fat splitting**
fats can be hydrolysed to free acids by water itself in what is probably a homogeneous reaction between fat and water dissolved in the oil phase. This
is usually effected in a continuous high-pressure, uncatalysed, countercurrent process at 20–60 bar and 250°C. At these high temperatures the products may be discoloured and both the fatty acid and the glycerol may be subsequently distilled.

**fat-soluble vitamins**  
see vitamins.

**fat substitutes**  
see structured fats.

**fatty acid methyl esters**  
the derivatives most used for gas chromatography. They are readily made from lipids by *methanolysis*.  

**fatty acids**  
alkanoic and alkenoic acids; these are *saturated* or *unsaturated* organic acids generally having an unbranched chain with an even number of carbon atoms. They are major components of most lipids. See also individual acids (e.g. stearic, oleic) and classes of acids (e.g. *hydroxy acids*).

\[
\text{CH}_3(\text{CH}_2)_n(\text{CH}=\text{CHCH}_2)_m(\text{CH}_2)_p\text{COOH}
\]

**General formula for typical fatty acids**  
(saturated: \(m = 0\), monounsaturated: \(m = 1\), polyunsaturated: \(m > 1\))

**fatty acids synthetase**  
a group of enzymes which are involved in the *de novo* formation of fatty acids in animals and plants, but also chain lengthening of, for example, fatty acids from the diet (*elongases*).  
C.F. Semenkovich, *Regulation of fatty acid synthetase (FAS)*, Progress in Lipid Research, 1999, 36, 1, 45-35

**fatty alcohols**  
medium-chain and long-chain alcohols related to the *fatty acids*. They occur naturally in *wax esters* and are produced industrially by reduction (*hydrogenolysis*) of acids or methyl esters. They are used as *surfactants*, usually as sulphate or polyoxyethylene derivatives.
General formula for typical fatty alcohols
(saturated: m = 0, monounsaturated: m = 1, polyunsaturated: m > 1)

**fatty aldehydes**
these are medium and long-chain aldehydes related to the fatty acids. They are sometimes present in waxes and are produced on chemical hydrolysis of *plasmalogens* where they are bound in the form of their enol ethers.

General formula for typical fatty aldehydes
(saturated: m = 0, monounsaturated: m = 1, polyunsaturated: m > 1)

**FCL**
see *fractional chain length*.

**FEDIOL**
a group of European professional associations or syndicates of the (fatty) oil industry based in Brussels.

**ferulic acid**
4-hydroxy-3-methoxycinnamic acid. This is widely distributed in plants, often as an ester. It shows marked antioxidant activity. See *rice bran oil*.

**Fett/Lipid**
a journal devoted to oils and fats and published by the *Deutsche Gesellschaft für Fettwissenschaft*. Previously called *Fett Wissenschaft Technologie* and *Fette Seifen Anstrichmittel*, its name was changed to *Fett/Lipid* in 1996 and changed again in 2000 to *European Journal of Lipid Science and Technology*.

**Fette Seifen Anstrichmittel**
see *European Journal of Lipid Science and Technology*.

**Fett Wissenschaft Technologie**
see *European Journal of Lipid Science and Technology*.

**FFA**
see *free fatty acids*. 
FID
see flame-ionisation detector.

filled milk
a milk-like product in which butterfat has been replaced by a vegetable oil or fat.

fish oil
lipid extracted from the body, muscle, liver, or other organ of fish. The major producing countries are Japan, Chile, Peru, Denmark and Norway and the main fish sources are herring, menhaden, capelin, anchovy, sand eel, sardine, tuna and cod (liver). In the five-year period 1996–2000, production of fish oil averaged 1.11 million tonnes a year. Fish oils contain a wide range of fatty acids from C_{14} to C_{26} in chain length with 0–6 double bonds. The major acids include saturated (14:0, 16:0, and 18:0), monounsaturated (16:1, 18:1, 20:1, and 22:1) and n–3 polyene members (18:4, 20:5, 22:5, and 22:6). Fish oils are easily oxidized and are commonly used in fat spreads only after partial hydrogenation. However, they are the most readily available source of n–3 polyene acids, especially eicosapentaenoic acid and docosahexaenoic acid, and with appropriate refining procedures and antioxidant addition these acids can be conserved and made available for use in food. The long-chain polyene acids are valuable dietary materials and there is a growing demand for high quality oil rich in eicosapentaenoic acid and docosahexaenoic acid. The proportion of these acids can be raised by enzymic enhancement. The n–3 (omega-3) oils and their concentrates are available in capsule form or can be incorporated directly into baking and spreading fats. Protein-rich meal remaining after oil extraction is valuable feed for land animals and farmed fish.


fixed oils
pharmacopoeial term for oils and fats of defined origins.

flame ionisation detector
FID; the most universal detector for gas chromatography commonly used for the analysis of lipids such as fatty acid methyl esters, sterols and triacylglycerols. The detector measures ions that are generated when organic compounds are combusted. It can be used for virtually all organic compounds
and has high sensitivity and stability, a low dead volume, a fast response time and the response is linear over a wide range.

**flax seed oil**
see *linseed oil*.

**Florisil™**
trade name for an *adsorbent* used for column chromatography of lipids. It is a mixture of magnesia and silica. See also *adsorption chromatography*.

**fluoro acids**
16-fluoropalmitic acid and 18-fluoro-oleic acid among others, present in the seed oil of the West African *Dichapetalum toxicarium* They are responsible for the toxic nature of these seeds. Metabolism leads eventually to the very toxic fluoroacetic acid.

**Folch extraction**
In the Folch extraction procedure ground or homogenized tissue is shaken with a 2:1 mixture of chloroform and methanol and the organic extract is subsequently partitioned with aqueous potassium chloride solution. It is important that the ratio of chloroform, methanol and water in the final mixture be 8:4:3. The extracted lipids are in the (lower) chloroform layer.


**food emulsions**
a wide variety of emulsions exist in food. Examples include *margarine, butter* and *mayonnaise* (semi-solid; *water-in-oil emulsions*), *milk* and *dressings* (liquid; *oil-in-water emulsions*) and *ice cream* (mixture).

**formic acid**
the first member of the homologous series of *alkanoic acids*. Its systematic name, indicating that it is the C$_1$ acid, is *methanoic acid*.

\[ \text{Formic acid} \]
\[
\begin{array}{c}
\text{H} \\
\text{O} \\
\text{O} \\
\end{array}
\]

methanoic acid
(1:0)
CH$_2$O$_2$
Mol. Wt.: 46.0
FOSFA
Federation of Oil, Seeds and Fats Associations producing rules for the trading of oils.

**Fourier-transform infrared spectroscopy**
this improved computer-aided procedure for measuring and recording infrared spectra makes it possible to measure several parameters without use of solvents and avoids laborious titration procedures. This includes *iodine value*, *saponification value*, *acid value*, *peroxide value*, *anisidine value*, and measurement of *trans acids*. Linked to a gas chromatographic system, it is of great value for characterisation of *trans* acid.


**fractional chain length**
FCL. By definition the *equivalent chain length* (ECL) of a saturated acid/ester is equal to the number of carbon chains in the acid. Thus, for stearic esters it is 18.00. The ECL of oleic acid and its esters is a non-integral number where the actual value depends on the chromatographic conditions, especially the nature of the stationary phase. For example it may be 18.53 on one polar stationary phase. The value +0.53 is then the FCL corresponding to a selected stationary phase and a particular structural unit, in this case a *cis* double bond in the Δ9/ω9 position.

**fractionation**
a procedure for separating oils and fats on a commercial scale into two or more components. This involves two steps: establishment of the crystallisation equilibrium followed by separation of the solid and liquid fractions by reduced-pressure or high-pressure filtration. In this way a solid fraction of higher melting point and lower solubility (the *stearin*) is separated from the liquid fraction of lower melting point and higher solubility (the *olein*). These products extend the range of use of the original oil or fat. The procedure is applied particularly to *palm oil*, *palm kernel oil*, and *anhydrous milk fat*. In *dry fractionation* the stearin crystallises from the liquid oil; in *solvent fractionation* an appropriate solvent such as acetone is used.

free (unesterified) fatty acids

Fatty acids in unbound (unesterified) form. Oils and fats which are mainly triacylglycerols contain in their natural (crude) state small amounts of free acids which may be removed by processing. See neutralization, physical refining; also acid value. It is a fraction with an important physiological function in animal and plant tissues.

frying fats

These are fats used for cooking by the process of frying. The hot fat acts as a heat transfer agent. Some of it remains in the fried food. During frying the heated oil may undergo several undesirable changes including hydrolysis, autoxidation, stereomutation, cyclisation, and polymerisation.

FSA, FST

See European Journal of Lipid Science and Technology.

FTIR

See Fourier-transform infrared spectroscopy.

fucosterol

A sterol similar to cholesterol but with an ethylidene substituent in the side-chain.

\[
\text{Fucosterol} \\
(3\beta,24\varepsilon)-\text{Stigmasta-5,24(28)-dien-3-ol} \\
C_{29}H_{48}O \\
\text{Mol. Wt.: 412.7}
\]
**Fullers earth**

see *bleaching earth.*

**furanoid acids**

fatty acids containing a furan ring. Furanoid fatty acids are a rare group of fatty acids found in some plants and as minor components of many fish oils (typical structure below). Furanoid acids of lower molecular weight, *urofuranic acids*, have been recognized in urine and blood.

\[
\begin{align*}
&\text{R} \\
&\text{CH}_3\text{(CH}_2\text{)}_n\text{O} \\
&\text{CH}_3\text{(CH}_2\text{)}_m \text{O} \\
&\text{CH}_2=\text{CH}_2 \text{OH}
\end{align*}
\]

**Furanoid acids**

R = H or CH

gadelaidic acid
trivial name for trans-9-eicosenoic acid (9t-20:1, mp 54°C).

gadoleic acid
trivial name for cis-9-eicosenoic acid (9c-20:1, mp 23–23.5°C) present in many fish oils.

gaidic acid
trivial name for 2-hexadecenoic acid, mp 40.5–41.7°C (cis isomer) and 46.5–47.6°C (trans isomer).

galactolipids
lipids containing one or more galactose units. See mono- and digalactosyldiacylglycerols, glycosylceramide, and galactosylglycerides.

galactosylceramides
see glycosylceramides.

galactosyglycerides
diacylglycerols with one to four (commonly one or two) galactose units attached to the sn–3 position by glycosidic bonds. Common membrane lipid components of plants (chloroplasts). See galactolipids, glycosylglycerides.

gangliosides
trivial name for a family of glycosphingolipids with a ceramide linked to a carbohydrate moiety with sialic acid units. Occurs in the gray matter of brain, spleen, erythrocytes and many other animal tissues. Divided into three main classes, monosialogangliosides, $G_{M1}$, $G_{M2}$ (tay-Sachs ganglioside), $G_{M3}$ (haematoside); disialogangliosides, $G_{D1a}$, $G_{D1b}$; and trisialogangliosides, $G_{T1}$. K.-J. Jung and R.R. Schmidt, Lipid Synthesis and Manufacture (ed. F.D. Gunstone) Sheffield Academic Press, Sheffield (1999) pp.208-249.

Garcinia indica
this seed fat (kokum butter) from India is rich in stearic (∼53%) and oleic (∼40%) acids and contains ∼74% of StOSSt in its glycerol esters. It can be used as a cocoa butter equivalent.
**gas chromatography**
GC, generally *chromatography* with a carrier gas (hydrogen, helium or nitrogen) as the mobile phase. Useful for any volatile lipid compound, such as fatty acid *methyl esters*, *triacylglycerols* and *sterol esters*, or compounds that can be made volatile, such as phospholipids after (enzymic) dephosphorylation.


**Gaucher’s disease**
see *Fabry’s disease*.

**GC**
see *gas chromatography*.

**G_{Dia} \ G_{Dlb}**
see *gangliosides*.

**geddic (gheddic) acid**
trivial names for tetratriacontanoic acid (34:0, mp 34°C).

**genetic modification**
a form of biotechnology by which existing genes are modified or new genes are introduced into living systems. Plants can be modified to show novel traits of agricultural significance. These include herbicide tolerance, male sterility, and resistance to insects, virus, fungi and bacteria. Modification can also lead to the production of oils with changed fatty acid and triacylglycerol composition. See *lauric-canola*.


**Geotrichum**
see *lipases*.

**ghee**
a solid fat-based product made in India from cow or buffalo ripened milk. It is less perishable than butter and therefore more suitable for a tropical climate.
GLA
\( \gamma \)-linolenic acid, see octadecatrienoic acid.

GLC
see gas-liquid chromatography.

globosides
see glycosylceramides.

glucosinolates
undesirable sulphur-containing compounds present in rape seed which remain in the seed meal. They have been reduced to an acceptable level in the double-zero varieties.

glutaric acid
the C\textsubscript{5} dibasic acid (mp 97°C).

\[
\begin{array}{c}
\text{OH} \\
\text{O} \\
\text{O} \\
\text{C}_5\text{H}_8\text{O}_4 \\
\text{OH}
\end{array}
\]

Glutaric acid
Pentanedioic acid
\( C_5H_8O_4 \)
Mol. Wt.: 132,1

glycerol
trivial name for 1,2,3-trihydroxypropane. The most common natural carrier for acyl groups and the basis of many lipid classes, e.g. triacylglycerols and glycerophospholipids. Glycerol is liberated during commercial production of fatty acids, soaps, esters, etc. About one million tonnes is produced each year by this natural route and also by production from petrochemicals (propene). It has many uses.

glycerol 1, 3-dioleate 2-palmitate
the glycerol ester (OPO, Betapol\textsuperscript{TM}) made by reaction of tripalmitin with oleic-rich sunflower oil in the presence of a 1,3-regiospecific enzyme. Reaction is confined to the \( sn-1 \) and 3 positions. This triacylglycerol is rare in nature but is present in human milk fat.
glycerolysis
the reaction of triacylglycerols with glycerol in the presence of an alkaline or enzymic catalyst to produce a mixture of mono-, di- and tri-acylglycerols. This reaction is used to prepare mono- and diacylglycerols on an industrial scale. These can be separated by distillation.

\[
\text{triacylglycerol + glycerol} \quad \leftrightarrow \quad \text{monoacylglycerol + diacylglycerol}
\]

glycerophospholipids
lipids based on glycerol containing a phosphate ester at the sn–3 position and acyl groups in the sn–1 and sn–2 positions. The main classes are phosphatidylcholine, phosphatidylethanolamine, phosphatidylycerol, phosphatidylinositol, phosphatidylserine and diphosphatidylglycerol.

Glycine max (Leguminosae)
see soybean oil.

glycolipids
general name for all lipids linked to any type of carbohydrate moiety. The main plant glycolipids are mono- and digalactosyldiacylglycerols though sterol glycosides and cerebrosides also exist. The animal kingdom contains mainly glycosphingolipids, e.g. gangliosides and cerebrosides.

glycosphingolipids
see glycolipids.

glycosyl ceramides
ceramide hexosides; the simplest types of glycosphingolipids with up to six (or more) monosaccharide units, usually galactose and/or glucose. Trivial names are used for monoglycosylceramides (cerebrosides), diglycosylceramides (cytosides) and tetracyglycosyl-ceramides (globosides).

glycosylglycerides
compounds in which one to four monosaccharide units are linked
glycosidically to 1,2-diacyl-\textit{sn}-glycerol. Present in the photosynthetic membranes of plants. See also galactosylglycerides.


glyoxisomes
see peroxisomes.

\(G_{M1}, G_{M2}, G_{M3}\)
see gangliosides.

GMS
glycerol monostearate, see monostearin.

gold of pleasure
see Camelina sativa.

gondoic acid
see eicosenoic acids.

Good-Fry oil
A blend of high-oleic vegetable oil (corn or sunflower) with up to 6\% of sesame and/or rice bran oil, both of which show high oxidative stability by virtue of the antioxidants among their minor components.

gorlic acid
13-(2-cyclopentenyl)-6-tridecenoic acid, see cyclopentenyl acids.

\[
\begin{align*}
\text{Gorlic acid} & \quad \text{13-}(2\text{-cyclopentenyl-1R-yl})-6\text{Z-tridecenoic acid} \\
C_{18}H_{30}O_{2} & \quad \text{Mol. Wt.: 278.4}
\end{align*}
\]

\textit{Gossypium barbadense} (Malvaceae)
see cottonseed oil.

\textit{Gossypium herbaceum} (Malvaceae)
see cottonseed oil.
**Gossypium hirsutum** (Malvaceae)
see cottonseed oil.

**gossypol**
complex phenolic substance occurring in crude cottonseed oil and removed by the refining process.

**gourmet oils**
another name for speciality oils. These are generally minor oils available in small quantities. They are used as food oils but also in cosmetics, toiletries, and with pharmaceuticals.

**grapeseed oil**
a linoleic-rich oil (ca 75%) from *Vitis vinifera*. See also speciality oils.

**GRAS**
acronym for “generally recognised as safe”. A description given to some materials by the Food & Drug Administration of the USA.

**Grasas y Aceitas**
Spanish journal devoted to lipid research and published by the Instituta de la Grasa, Seville, Spain.

**groundnut oil**
seed oil of the legume *Arachis hypogea*, also known as peanut oil, monkeynut oil, or arachis oil. World production of the oil is about 4.6 million tonnes a year. It is grown widely, but especially in India, China, and the USA. Its major acids are palmitic (8–14), oleic (36–67), and linoleic (14–44%) with typical values of 13, 37, and 44 along with 5–8% (total) of C_{20}, C_{22}, and C_{24} saturated and monoene acids. The major triacylglycerols of one sample of its seed oil were reported to be LLL (6), LLO (26), LLS (8), LOO (21), LOS (13), OOO (5), OOS (16), and others (5%). There is also a high-oleic variety. Groundnut oil shows good oxidative stability and is considered to have a desirable flavour.


**G_{T1}**
see gangliosides.
**Guerbet acids**

*see Guerbet alcohols.*

**Guerbet alcohols**

Monofunctional dimeric alcohols made by heating saturated alcohols at 200–300°C with potassium hydroxide or potassium alkoxide. Reaction involves aldol dimerisation of the corresponding aldehyde. The branched chain alcohol can be oxidised to the corresponding acid (Guerbet acids). These compounds have depressed melting points (by reason of their branching) and good oxidative stability and are used in cosmetics and as plasticisers and lubricants.

*Fatty Alcohols, Raw materials, Uses; Henkel KgaA, Düsseldorf, Germany, 1981.*

\[ \text{Guerbet alcohols} \]
haematoside
GM₃, a monosialoganglioside. Present in white and red blood cells. See gangliosides.

Halphen test
a colorimetric test for cyclopropene acids. When esters of such acids react with a solution of sulphur in carbon disulphide in the presence of amyl alcohol, a crimson colour develops. Cottonseed oil and kapok seed oil, for example, give a positive reaction. Standard methods are described by AOCS [Cb 1 25(89)].

Halphenic acid
see malvalic acid

Hanus reagent
see iodine number.

hardening
a procedure to raise the melting point of oils and fats by partial hydrogenation. As a consequence of this some olefinic centres are hydrogenated and some stereomutate (change from cis to trans configuration) and move along the carbon chain. See hydrogenation.

hazelnut oil
an oleic-rich nut oil (ca 70%) from Corylus avellana. See also speciality oils.

HDL
see lipoproteins.

head space analysis
a method of chromatographic analysis of volatile material that collects in the gas phase when a liquid or solid sample is stored in a closed glass vessel. It is used as a measure of liquid oxidation, for the detection of flavour compounds, and for the determination of residual solvent.

HEAR
high-erucic acid rapeseed oil typically containing ~50% of erucic acid.
Attempts are being made to produce oil with still higher levels (>65%) by genetic modification.

**helenynolic acid**
hydroxy acetylenic acid (9-OH-10r12a-18:2) present in *Helichrysum bracteatum* seeds.

![Helenynolic acid](image)

**Helenynolic acid**
9S-Hydroxy-10E-octadecen-12-ynoic acid
C_{18}H_{30}O_{3}
Mol. Wt.: 294.4

**hepoxilins**
epoxy hydroxy metabolites of 12-hydroperoxyeicosatetraenoic acid formed through the 12-lipoxygenase pathway.

![Hepoxilin A](image)

**Hepoxilin A**
8-Hydroxy-11S,12S-epoxy-5Z,9E,14Z-eicosatrienoic acid
C_{20}H_{32}O_{4}
Mol. Wt.: 336.5

**heptadecanoic acid**
the C_{17} acid (daturic, margaric, mp 61.3°C), present in many animal (especially ruminants) and vegetable oils but at quite low levels.

![Margaric acid](image)

**Margaric acid**
heptadecanoic acid (17:0)
C_{17}H_{34}O_{2}
Mol. Wt.: 270.5
heptanal
the C₇ aldehyde produced along with undecenoic acid by pyrolysis of ricinoleic acid.

\[ \text{Heptanal} \]
\[ \text{C}_7H_{14}O \]
Mol. Wt.: 114.2

heptanoic acid
the C₇ acid (enantic) produced by oxidation of heptanal.

\[ \text{Enanthic acid} \]
heptanoic acid
(7:0)
\[ \text{C}_7H_{14}O_2 \]
Mol. Wt.: 130.2

HERO
see high-erucic rapeseed oil.

herring oil
fish oil obtained from the herring, typically from the North Atlantic. See also fish oils.

HETE
see hydroxyeicosatetraenoic acids.

hexacosanoic acid
cerotic acid (26:0, mp 87–88°C).

hexadecanoic acid
the C₁₆ acid (palmitic, mp 62.9°C) which is the most common of all saturated
acids. It is present in virtually all animal and vegetable fats, especially in palm oil (~40%) and cottonseed oil (~25%). In vegetable oils this acid occurs in the sn–1 and sn–3 positions and hardly at all in the sn–2 position. Lard and most milk fats, including human milk fat, are unusual in that they have high levels of hexadecanoic acid in the sn–2 position (see Betapol®).

\[
\text{Palmitic acid}\n\]
\[
\text{hexadecanoic acid}\n\]
\[
(16:0)\n\]
\[
C_{16}H_{32}O_2\n\]
\[
\text{Mol. Wt.: 256.4}\n\]

**hexadecenoic acids**

(i) palmitoleic and zoomaric acids are trivial names for cis-9-hexadecenoic acid, the C\textsubscript{16} analogue of oleic acid. It is present in most fish oils (~10%) and is a significant component of macadamia oil (~20%). Its trans isomer (palmitelaidic acid) melts at 32–33°C.

\[
\text{Palmitoleic acid, Zoomaric acid}\n\]
\[
9Z-Hexadecenoic acid\n\]
\[
C_{16}H_{30}O_2\n\]
\[
\text{Mol. Wt.: 254.4}\n\]

(ii) the trans-3 isomer (mp 53–54°C) occurs in leaf lipids in the phosphatidylglycerols at the sn–2 position..

\[
\text{3E-Hexadecenoic acid}\n\]
\[
C_{16}H_{30}O_2\n\]
\[
\text{Mol. Wt.: 254.4}\n\]

(iii) the Δ2 isomer, see gaidic acid.
**hexagonal phases**

Liquid crystalline phases in polar lipid-water systems. Two phases exist, both with the lipids in cylindrical formations. $H_1$ have the polar head groups on the surface and a continuous water phase. $H_{II}$ have the inverted structure with the acyl chains as the continuous phase and water inside the cylinders.


**hexanoic acid**

The C$_6$ acid (caproic) present at low levels in *lauric oils* and in *milk fat*.

![Caproic acid structural formula](image)

Caproic acid

- hexanoic acid
- (6:0)
- C$_6$H$_{12}$O$_2$
- Mol. Wt.: 116.2

**high-density lipoprotein**

HDL, see *lipoproteins*.

**high-erucic rapeseed oil**

HERO, rapeseed oil with at least 50% erucic acid.

**high-performance liquid chromatography**

HPLC; chromatography with solvent mixtures as the mobile phase and
microparticles (3–10 µm) of, for example, silica or alkyl (most often C\textsubscript{18}) bonded silica as the stationary phase. Normal (straight) phase HPLC refers to adsorption chromatography with columns packed with silica and non-polar solvent. Reversed-phase HPLC refers to columns with C\textsubscript{18} material and polar solvent mixtures. This technique can also be used in silver ion mode. High pressure pumps are required for these columns. HPLC can be used for class separation of lipids (normal phase) as well as separation of molecular species of each class (reversed-phase). Several possibilities are available for the detection, e.g. UV-detectors, differential refractometers, evaporative light-scattering detectors.


**Highsun**

see Sunola.

**hiragonic acid**

a trivial name given to hexadecatrienoic acids present in fish oils before detailed structures were assigned. It could be the 9,12,15-16:3 (n-1) or 6,9,12-16:3(n-4) isomer.

**HLB**

see hydrophilic–lipophilic balance.

**1H nuclear magnetic resonance spectroscopy**

(i) using low resolution 1H NMR spectroscopy it is possible to determine the solid fat content of a fat. Plotting solid fat content against temperature gives a melting curve. The system can also be modified to measure the oil content of seeds.

J. Warmsley, Simultaneous determination of oil and moisture in seeds by low-resolution pulsed NMR, Lipid Technology, 1998, 10, 135-137.

(ii) high resolution 1H NMR spectra contain discrete signals for many of the hydrogen atoms (e.g. glycerol, olefinic, allylic, CH\textsubscript{2} α and β to the ester group). The spectrum can give information about the structure of the acids present in a natural mixture.

**hormelic acid**

see cyclopentenyl acids.
**HpETE**
see hydroperoxyeicosatetraenoic acids.

**HPLC**
see high-performance liquid chromatography.

**Humicola**
see lipases.

**hydnocarpic acid**
see cyclopentenyl acids.

**hydration**
the formal addition of water to an olefinic centre to give a hydroxy compound. This can be achieved by reaction with strong acid (protonation) followed by reaction with water. This is effected regiospecifically by a number of enzymes.

**hydrocarbons**
organic compounds containing only carbon and hydrogen. Included in this category are alkanes, alkenes and compounds such as squalene and β-carotene.

**hydrogenation**
the reaction of olefinic centres with hydrogen in the presence of nickel or other suitable metal catalyst. Partial hydrogenation is an important process for raising the melting points of liquid oils. At the same time, oxidative stability is enhanced by the reduction in the level of polyene acids but the nutritional value is reduced through reduction in essential fatty acids and increase in saturated and in trans acids. During partial hydrogenation some unsaturated centres are reduced whilst others undergo stereomutation and/or double bond migration. See also hardening and biohydrogenation.


**hydrogenolysis**
a process by which long-chain acids or esters are reduced to alcohols required
as *surfactants*. The reaction occurs at high temperature and pressure (250–300°C and 200–300 bar) in the presence of copper or zinc chromite as catalyst. The reaction may be accompanied by *hydrogenation*, i.e. reduction of olefinic groups.

*Fatty Alcohols, Raw materials, Uses; Henkel KgaA, Dusseldorf, Germany, 1981.*

**hydrolysis**

the splitting of esters (and amides) with water, usually in the presence of an acidic or basic catalyst. The weight relationship between triacylglycerol and derived fatty acid is given typically by: hydrolysis of triolein (100 g) requires water (6.1 g) to give oleic acid (95.7 g) and glycerol (10.4 g). See also *lipolysis*, *saponification*, *fat splitting*.

**hydroperoxides**

these are the first products formed during autoxidation of olefinic acids. They are allylic in nature and the double bond(s) may have changed configuration and/or position compared with the original olefinic acid. These compounds can be detected and measured as the *peroxide value*. They do not themselves have undesirable flavour or odour but are readily degraded to short-chain compounds with these properties.

*E.N. Frankel, Lipid Oxidation, The Oily Press, Dundee (1998).*

\[ R \sim \text{OOH} \sim R' \]

Hydroperoxides

**hydroperoxy acids**

acids containing a *hydroperoxide* group (OOH).

**hydroperoxyeicosatetraenoic acids (HpETE)**

hydroperoxides produced from arachidonic (*eicosatetraenoic*) acid. Six isomers are known with the *hydroperoxy* group at C-5, 8, 9, 11, 12 or 15 and appropriate tetraene systems containing one conjugated diene unit, e.g. 5-OOH 6, 8,11,14-eicosatetraenoic acid.

**hydrophilic**

literally water-loving. Molecules or parts of molecules which are soluble in water. In *amphiphilic* compounds the hydrophilic portion is described as a head group and may be anionic, non-ionic, cationic or amphoteric.
hydrophilic–lipophilic balance
HLB; measures the size and strength of the hydrophilic and lipophilic parts of an emulsifier, determined by the chemical composition and ionization strength of the emulsifier:

HLB = 20[mol weight of the hydrophilic portion/mol weight of the molecule]

or HLB = 20(1–S/A) where S is the saponification value and A is the acid number of the fatty acid portion of the emulsifier. Typically, emulsifiers (5–6), wetting agents (7–9), and detergents (13–15) have the range of HLB values shown.


hydrophilisation
an industrial process for obtaining concentrates of oleic acid from the fatty acids of tallow or palm oil. After crystallization at about 20°C a wetting agent is added. The aqueous suspension containing the crystallised solids is separated from the liquid fraction by centrifugation. The liquid fraction is mainly oleic acid (70–75%) with hexadecenoic and linoleic acids and less than 10% of saturated acids.

hydrophobic
literally water-hating. Molecules or parts of molecules which are insoluble in water and are usually lipophilic. They are generally long alkyl chains derived from lipids or made by olefin oligomerisation.

hydroxy acids
(i) acids containing a hydroxyl group. Ricinoleic acid is the best known member of this class but others include aleuritic, cerebronic, coriolic, densipolic, dimorphecolic, kamlolenic, lesquerolic acid and many eicosanoids and lipoxins.

(ii) ω-hydroxy acids (C_{14} – C_{22}) occur in waxes. See, for example, phellonic and juniperic. They can be converted to macrocyclic lactones.
(iii) hydroxyeicosatetraenoic acids obtained by reduction of the *hydroperoxyeicosatetraenoic* acids. The three major acids of this type (5-, 12-, and 15-HETE) result from the action of the 5-, 12-, and 15-*lipoxygenase* enzymes.

(iv) hydroxyheptadecatrienoic acid (12-OH 5,8,10-17:3) is a metabolite of prostaglandin H₂. It is readily oxidised to the corresponding oxo acid.

(v) hydroxyoctadecanoic acid can exist in several isomeric forms but the best known is 12-hydroxystearic acid produced by hydrogenation of *ricinoleic acid*. It is used in greases as the lithium or other salt. See also *rosilic acid*.

**hydroxylation**

(i) the chemical conversion of alkenes to *vic*-dihydroxy compounds. Reagents such as osmium tetroxide or potassium permanganate effect *cis* addition. *Trans* hydroxylation is best effected by *epoxidation* followed by hydrolysis.

After further derivatisation the diols furnish compounds useful for mass spectrometric examination with consequent identification of double bond position, though this procedure is now seldom used for this purpose.
(ii) the biological introduction of hydroxyl groups into polyunsaturated acids through lipoxynenate-promoted oxidation. Hydroxylation should not be confused with hydration which is another route to hydroxy acids.

**hydroxyl value**
the number of mg of potassium hydroxide required to neutralise the acetic acid capable of combining by acetylation with one gram of oil or fat.

**hypercholesterolaemia**
a disease in which the plasma cholesterol concentration increases characteristically due to a slow rate of breakdown of the low-density lipoproteins (LDL particles). This condition is a risk factor for coronary heart disease.

**hyperlipidaemia**
general term for metabolic defects leading to elevated plasma concentrations of lipoproteins (hyperlipoproteinaemias), resulting in high concentration of triacylglycerols (hypertriacylglycerolaemia) or cholesterol (hypercholesterolaemia) or both. These conditions are risk factors for cardiovascular disease.


Iatroscan
commercial name (Iatron, Japan) for an instrument incorporating a flame-ionization detector and utilizing quartz rods coated with a layer of fused silica or alumina as the chromatographic medium. The separation is performed on the rods in a similar manner to thin layer chromatography on plates and the lipids are detected by subsequent combustion in the detector flame.

Icosanoic acid
eicosanoic acid. See arachidic acid.

Icosanoids
see eicosanoids.

Icosapentaenoic acid
see eicosapentaenoic acid.

Icosatetraenoic acid
see eicosatetraenoic acid.

Icosatrienoic acid
see eicosatrienoic acid.

Icosenoic acid
see eicosenoic acid.

Illipé butter
fat from the seeds of Shorea stenoptera. It resembles cocoa butter in its fatty acid composition and melting behaviour. See also Shorea robusta.

INFORM
International News on Fats, Oils, and Related Material. Published by the American Oil Chemists’ Society since 1990.

Infrared spectroscopy
spectra covering the range 2.5–15m⁻¹. Most used with lipids to detect and measure trans unsaturation (frequency 968 cm⁻¹, wavelength ~10.3 x 10⁶ m).
interchangeability
the idea that many oils are similar enough in composition and properties, or can be made so by suitable modification, to be used in place of one another. This allows use of more readily-available and/or cheaper material in place of less readily available and/or more expensive products. In considering interchangeability attention must be given to (a) chemical composition in terms of fatty acids and triacylglycerols, (b) physical properties — especially melting behaviour, content of solids, and crystal form — and (c) nutritional properties — especially levels of saturated, monoene, trans, polyene acids, and of minor components also present.


interesterification
term given to the production of esters by interaction of two esters in the presence of an alkaline or enzymic catalyst. The alkaline catalyst is usually an alkali metal (0.2–0.3%) and reaction is generally effected at 80–90°C over half an hour. Using oils and fats (i.e. triacylglycerol mixtures) interesterification leads to randomisation of the acyl groups. Using a 1,3-stereospecific enzyme, change is confined to the sn–1 and sn–3 positions. Valuable applications of this specificity include Betapol™, products with improved melting behaviour, and incorporation of medium chain length acids and eicosapentaenoic acid into a vegetable oil not containing these acids).


International Society for Fat Research.
ISF, started by H.P. Kaufmann in Germany, and first largely confined to Europe, it is now an international organisation with a secretariat provided by
the *American Oil Chemists' Society*. It organises international conferences about every two years.

**International Standards Organisation**
an organisation based on over 70 national organisations for standards. It has sub-committees covering oil seeds, fats, soaps etc.

**Intralipid™**
commercial name for a fat emulsion for clinical use. See *intravenous fat emulsions.*


**intravenous fat emulsions**
fat emulsions made of soybean oil (*Intralipid*), safflower oil (Liposyn) and phospholipids from egg yolk or soybean lecithin.


**iodine number (value)**
classical method to obtain information on the degree of unsaturation in fats and oils. An iodine-bromine (*Hanus reagent*) or iodine monochloride (*Wijs reagent*) reagent is reacted with the double bonds and the excess reagent (as iodine) is titrated with sodium thiosulphate solution. Standard methods are described by AOCS [Cd 1 25(89) and Cd 1b 87(89)] and IUPAC (2.205). See also *Fourier-Transform Infrared Spectroscopy.*

**ipurolic acid**
trivial name for 3,11-dihydroxytetradecanoic acid. This acid is present in oils from *Ipomoea* species.

**irradiation**
exposure of foods to ionizing radiation so that microorganisms and pests are controlled with minimum change in the food.

**isanic acid**
trivial name for 9α11α17e-18:3. Present in *Onguekoa gore* seed oil. Also called erythrogenic acid.

**isanolic acid**
the 8-hydroxy derivative of *isanic acid.*
ISF
see *International Society for Fat Research*.

ISO
see *International Standards Organisation*

iso acids
(i) in terms of strict organic nomenclature iso acids have a branched methyl group at the $\omega$-2 carbon atom. The natural members generally have an even number of carbon atoms in each molecule and are biosynthesised by chain-elongation of the C$_4$ acid 2-methylpropanoic (isobutyric), itself a protein metabolite.

\[
\begin{align*}
(CH_2)_n & \quad \text{O} \\
& \quad \text{OH}
\end{align*}
\]

Iso acids
(ii) the term iso is used more loosely to indicate a compound of isomeric nature: *e.g.* *iso-oleic acid* is a mixture of 18:1 acids produced during partial hydrogenation of unsaturated C18 acids and *isostearic acid* is a byproduct of the production of *dimer acids*.

isoprene unit
2-methylbutadiene; the branched-chain C$_5$ structural unit of terpenoid compounds including sterols (isoprenoids).

\[
\begin{align*}
& \quad \text{C}_5\text{H}_8
\end{align*}
\]

Isoprene
2-methylbutadien
\[
\begin{align*}
C_5H_8
\end{align*}
\]
Mol. Wt.: 68.1

isovaleric acid
a C$_5$ branched-chain acid (3-methylbutanoic) present in the lipids of the melon of porpoises and dolphins.
Isovaleric acid
3-Methylbutanoic acid
C₅H₁₀O₂
Mol. Wt.: 102.1

ITERG
Institute des Corps Gras. A French group concentrating on the scientific and technical aspects of lipids. Was the publisher of *Revue Française des Corps Gras* which was replaced in 1994 by *Oleagineux Corps gras Lipides*. 
**J**

**jacaric acid**  
see conjugated unsaturation.

**jalapinolic acid**  
trivial name for 11-hydroxyhexadecanoic acid [mp 68–69°C(S) 68–69°C(RS)], also called scammonolic acid and turpetholic acid. The S form occurs in jalap and scammony resins and also as a range of sugar derivatives (muracatins and operculinic acid).

**JAOCs**  
see *Journal of the American Oil Chemists’ Society.*

**jasmonic acid**  
a C₁² cyclopentane acid which serves as a plant hormone. A metabolite of linoleic acid.  
*A. Grechkin, Recent developments in biochemistry of the plant lipoxygenase pathway, Prog. Lipid Research, 1998, 37, 317-352.*

\[
\text{Jasmonic acid}  
3\text{-Oxo-2R-(2Z-pentenyl)-1R-cyclopentaneacetic acid}  
C_{12}H_{18}O_3  
\text{Mol. Wt.: 210.3}
\]

**jojoba oil**  
the seed oil of *Simmondsia chinensis* which grows in desert regions under arid conditions. The seed oil is not a triacylglycerol but a wax ester made up mainly of 18:1 (6%), 20:1 (35%) and 22:1 (7%) acids with 20:1 (22%), 22:1 (21%) and 24:1 (4%) alcohols. It is thus a mixture of C₃₈–C₄₄ esters with one double bond in each part of the molecule. The absence of methylene-interrupted polyene material makes the oil oxidatively stable. It is used in cosmetics and has excellent lubricating properties.
Journal of Lipid Mediators

Journal of Lipid Research
a monthly journal published by Lipid Research Inc (Rockville Pike, Bethesda, Maryland, USA) since 1959.

Journal of Liposome Research

Journal of Surfactants and Detergents
journal published by the American Oil Chemists’ Society starting in 1998.

Journal of the American Oil Chemists’ Society
one of four publications of the American Oil Chemists’ Society (publishes also INFORM, Lipids and Journal of Surfactants and Detergents). Formerly known as Oil and Soap (1932–47) and Journal of the Oil and Fat Industries (1924–31).

juniperic acid and juniperinic acid
trivial names for 16-hydroxyhexadecanoic acid present in conifer waxes. Its lactone is dihydroambrettolide. See also hydroxy acids.

juniperonic acid
trivial name of 5c11c14c17c-20:4 (5,11,14,17-eicosatetraenoic acid).
K

kamala oil
seed oil from *Mallotus philippinensis* containing *kamlolenic acid*.

kamlolenic acid
trivial name for the hydroxy fatty acid $18\text{-OH} 9c11t13t$-octadecatrienoic acid (mp $78^\circ\text{C}$, all-$\text{trans}$ isomer mp $89^\circ\text{C}$) present in kamala oil.

kapok seed oil
seed oil from the tropical trees *Ceiba pentandra* (*Eriodendron anfractuosum*) and *Bombax malarbaricum*, both of the family Bombacaceae. The seeds are a by-product of kapok fibre production. The oil contains *cyclopropene acids*.

karite
see *Butyrospermum parkii*.

kephalin
cephalin; old term for *phosphatidylethanolamine*.

kokum butter
produced from the seeds of the Kokum tree (*Garcinia indica choisy*) grown in India. The fat is used as a *cocoa butter* substitute. See *chocolate* and *cocoa butter alternatives*.

Krabbe’s disease
metabolic disorder resulting in the accumulation of galactocerebrosides. See also *glycosylceramides*.

Krafft point
the lowest temperature before crystallisation of a micellar solution.

Kreis test
an older method of detecting oxidation now not much used. When oxidized material is shaken with a dilute ether solution of phloroglucinol (1,3,5-tri hydroxybenzene) in the presence of hydrochloric acid a pink colour develops. The mechanism of this change has not been identified.
lacceric acid
trivial name for dotriacontanoic acid (32:0). Present in wool fat and in several leaf waxes.

laceroic acid
another trivial name for dotriacontanoic acid (32:0). See lacceric acid.

lactarinaric
the trivial name for 6-oxo-octadecanoic acid (mp 87°C) present in the lipids of Lactarius rufus.

Lactem™
made by reaction of mono/diacylglycerols or distilled monoacylglycerol with 15–35% lactic acid. A simplified structure is shown below but compounds with 2–6 lactic acid units will also be present. Used mainly in speciality fats for dessert products such as non-dairy creams, toppings, cake-mixes etc. E number 472(e) in Europe.


\[
\begin{align*}
\text{Lactem}^\text{™} & \quad \text{R} \\
& \quad \text{HO} \\
& \quad \text{O} \\
& \quad \text{O} \\
& \quad \text{O} \\
\end{align*}
\]

lactobacillic acid
phytomonic acid; 11,12-methyleneoctadecanoic acid. This cyclopropane acid occurs in the cis form in certain microorganisms, mainly gram-positive bacteria. It is derived biochemically from \textit{11c-octadecenoic acid} (cis-vaccenic acid). (See structure on the next page.)
Lactobacillic acid
2-Hexylcyclopropanedecanoic acid
C_{19}H_{36}O_{2}
Mol. Wt.: 296.5

**lamellar phase**
liquid-crystalline phase in polar lipid-water systems. Lipid bilayers alternate with water in a lamellar structure.


**lampante**
see *olive oil (grades).*

**Langmuir-Blodgett films**
monolayer of lipids on a water surface, which may be created and studied in a surface balance, a trough with water and a moving barrier to compress the film. During compression a monolayer undergoes transitions which are called gaseous phase, liquid phase and solid phase.


**lanolin**
see *woolwax.*
lanosterol
a C_{30} sterol. In the biosynthesis of cholesterol from mevalonate via *squalene*, lanosterol is the first tetracyclic compound in this pathway.

\[ \text{Lanosterol} \]
Lanosta-8,24-dien-3\(\beta\)-ol
\(\text{C}_{30}\text{H}_{50}\text{O}\)
Mol. Wt.: 426.7

Lanza fractionation
the separation of *stearin* and *olein* resulting from dry *fractionation* is facilitated by the addition of an aqueous solution of detergent. The solid stearin, coated by detergent, goes into the aqueous phase. This procedure is no longer much used though in a modified form (*hydrophilisation*) it is applied to the separation of solid and liquid acids.

lard
a solid fat obtained from the depot fat of pigs. Available in quantities of about 6 million tonnes a year. The fat contains palmitic (20–32), stearic (5–24), oleic (35–62), and linoleic acid (3–16%) as major components. It is unusual in that 70% of the palmitic acid is in the \(sn-2\) position. It also contains cholesterol (0.37–0.42%).

large unilamellar vesicles
LUV, see *liposomes*.

*La Rivista Italiana delle Sostanze Grasse*
journal published by the Italian Society for Lipid Research (Società Italiana per lo Studio delle Sostanze Grasse).
**lauric acid**
trivial name for *dodecanoic acid* (12:0, mp 44.8°C). Found mainly in *lauric oils* such as *coconut* and *palm kernel*.

**lauric-canola**
a genetically modified *rapeseed oil* containing high levels of lauric acid. Commercial crops from early development still contain high levels of C₁₈ acids (ca 55%) along with 40–45% of C₁₂ and C₁₄ acids. This oil is different in fatty acid and triacylglycerol composition from both *canola oil* and *coconut oil*. It is expected that crops developed later will have higher levels of the medium-chain acids.

**lauric oils**
oils rich in lauric acid, such as *coconut* and *palm kernel*. They are used in food products and in the manufacture of soaps and detergents. See also *lauric-canola*.

**lauroleic acid**
trivial name for *cis*-9-dodecenolic acid (12:1).

**LCAT**
see lecithin cholesterol acyltransferase

**LDL**
low-density lipoproteins. See *lipoproteins*.

**lecithin**
refers to a crude industrial mixture of phospholipids obtained from vegetable oils and from egg yolk (the name *lecithin* comes from the Greek word for egg yolk — *lekithas*). Most lecithin is derived from soybean oil and is recovered during the *degumming* process. Typically it is a mixture of phospholipids (47%), triacylglycerols (36%), other lipids (11%), carbohydrates (5%) and water (1%). The phospholipids are mainly *phosphatidylcholines*, *phosphatidylethanolamines* and *phosphatidylinosities*. The level of phospholipids can be raised by *de-oiling*. Lecithins are designated E number 322.

lecithin cholesterol acyltransferase (LCAT)
the function of this enzyme is to transfer a fatty acid from phosphatidylcholine to cholesterol in the HDL lipoprotein particle.

Lesquerella oils
contain lesquerolic acid (>50%) with lower levels of other hydroxy acids. Attempts are being made to develop Lesquerella fendleri as a commercial crop.

lesquerolic acid
the C20 homologue of ricinoleic acid (R cis isomer) present in seed oils of the Lesquerella species.

\[
\text{Lesquerolic acid} \quad 14R-\text{Hydroxy-11Z-eicosenoic acid} \\
C_{20}H_{38}O_3 \\
\text{Mol. Wt.: 326.5}
\]

leukotoxins
epoxyoctadecenoic acids derived from linoleic acid and observed, for example, in samples of burned skin. Leukotoxin A is 9,10-epoxy-12-octadecenoic acid (coronaric acid) and leukotoxin B is 12,13-epoxy-9-octadecenoic acid (vernolic acid).

leukotrienes
acyclic metabolites of arachidonic acid (eicosatetraenoic acid). Leukotriene A4 (an epoxide) can be hydrolysed to leukotriene B4 or converted to the tripeptide (leukotriene C4). In turn this can be converted to a dipeptide (leukotriene D4) and a monopeptide (leukotriene E4).

licanic acid
a C₁₈ keto acid with triene conjugation, 4-oxo-9c₁₁t₁₃t-octadecatrienoic acid. Present in oiticica oil Licania rigida.

light-scattering detectors
see evaporative light scattering detector.

lignoceric acid
trivial name for tetracosanoic acid (24:0 mp, 84.2°C). It occurs in some waxes and is a minor component of some seed oils.

Limnanthes alba
see meadowfoam oil.

lin (huile de)
French name for linseed oil.

linelaidic acid
trivial name for 9t₁₂t-octadecadienoic acid (mp 28–29°C). It occurs naturally only very rarely (e.g. Chilosis linearis seed oil) but can be made from linoleic acid by stereomutation.

linderic acid
a C₁₂ monoene acid, 4c-12:1, present in Lindera obtusiloba seed oil.

Linola™ oil
oil from a modified flaxseed. It differs from the more common linseed oil in having a high level of linoleic acid and a low level of α-linolenic acid. The generic name for this flaxseed is solin. It was developed in Australia and is now grown in Canada and Europe.

Linola™ oil

linoleic acid
trivial name for 9c₁₂c-octadecadienoic acid. See octadecadienoic acids.

linolenic acid
this octadecatrienoic acid exists in two isomeric methylene-interrupted forms: α-linolenic acid (n–3) and γ-linolenic acid (n–6). See octadecatrienoic acids.
**Linseed oil**

the oil obtained from *Linus usitatissimum*. This valuable drying oil (~0.7 million tonnes a year) is produced in Argentina, India, USSR, USA, and Canada with Argentina and Canada being the most important exporting countries. The oil has a high *iodine value* (~177) and contains 55–60% of α-linolenic acid. As a consequence of this, the major triacylglycerols are typically LnLnLn (35), LnLnL (14), LnLnO (19), and LnLnS (7%). Linseed oil is used in paints and varnishes, in the production of linoleum, and as a sealant for concrete. It is available as a food oil under the name of flax seed oil. A modified form of the seed (*solin*) gives an oil with a high level of linoleic acid and hardly any α-linolenic acid (*Linola oil*). This is used in the food industry as an alternative to other linoleic-rich oils.


**Linum usitatissimum** (*Linaceae*)

this is flax which exists in two strains. One is grown for the fibre (flax) and the other for its seed oil (*linseed oil*) and valuable protein.

**lipases**

enzymes (catalysts) which promote the *hydrolysis* of lipids. Under experimental conditions they also catalyse *acidolysis, alcoholysis* or *interesterification* of lipids. They are often specific for particular ester bonds and, under appropriate reaction conditions, can catalyse hydrolysis or esterification. Lipases are becoming more important because of the specificity of their reactions and because reaction products are relatively free of chemical reagents. They are increasingly available in immobilised form on a commercial scale. Examples of useful enzymes are the lipases from: *Candida cylindraceae, Corynebacterium acnes* and *Staphylococcus aureus* which are all non-specific; *Aspergillus niger, Mucor javanicus, M. miehei, Rhizopus arrhizus, R. delamar* and *R. niveus* all of which are 1,3-regiospecific; and *Geotrichium candidum* which is ∆9-specific. Many of these enzymes discriminate against acids with unsaturation close to the carboxyl group (e.g. ∆4 acids such as docosahexaenoic, ∆5 acids such as eicosapentaenoic and arachidonic, and ∆6 acids such as γ-linolenic and stearidonic) and can be used to enhance the level of these acids in mixtures in which they are present as acids or esters. See also *phospholipases* and *enzymic enhancement*.

lipid A
a polymeric glycolipid present in the membranes of gram-negative bacteria.

lipid bodies
see oil bodies.

lipid class
the broad group of lipids is subdivided into classes depending on chemical structure, e.g. diacylglycerols, phosphatidylethanolamines, ceramides etc. They can be separated into individual molecular species based on their acyl groups.

lipid digestion
the process to break down dietary lipids into their component parts by enzymes. Triacylglycerols, the major part of the dietary lipids, are efficiently hydrolysed in the small intestine by pancreatic lipase and the phospholipids by phospholipases. It is generally accepted that monoacylglycerols, monoacylphospholipids, and fatty acids together with bile salts form mixed micelles which are absorbed by the enterocytes in the jejunum.


LipidForum
The Scandinavian society for lipid research and technology founded in 1952.

lipidoses
rare diseases in which lipids, normally glycosphingolipids, accumulate in tissues because of the malfunctioning of specific catabolic enzymes.

Lipids
the title of one of four journals published by the American Oil Chemists’ Society. First published in 1966.

lipids
the common name for a broad group of natural products. They are mainly hydrophobic though some are amphiphilic. (See Preface).

W.W Christie. <www.lipid.co.uk/INFORES/index.html>
**Lipid Technology**

**lipoamino acids**
a group of lipophilic compounds incorporating $\alpha$-amino acids. Examples include aminoacyl esters of phosphatidylglycerol and acylornithines (ornithine amide lipids), present in gram-positive bacteria.

![Typical acylornithine](image)

**lipofrac process**
see *Lanza fractionation*.

**lipolysis**
the complete or partial hydrolysis of lipids catalysed by *lipases*.

**lipophilic**
molecules or parts of molecules which are soluble in fatty material and usually insoluble in water. See also *hydrophilic* and *hydrophobic*.

**lipopolysaccharides**
polymeric structure consisting of sugar units linked to lipid A in Gram-negative bacteria.

**lipoprotein lipase**
a lipase which specifically acts on the triacylglycerols of *lipoproteins*. 
lipoproteins

Lipoproteins are complexes of lipids with specific proteins (apoproteins) whose function is to transport lipids between organs in an aqueous environment. There are four main classes of lipoprotein particles present in human plasma. These are defined according to their flotation properties on ultracentrifugation in media of specific density: (i) chylomicrons (density <0.95) are produced in the intestine from dietary lipids and are rich in triacylglycerols (~83%), (ii) very-low-density lipoproteins (VLDL, density range 0.95–1.006) are synthesised in the liver and contain triacylglycerols (~50%), phospholipids (~20%) and cholesterol (~22%), (iii) low-density lipoproteins (LDL, density range 1.019–1.063), containing triacylglycerols (~10%), phospholipids (~22%) and cholesterol (~48%), carry cholesterol to peripheral tissues, and (iv) high-density lipoproteins (HDL, density range 1.063–1.210), with triacylglycerols (~8%), phospholipids (~22%) and cholesterol (~20%), carry cholesterol back to the liver.


liposomes

Spherical particles formed from lamellar lipid-water systems. They consist of closed bilayers with water inside. One bilayer (small and large unilamellar vesicles, SUV and LUV) or several bilayer (multilamellar vesicles, MLV) particles can exist. Use of liposomes in drug delivery and targeting is being investigated extensively.

lipoteichoic acids
glycolipids linked to teichoic acid (a polymer of glucose-1-phosphate), present in bacterial surface membranes.

lipoxins
trihydroxyeicosatetraenoic acids produced from arachidonic acid (eicosatetraenoic acid) by enzymic oxidation, epoxide formation, and subsequent hydrolysis. The lipoxins contain a conjugated tetraene system. Examples are lipoxin A₄ (LXA₄; 5,6,15-trihydroxy-7,9,11,13-20:4) and lipoxin B₄ (LXB₄; 5,15,16-trihydroxy-6,8,10,12-eicosatetraenoic acid).


lipoxygenase
iron-containing enzymes which promote the oxidation of polyenoic acids to hydroperoxides usually in a regiospecific and stereospecific manner. Lipoxygenases from several plant sources (soybean, corn, potato, tomato, etc) convert linoleic acid to its 9- and/or 13-hydroperoxide. Other lipoxygenases, operating particularly with arachidonic acid (eicosatetraenoic acid), produce hydroperoxides of this acid which easily undergo further reaction. See hydroperoxyeicosatetraenoic acids.

liquid crystals
these are ordered forms of polar lipids in which the acyl groups are
non-ordered (melted). The liquid crystalline state, also called mesomorphic
state, may be induced by heat (thermotropic liquid crystals) or in the
interaction with water (lyotropic liquid crystals). The latter form several
phases (see hexagonal phase, lamellar phase, cubic phase).
K. Larsson, Lipids — Molecular Organisation, Physical Functions and Technical Applications,

liver oils
fatty extracts of animal liver. The most important are the fish liver oils which
contain valuable \((n–3)\) fatty acids and are a rich source of vitamins \(A\) and \(D\).

long-chain bases
see sphingoid bases.

Lovibond tintometer
an instrument used to measure the colour of oils. Light transmission through
a cell containing oil is compared with light through coloured slides. Results
are generally quoted in yellow and red units.

Lovibond value
a system to express the colours of refined oils and fats. Red and yellow glasses
are used, of which the red glasses are standardized. Attempts to modernize the
method by spectrophotometry have not been fully adopted. Standard methods
are described by AOCS [C13b 45(89].

low calorie fats
see structured fats.

low-density lipoproteins
see lipoproteins.

low-energy fats
see structured fats.

low-fat spread
see margarine.

LPC
see lysophospholipids.
**LPE**
see *lysophospholipids*.

**LTA₄, LTB₄, LTC₄**
see *leukotrienes*.

**lumeqic acid**
a C₃₀ monoene acid (21c-30:1) present in seed oils of *Ximenia* spp.

**lung surfactant**
see pulmonary surfactant.

**LUV**
see *liposomes*.

**LXA₄, LXB₄**
see *lipoxins*.

**lyotropic mesomorphism**
see *liquid crystals*.

**lysolecithin**
see *lysophospholipids*.

**lysophospholipids**
phospholipids are esters of glycerol containing two acyl chains and a phosphatidic acid moiety (see *phosphatidyl esters*). Compounds containing only a single acyl chain (usually in position sn–1) are lysophospholipids and are further classified, e.g. as lysophosphatidylcholine (LPC) and lysophosphatidylethanolamine (LPE).

\[
\begin{align*}
&\text{HO} \\
&\text{O} \\
&\text{O} \\
&\text{O} \\
&\text{P} \quad \text{O} - \quad \text{X} \\
&\text{O} \quad \text{R} \\
\end{align*}
\]

**2-Lysophospholipids**
LPC: X = choline
LPE: X = ethanolamine
**M**

**macadamia oil**
oil from macadamia nuts (*Macadamia phylla*). An oleic-rich oil (ca 55%) which is also a convenient source of 9-hexadecenoic acid (ca 22%). See also speciality oils.

**MAG**
see *monoacylglycerols*.

**maize oil**
a major vegetable oil. See *corn oil*.

**malonaldehyde**
see *malondialdehyde*.

**malondialdehyde**
a product of oxidation of polyenoic acids, able to cross link amino compounds. See *thiobarbituric acid*. Can also be measured directly by HPLC. *E.N. Frankel, Lipid Oxidation, The Oily Press, Dundee (1998).*

\[
\text{Malondialdehyde} \\
\text{Propandial} \\
\text{C}_3\text{H}_4\text{O}_2 \\
\text{Mol. Wt.: 72.1}
\]

**malonic acid**
propanedioic acid (mp 133°C). An important *dibasic acid* in the acetate malonate biosynthetic pathway to fatty acids and other natural products. It is active as malonyl-CoA (mal-CoA).


\[
\text{Malonic acid} \\
\text{Propandioic acid} \\
\text{C}_3\text{H}_4\text{O}_4 \\
\text{Mol. Wt.: 104.1}
\]
malvalic acid
a C_{18} cyclopropene acid occurring with sterculic acid in the seed oil of the Malvales including kapok seed oil and cottonseed oil. Both these cyclopropene acids inhibit the biochemical desaturation of stearic acid to oleic acid. They are also called malvalinic acid and halphenic acid. They give a positive reaction in the Halphen test.

\begin{align*}
\text{Malvalic acid} \\
2\text{-Octyl-1-cyclopropene-heptanoic acid} \\
C_{18}H_{32}O_2 \\
\text{Mol. Wt.: 280.4}
\end{align*}

manaonic acid
see cyclopentenyl acids.

margaric acid
trivial name for heptadecanoic acid.

margarine
a water-in-oil emulsion, generally containing 80 % fat. Originally a butter substitute, invented as oleo-margarine by Méges-Mouriès in France in 1869, margarine is now a vegetable oil-based alternative to butter and animal fats and oils. Modern varieties, such as diet margarines and low-fat spreads, contain less fat and more water (down to 20% fat or below). The annual consumption of margarine (almost 10 million tonnes) now exceeds that of butter (almost 6 million tonnes).


marine oils
see fish oils.

mass detector
alternative name for the evaporative light-scattering detector.

mass spectrometry
mass spectrometry provides a method of structure identification. Molecules
bombarded with electrons give positively charged ions from the molecule or of its fragments. These are recognised in the spectrometer on the basis of their mass. This powerful detection technique can be coupled with gas chromatography (GC–MS) for the separation and identification of the individual components of a mixture. Olefinic acids are best identified as picolinyl esters or as dimethyloxazoline derivatives.


3-MCPD
see 3-chloropropanediol.

MCT
see medium-chain triacylglycerols.

MDA
see malondialdehyde.

meadowfoam oil
the seed oil of Limnanthes alba with a very unusual fatty acid composition in that C_{20} and C_{22} acids make up 95% of the oil [5-20:1 (60–65%), 13-22:1 (~10%), and 5,13-22:2 (5–10%) ]. Attempts are being made to grow this seed on a commercial basis. It has a number of promising non-food uses. The oil shows remarkable oxidative stability.


Mead’s acid
see eicosatrienoic acid.

medium-chain triacylglycerols
medium-chain triacylglycerols prepared industrially by esterification of glycerol with octanoic and decanoic acids (obtained from coconut and palm kernel oils). These esters are easily digested and are used for nutritional and pharmaceutical purposes. As liquids with high oxidative stability they also find use as food-grade lubricants.

Méges Mouriès
see margarine.

melissic acid
trivial name for triacontanoic acid (30:0, mp 93.6°C).

\[
\text{Melissic acid} \\
\text{Triacontanoic acid} \\
\text{C}_{30}\text{H}_{60}\text{O}_2 \\
\text{Mol. Wt.: 452.8}
\]

melting point
(i) natural fats are complex mixtures of triglycerides with very many molecular species. These mixtures do not exhibit a sharp melting point and measurements must be obtained under closely defined conditions. In general it is the temperature at which the fat becomes clear and liquid. See also softening point, slip point. Standard methods are described by AOCS [Cc 1 25(89) and Cc 2 38(89)].

(ii) defined lipid molecules such as fatty acids or glycerides may have several melting points. See polymorphism.

membrane
biological membranes are based on bilayers mainly of phospholipids and glycolipids. The properties of the bilayer are regulated by the polar head groups and acyl chains of the molecules. Cholesterol molecules increase the thickness of the membrane by causing straightening of the acyl groups. The bilayers contain proteins, e.g. enzymes and receptors, which penetrate into or through the bilayer and form the complete membrane structure.

membrane fluidity
variation in the composition of acyl groups of the membrane lipids causes changes in the fluidity of the membrane. Differences in mobility and temperature-induced transitions (from a viscous gel to a fluid state) are related to the acyl chains. The mobility is also controlled by other components in the membrane, e.g. proteins and cholesterol.

membrane lipids
general name for lipids that are present in biological membranes. The most common are phosphatidylcholines, phosphatidylethanolamines,
phosphatidylinositol, phosphatidylserines, sphingomyelin, mono- and digalactosyldiacylglycerols (in plants), cholesterol and phytosterols.

**menhaden oil**
an important commercial fish oil, produced in the USA.

**mesomorphic state**
synonymous to liquid crystalline state. See liquid crystals.

**metathesis**
a catalytic process involving exchange of alkyl groups attached to olefinic carbon atoms. As an example, co-metathesis of ethene (ethylene) and methyl oleate gives two C_{10} products, namely 1-decene and methyl 9-decenoate.

\[
\begin{align*}
\text{CH}_2=\text{CH}_2 + \text{CH}_3(\text{CH}_2)_7\text{CH}=\text{CH}(\text{CH}_2)_7\text{COOMe} & \rightarrow \text{CH}_2=\text{CH}(\text{CH}_2)_7\text{CH}_3 + \text{CH}_2=\text{CH}(\text{CH}_2)_7\text{COOMe} \\
\end{align*}
\]

**methylene-interrupted polyene acids**
most natural polyenoic acids contain two or more double bonds which have cis configuration and are separated from each other by one methylene group. The most important members belong to the n–3 or n–6 families. See, for example, octadecadienoic acid and octadecatrienoic acid.


**methanolysis**
an example of alcoholysis in which the alcohol is methanol. For example, reaction of mixed triacylglycerols with methanol and a catalyst (acidic, basic or enzymic) gives methyl esters. This reaction is employed to produce methyl esters on a small scale for gas chromatography and on a large scale for use as biodiesel or for conversion to alcohols.


**methyl ester**
an ester derived from a (carboxylic) acid or derivative and methanol. Methyl esters are made by esterification or methanolysis. They are the most commonly used derivatives for gas chromatography and are produced on an industrial scale for use as biodiesel or for conversion to alcohols and for other purposes.
MG
see monoacylglycerols.

MGDG
see monogalactosyldiacylglycerols.

micelles
small colloidal aggregates formed in water by soluble amphiphiles. The micellar solutions exist above a certain concentration known as the critical micellar concentration (CMC). Typical compounds which form micelles are fatty acid salts (soaps), lysophosphatidylcholines, monoacylglycerols, and bile salts.

microbodies
see peroxisomes.

milk fat
see butter fat.

milk fat globule
see milk fat.

milk lipids
the lipid content of mammalian milk varies between approximately 2 and 10%. Cow milk is an oil-in-water emulsion, with 3 to 4% lipids of which ~98% consists of triacylglycerols (see butter). The rest is phospholipids and sphingolipids (approximately one-third each of phosphatidylcholine, phosphatidylethanolamine and sphingomyelin).

miscella
mixture of hexane, crude oil and water obtained during solvent extraction of vegetable oils.
mitochondrion
subcellular units or organelles in eukaryotic cells which are the major sites for beta-oxidation of fatty acids.

molecular species
individual molecules in a lipid class which differ due to the type or combination of acyl chains. The theoretical number of molecular species in a class, calculated from the total number of different acyl groups present (n) and the number of acyl groups in each molecule (x), is n^x. The triacylglycerols of natural oils may serve as an example: 10 acyl groups are combined on glycerol in triplets so there are 10^3 (1000) possible molecular species including all stereoisomers.


monkey nut oil
see groundnut oil.

monoacylglycerols
a glycerol ester in which only one hydroxyl group has been esterified with a fatty acid. These exist in two forms depending on whether the primary (α-) or secondary hydroxyl (β-) is acylated. The unsymmetrical ester is chiral and there are two enantiomers depending on whether the acyl group is in the sn–1 or sn–3 position.
The pure isomers quickly change to a 9:1 mixture of the α- and β-isomers. This rearrangement is promoted by acid and by alkali. Monoacylglycerols and their derivatives with acetic acid (Acetem™), lactic acid (Lactem™), citric acid (Citrem™) or diacetyltartaric acid (Datem™) are used extensively as food emulsifiers. The monoacylglycerols themselves are designated E471 in Europe and S182 in USA. Mono- and di- acylglycerols are most commonly made from triacylglycerols by catalysed reaction with glycerol (glycerolysis). The product contains mono (45–55%), di (38–45%), and triacylglycerols (8–12%). Monoacylglycerols (93–97%) are obtained from this mixture by molecular distillation. Monoacylglycerols can also be made from glycerol and fatty acid with an enzymic catalyst.
Monoacylglycerols are formed in the intestines during digestion of triacylglycerols and are absorbed as such before being re-converted to triacylglycerols for transport as lipoproteins.
The 2-isomer exists in only one crystalline form but the 1-isomer exhibits in several crystalline forms, (i.e. they are polymorphic). Some 1- and 2-monoacylglycerols have the following melting points: monolaurin (63 and
51°C), monomyristin (70 and 60°C), monopalmitin (77 and 69°C), monostearin (77 and 74°C), monoolein (35 and 26°C), monoelaidin (58 and 54°C) and monolinolein (14 and 9°C).


\[
\begin{align*}
\text{O} & \quad \text{O} & \quad \text{O} \\
\text{HO} & \quad \text{H} & \quad \text{HO} \\
\text{OH} & \quad \text{OH} & \quad \text{OH} \\
\end{align*}
\]

1-isomer 2-isomer 3-isomer

Monoacylglycerol isomers

**3-monochloropropanediol**

see 3-chloropropanediol.

**monoelaidin**

see monoacylglycerols.

**monoenoic acids**

acids with one olefinic centre, generally having \( \textit{cis} \) (\( \text{Z} \)) configuration. The most common members of this family are \( \text{hexadecenoic} \) (e.g. palmitoleic acid, 9c-16:1), \( \text{octadecenoic} \) (e.g. oleic acid, 9c-18:1 or 18:1(\( \text{n-9} \)), petroselinic acid, 6c-18:1), and \( \text{docosenoic acids} \) (e.g. erucic acid, 13c-22:1).

**monogalactosyldiacylglycerols**

lipid class present in plant membranes. See galactosylglycerides, glycosylglycerides.

**monoglycerides**

see monoacylglycerols.

**monolaurin**

see monoacylglycerols.
**monolayer**
normally refers to the monomolecular film of lipids on a water surface. The molecules are oriented with the polar head groups in the water and the acyl chains directed in the air. Most lipids form monolayers on water. See *Langmuir-Blodgett films*.

**monolinolein**
see *monoacylglycerols*.

**monomyristin**
see *monoacylglycerols*.

**mono-olein**
see *monoacylglycerols*.

**monopalmitin**
see *monoacylglycerols*.

**monosialogangliosides**
GM₁. See *gangliosides*.

**monostearin**
trivial name for glycerol monostearate which is used as a food surfactant and emulsifier, see also *monoacylglycerols*.

**montanic acid**
trivial name for octacosanoic acid (28:0, mp 90.5°C).

\[
\text{Montanic acid} \\
\text{Octacosanoic acid} \\
(28:0) \\
\text{C}_{28}\text{H}_{56}\text{O}_2 \\
\text{Mol. Wt.: 424.7}
\]

**moroctic acid, morotic acid**
trivial names given to the *octadecatetraenoic acid* present in fish oils. It is probably 6,9,12,15-18:4 but was wrongly assigned the 4,8,12,15-18:4 structure. More commonly called stearidonic acid.
**Mortierella alpina**
a fungus producing lipid rich in arachidonic acid (*eicosatetraenoic acid*). See *Arasco™*.

**moving-wire detector**
see transport flame-ionization detector.

**Mowrah butter**
this fat from India and Sri Lanka comes from *Bassia latifolia* (or *Mowrah latifolia*). With high levels of palmitic (24-28%), stearic (14-19%) and oleic (43-49%) acids the fat is rich in SOS glycerol esters. See *cocoa butter*.

**Mowrah species**
see *Mowrah butter*.

**Mucor javanicus**
the mould used for commercial production of an oil rich in γ-linolenic acid (about 15%). The oil was produced and sold in the UK as `Oil of Javanicus’ but is no longer available. A similar product from *M. isabellina* was developed in Japan.

**Mucor species**
see *lipases* and *Mucor javanicus*.

**muscalure**
see *pheromones*.

**mutton tallow**
see tallow.

**myelin**
the nerve-cell membrane with the highest lipid: protein ratio (3:1) of all membranes. More than 40% of the lipids are *gangliosides*.

**mycoceranic acid**
2,4,6-trimethylhexacosanoic acid, also known as mycocerosic acid and phthianoic acid. The *2R,4R,6R isomer* occurs in the lipids of the tubercle bacillus. (See structure on next page.)
Mycoceranic acid
2R,4R,6R-Trimethylhexacosanoic acid
C_{29}H_{58}O_{2}
Mol. Wt.: 438.8

mycocerosic acid
see mycoceranic acid.

mycolic acids
α-branched-β-hydroxy acids of high molecular weight in mycobacteria. In the following structure R' is usually saturated. R may be saturated or unsaturated and may contain branched methyl groups, cyclopropane groups, and oxygenated functions. On pyrolysis they break down to RCHO and R’CH_{2}COOH.

RCHOHCH(R’COOH → RCHO + R’CH_{2}COOH


myristelaidic acid
the trans isomer of myristoleic acid (9t-14:1, mp 18–18.5°C).

myristic acid
tetradecanoic acid, 14:0. This alkanoic acid is present in coconut oil and palm kernel oil (15–20%) and is a minor component of most animal fats and fish oils. It seems to be the principal saturated acid involved in raising plasma cholesterol levels.

Myristic acid
tetradecanoic acid (14:0)
C_{14}H_{28}O_{2} Mol. Wt.: 228.4

myristoleic acid
see tetradecenoic acid.
**n-3 acids**
also called ω3 (omega-3) acids. For the most part, these are a family of polyenoic acids with three or more cis-unsaturated centres separated from each other by one methylene group and having the first unsaturated centre three carbons from the end methyl. They are derived from α-linolenic acid, which is the first member, by chain-elongation and desaturation and include eicosapentaenoic acid (EPA) and docosahexaenoic acid (DHA). See also essential fatty acids.

\[ \text{N-3 acids} \]

**n-6 acids**
also called ω6 (omega-6) acids. For the most part, these are a family of polyenoic acids with two or more cis-unsaturated centres separated from each other by one methylene group and having the first unsaturated centre on the sixth carbon from the methyl end. They are derived from linoleic acid, which is the first member, by chain-elongation and desaturation. Arachidonic acid (eicosatetraenoic acid) also belongs to this series. See also essential fatty acids.

\[ \text{N-6 acids} \]

**n-9 acids**
(i) a series of n–9 (omega 9) monoene acids obtained from oleic acid by chain extension including gondoic (20:1), erucic (22:1), nervonic (24:1), ximenic (26:1), octacosenoic (28:1), and lumequic (30:1).

(ii) a series of methylene interrupted polyene acids with the first unsaturated centre nine carbons from the methyl end. They are derived from oleic acid by chain-elongation and desaturation. See, for example. Mead’s acid. Also called ω9 (omega 9) acids.
n-9 acids

**NDGA**
see *nordihydroguaiaretic acid*.

**near infrared spectroscopy**
spectra through the range 800–2500 nm have been used to determine the oil-content of seeds etc and to provide some information on the fatty acid composition of the derived oil. See also *Fourier-transform infrared spectroscopy*.

**nervonic acid**
cis-15-tetracosenoic acid [15-24:1, mp 40.5–41°C (*cis*) 66–67°C (*trans*)]. It is a constituent of the sphingolipids of nerve tissue and is present in honesty seed oil (*Lunaria biennis*) (~25%).


**neutralisation**
a refining process for removing free acid from crude oil by reaction with alkali. Soap is removed by centrifugation and can be acidified to give fatty acid. Free acids are also removed by *physical refining* which is now preferred. See also *soap stock*, *acid oil* and *alkali refining*.


**neutral lipids**
These are non-polar lipids in contrast to *polar lipids*. Examples include triacylglycerols, sterols, and sterol esters. See also *simple lipids*.

**Niemann Pick disease**
one of several *sphingolipidoses*. Symptoms are liver and spleen enlargement and mental retardation and these are accompanied by accumulation of *sphingomyelin* arising from a deficiency of the enzyme *sphingomyelinase*. 
NIOP

niosomes
non-ionic *liposomes* composed of diacyl or monoacyl polyglycerol or polyoxyethylene based lipids in mixtures with cholesterol.

nisinic acid
the trivial name of 24:6 in fish oils. The structure is probably 6,9,12,15,18,21-24:6. It is now recognised as an important member of the *n*-3 pathway:

\[
18:3 \rightarrow 18:4 \rightarrow 20:4 \rightarrow 20:5 \rightarrow 22:5 \rightarrow 24:5 \rightarrow 24:6 \rightarrow 22:6
\]

NIR
see *Fourier-transform infrared spectroscopy*.

NMID
see *non-methylene-interrupted polyenes*.

NMR
see *nuclear magnetic resonance*.

nonadecanoic acid
the saturated C\textsubscript{19} acid (mp 69.4°C).

nonanoic acid
the C\textsubscript{9} acid (pelargonic, mp 12.5°C, b.p. 256°C) obtained as one product of the *ozonolysis* of oleic acid.

non-dairy cream
a commercial cream-like material which usually contains a hardened *lauric oil* in place of milk fat.


non-ionic surfactants
surface-active compounds with one or more long-chain alkyl groups and a
polar head group usually rich in oxygen. Many of these are produced by ethoxylation of long-chain alcohols or amides etc.


\[
\text{CH}_3(\text{CH}_2)_n\stackrel{O}{\cdots}\stackrel{O}{\cdots}\stackrel{H}{m}
\]

Non-ionic surfactant

**non-methylene-interrupted polyenes**

acids with two (or more) unsaturated centres which are not (or not all) methylene interrupted. Double bonds are separated by more than one methylene group. For example, in *columbinic acid* (5t9c12c-18:3) double bonds at positions 5 and 9 are separated by two methylene groups. Other fatty acids of this type are found in seed oils of Gymnosperms, in meadowfoam oil, and in sponges (*demospongic acids*).

**non-polar lipids**

see *neutral lipids* and *simple lipids*.

**non-saponifiable**

see *unsaponifiable*.

**nordihydroguaiaretic acid**

a natural antioxidant from the desert plant *Larrea divaricata* (creosote bush) with the structure:

\[
\text{HO}
\begin{array}{c}
\text{HO}
\end{array}
\begin{array}{c}
\text{OH}
\end{array}
\begin{array}{c}
\text{OH}
\end{array}
\]

**Nordihydroguaiaretic acid**

4,4'-(2R,3S-Dimethyl-1,4-butanediyl)bis[1,2-benzenediol]

\(\text{C}_{18}\text{H}_{22}\text{O}_4\)

Mol. Wt.: 302.4

**normal-phase chromatography**

see *high-performance liquid chromatography*. 
nuclear magnetic resonance
nuclear magnetic resonance exploits the nuclear spin of atoms such $^1\text{H}$, $^{13}\text{C}$, and $^{31}\text{P}$. The spectra give the chemical shifts of atoms in different chemical environments and thereby provide valuable structural information. $^{31}\text{P}$ spectra are used for the study of phospholipids and $^1\text{H}$ and $^{13}\text{C}$ for the study of fatty acids and their glycerol esters.


NuSun
another oleic-rich (65%) sunflower oil with 9% saturated acids and 26% linoleic acid. It is expected that this will become the dominant form of sunflower oil in USA. See also Sunola.

M.K. Gupta, NuSun — healthy oil at a commodity price, Lipid Technology, 2000, 12, 29-33.

nylon-11
a polyamide, also called Rilsan, made from 11-amino-undecanoic acid and used as an engineering plastic. The amino acid is made from 10-undecenoic acid produced by pyrolysis (450–500°C) of castor methyl esters.
Obesity
normally refers to the human condition resulting from excessive storage of
triacylglycerols in adipose tissue. A problem of growing concern in many
developed countries.

Obtusilic acid
see 4-tetradecenoic acid.

OCL
see Oleagineux Corps gras Lipides.

Octadecadienoic acids
(i) the most important octadecadienoic acid (18:2) is linoleic acid (9c12c
isomer) which is present in virtually all seed oils. It attains high levels in
sunflower (48–74), soybean (50–57), cottonseed (47–58), groundnut
(36–67), and corn or maize (40–62%) and is sometimes accompanied by
linolenic acid (e.g. soybean oil 6–10%) It is the first member of the n–6 family
of polyene acids and is an important essential fatty acid.

\[
\begin{align*}
\text{Linoleic acid} & \quad 9Z,12Z-\text{Octadecadienoic acid} \\
C_{18}H_{32}O_2 & \\
\text{Mol. Wt.: 280.4}
\end{align*}
\]

(ii) stereomutation of linoleic acid gives a mixture of 9t12t, 9c12t, 9t12c, and
9c12c isomers. The 9t12t isomer (linelaidic acid) melts at 28–29°C.

(iii) dehydration of castor oil gives dehydrated castor oil (DCO). This contains several 18:2 acids including the 9c12t and 9c11t isomers. See also conjugated linoleic acid.

(iv) 5,9-octadecadienoic acid (cis, cis isomer), also known as taxoleic acid, is present in many conifer seed oils. Seeds of the yew (Taxus baccata) contain 10% of this acid which occurs almost entirely in the sn–3 position of triacylglycerols. See also sciadonic, pinolenic and juniperonic acids.
**octadecanoic acid**
the saturated C\textsubscript{18} acid commonly known as stearic acid (mp 70.1°C). This is the second most common saturated acid after hexadecanoic (palmitic) and is produced commercially by hydrogenation of unsaturated C\textsubscript{18} acids (oleic, linoleic, linolenic etc). It is a minor component of most vegetable oils but is present in larger amounts in vegetable butters such as cocoa butter (30–36%) and in ruminant fats (5–40%). Biosynthetically it is the precursor of oleic acid and thereby of almost all unsaturated acids.

\[
\text{Stearic acid} \\
\text{octadecanoic acid} \\
(18:0) \\
C\textsubscript{18}H\textsubscript{36}O\textsubscript{2} \\
\text{Mol. Wt.: 284.5}
\]

**octadecatetraenoic acid**
(i) stearidonic acid (morocotic) is a member of the n–3 family (6\textsubscript{c9}c12c15c) and an intermediate in the metabolism of \textit{α-linolenic acid} to acids such as \textit{eicosapentaenoic acid} and \textit{docosahexaenoic acid}. It is present in most fish oils and in some seed oils [e.g. blackcurrant (2–4%), \textit{Echium plantagineum} (12–15%), \textit{Onosmodium hispidissum} (~8%), and \textit{Primula} spp (11–14%)]. It is now available commercially as glycerol esters with 6 and 14% of stearidonic acid. The acid inhibits release of PGE\textsubscript{2} and is a powerful moderator of inflammation including that induced by ultraviolet irradiation of the skin.

(ii) parinaric acid, a C\textsubscript{18} acid with a conjugated tetraene system. The natural \textit{α-form} (9\textsubscript{c11}t13t15c-18:4, mp 73°C), present in \textit{Parinarium laurinum}, is readily transformed to the all-\textit{trans β-form} (mp 95°C). See also \textit{conjugated unsaturation}.

(iii) two non-methylene-interrupted polyenes are known (3t9c12c15c and 5c9c12c15c).

(iv) the \textit{n-4 acid} (5c8c11c14c) is an arachidonoyl-CoA inhibitor.

**octadecatrienoic acids**
(i) The most common and important octadecatrienoic acid is \textit{α-linolenic acid} which is the 9\textsubscript{c12}c15c isomer. This is a major component acid in \textit{drying oils} such as \textit{linseed} (50–60%) and of the glycolipids in photosynthetic tissue. It is
the first member of the \( n-3 \) family of polyene acids and is an essential fatty acid. When exposed to high temperature during refining the \( \text{cis} \) triene acid undergoes stereomutation to give mainly the \( 9t12c15c \) and \( 9c12c15t \) which are small but significant components of refined soybean oil and rapeseed oil.

\[ \alpha\text{-Linolenic acid} \]
\[ 9Z,12Z,15Z\text{-Octadecatrienoic acid} \]
\[ C_{18}H_{30}O_{2} \]
Mol. Wt.: 278.4

(ii) \( \gamma \)-Linolenic acid, also called GLA, is a trivial name for \( 6c9c12c \)-octadecatrienoinic acid. This is an isomer of the more common \( \alpha\text{-linolenic acid} \). It comes from a few plant sources and is available as a dietary supplement in the form of evening primrose oil, borage (starflower) oil, and blackcurrant seed oil. It is a member of the \( n-6 \) family of polyenes and an intermediate in the bio-conversion of linoleic acid to arachidonic acid (see eicosatetraenoic acid).

\[ 9,12-18:2 \rightarrow 6,9,12-18:3 \rightarrow 8,11,14-20:3 \rightarrow 5,8,11,14-20:4 \]

Claims have been made that it is beneficial in the treatment of several disease conditions. These claims are based on the fact that the first step in the above sequence is rate-limiting and that it is impaired in a variety of circumstances such as diabetes and advancing age.


*\( \gamma \)-Linolenic Acid — Metabolism and its Roles in Nutrition and Medicine, Y.-S. Huang and D.E. Mills (eds), AOCS Press, Champaign, Illinois (1995).*

\[ \gamma\text{-Linolenic acid} \]
\[ 6Z,9Z,12Z\text{-Octadecatrienoic acid} \]
\[ C_{18}H_{30}O_{2} \]
Mol. Wt.: 278.4

(iii) Two \( 5,9,12 \) isomers occur naturally. The \( \text{cis} \)-5 isomer (pinolenic acid) is present in tall oil and in seed oils of many conifer species. The \( \text{trans} \)-5 isomer (columbinic acid) occurs in the seed oil of the columbine (aquilegia).
octadecenoic acids
the general name for any 18:1 acid including oleic, elaidic, vaccenic, petroselinic and petroselaidic.

(i) the cis-9 isomer (oleic, mp 12°C, 16°C) is the most common of all fatty acids and is present in almost every lipid. It serves biosynthetically as the precursor of the n–9 family of monoenes (such as erucic and nervonic) and the n–9 family of polyenes (such as Mead’s acid). It is a major component in many oleic-rich oils including olive (55–83%), almond (65–70%), macadamia (50–59%), NuSun (65%), low-erucic rape (52–67%), and groundnut (>35%). High-oleic sunflower (~80%) and safflower (~74%) have been developed. Newer oils include high-oleic soybean (80%), canola (75%) and groundnut (80%). The oleochemical industry uses concentrates of oleic acid obtained from tallow or from palm oil by hydrophilisation. The trans isomer is called elaidic acid (mp 45°C).

(ii) petroselinic (mp 33°C) and petroselaidic (mp 53°C) acids are the cis and trans isomers of 6-octadecenoic acid. The cis isomer occurs at high levels in most seed oils of the Umbelliferae family (e.g. carrot, parsley, coriander). Attempts are being made to develop coriander as a commercial seed oil and, by genetic engineering, to produce a rapeseed oil rich in this acid. Ozonolysis of this acid furnishes adipic and lauric acids.
(iii) vaccenic acid occurs in both cis and trans forms. The cis isomer (mp 15°C), also known as asclepic acid, is a minor component of most animal and vegetable fats. It is probably formed from 9-hexadecenoic acid by chain elongation. The trans isomer (mp 44°C) is the major acid in a group of trans octadecenoic acids present in ruminant fats and resulting from bio-hydrogenation of linoleic acid in the rumen. Along with other 18:1 isomers it is also a significant component in partially hydrogenated vegetable oils rich in linoleic acid.

\[
\text{Vaccenic acid} \\
11E-\text{Octadecenoic acid} \\
\text{C}_{18}\text{H}_{34}\text{O}_2 \\
\text{Mol. Wt.: 282.5}
\]

\[
\text{Aslepic acid} \\
11Z-\text{Octadecenoic acid} \\
\text{C}_{18}\text{H}_{34}\text{O}_2 \\
\text{Mol. Wt.: 282.5}
\]

octanoic acid
the C₈ acid (caprylic, mp 16.5°C, bp 240°C). A medium-chain fatty acid which occurs in the lauric oils and in Cuphea seed oils. It is also a minor component of milk fats. It is a major acid in medium-chain triglycerides and in caprenin.

Oenothera biennis
see evening primrose oil.

Oenotherol ™
name given to the glycerol esters from evening primrose oil which contain two linoleic acid chains and one γ-linolenic acid chain.

Oenothera lamarkiana (Onagraceae)
see evening primrose oil.

Oil and Soap
earlier name for the Journal of the American Oil Chemists’ Society.
oil bodies
sometimes called oleosomes, oleosins or lipid bodies. Cellular organelles in cells of oil seeds, containing mainly triacylglycerols.
D.J. Murphy, Storage lipid bodies in plants and other organisms, Progress in Lipid Research, 1990, 29, 299-324.

oil content
the quantity of oil in plant sources (seed or endosperm) varies with the source of material and with the extraction procedure (cold pressing, solvent extraction). The oil content of the major oils is given in parenthesis: copra (65–68%), corn or maize (5), cottonseed (18–20), groundnut (45–50), olive (25–30), palm fruit (45–50), palm kernel (45–50), rapeseed (40–45), soybean (18–20), and sunflower (35–45).

oil palm
this tree (Elaeis guineensis) produces palm oil from its fleshy endosperm and a quite different oil — palm kernel oil — from the kernels. It grows in tropical regions of Asia, Africa, and America and predominantly in Malaysia and Indonesia. At about 4 tonnes per hectare of the two oils combined on well-managed plantations, the oil palm outcrops all other oil crops. Fruit bunches of 4–20 kg each contain 200–2000 individual fruits which furnish palm oil (20–24%) and palm kernel oil (2–4%). Through seed breeding palm trees of lower height, higher oil yields, more unsaturated oil, and a higher proportion of kernel are becoming available.

oil refining
industrial technology to obtain edible oils from crude oils through processing steps such as degumming, neutralization, bleaching, and deodorization.

oils
see fats.

Oils and Fats International
a business magazine for the oils and fats industry published by DMG Business Media Ltd (Redhill, UK).

oilseed extraction
method to produce crude oil from seeds. The seeds are crushed and/or flaked before entering the extractor where they are treated with industrial hexane.
Soybeans are the major oilseed processed by solvent extraction alone. Others, like sunflower and rapeseed, are pressed before the extraction.


**Oil World**

publications of a company (ISTA Mielke GmbH) in Hamburg, Germany, (established 1954) providing market data on 17 major oils and fats covering soybean, cotton, groundnut, sunflower, rapeseed, sesame, corn, olive, palm, palm kernel, coconut, butter, lard, fish, linseed, castor and tallow/grease. Weekly, quarterly, and annual publications are produced.

**Oily Press**
imprint of a book publishing company (P.J. Barnes & Associates, Bridgwater, UK) specialising in books on lipid analysis and other aspects of lipid science. Formerly The Oily Press Ltd based in Ayr and then Dundee. The publisher of this book. [www.pjbarnes.co.uk](http://www.pjbarnes.co.uk) and [oilypress.com](http://www.oilypress.com)

**Olea europaea** (Oleaceae)

see olive oil.

**Oleagineux**

French journal on oils and oilseeds published since 1946 but now incorporated into Oleagineux Corps gras Lipides.

**Oleagineux Corps gras Lipides**
a French journal published since 1994 devoted to lipid science and technology and replacing older French journals.

**oleic acid**
trivial name for *cis*-9-octadecenoic acid (18:1). See octadecenoic acids.

**oleic oils**
oleic acid is usually obtained from tall oil ~(45%), palm oil ~(40%), or tallow ~(40%). Concentrates (70–75%) can be obtained from these relatively cheap sources by hydrophilisation. Richer sources of oleic acid include rapeseed oil (56%), macadamia oil (56% and a further 22 % of 16:1), almond oil (61%), high-oleic safflower oil (74%), olive oil (78%), high-oleic sunflower oil (Sunola, 82% and NuSun, 65 %) and Euphorbia lathyris seed oil (84%).
Newer oils inlcude high-oleic soybean (80%), canola (75%) and groundnut (80%).

**olein**
liquid fraction obtained by *fractionation* of, for instance, palm oil (see *stearin*).

**oleochemicals**
compounds produced on a commercial scale from natural oils and fats. They include *fatty acids, alcohols, methyl* or other *esters*, amides and *amines, dimer acids* and *dibasic acids* and are the basis of surfactants and other compounds.

**oleosins**
see *oil bodies*.

**oleosomes**
see *oil bodies*.

**Olestra™**
the trade name given to a sucrose polyester with 6–8 acyl groups per sucrose unit. It is made from sucrose and the fatty acids of soybean, corn, cottonseed, or sunflower oil. Olestra is not metabolised and has a virtually zero caloric value. It can be used as a frying oil, or as a replacement for fat in ice-cream, margarine, cheese and baked goods. It is non-toxic and non-carcinogenic. Permission has been given only for its limited use but this may be extended. Olestra™ absorbs fat-soluble *vitamins* and carotenoids and can cause loose stools and anal leakage.


**Olibra™**
the trade name given to a lipid-based food ingredient which provides extended satiety compared to milk fat. It is a lipid extract dispersed in water which is made from *palm oil* and *oat* flakes and it can, for example, be consumed in a yoghurt. Olibra™ contains only natural lipid components and has the same caloric value as other vegetable fats and oils.

*Anon., Lipid Technology Newsletter 98, 4, 46; Lipid Technology, 98, 10, 3.*
olive oil
a major vegetable oil obtained from the mesocarp of the fruits of the olive tree (*Olea europaea*). Annual production is about 2.5 million tonnes and commercial growth of the tree is confined almost entirely to Mediterranean countries (Italy, Greece, Spain, Turkey, and Tunisia). Virgin olive oil is produced from the first pressing and other grades of lower quality are subsequently produced. The oil is characterised by a high level of oleic acid with *codex* ranges of 8–20% for palmitic acid, 55–83% for oleic acid and 4–21% for linoleic acid. The major triacylglycerols are typically OOO (43), LOO (11), POO (22%). Olive oil contains *squalene* at a higher level (150–170 mg/100 g) than most vegetable oils (5–50 mg/100 g).


olive oil (grades)
oil obtained from the fruit of the olive tree only by mechanical or physical means under conditions, particularly thermal, that do not lead to alteration of the oil and which has not undergone treatment other than washing, decantation, centrifuging and filtration is called virgin olive oil. Extra virgin olive oil has perfect flavour and odour with maximum acidity of 1% (as oleic acid). Fine virgin oil also has perfect flavour and odour with maximum acidity of 2%. Semi-fine or ordinary virgin oil has good flavour and odour and maximum acidity of 3.3% with a 10% margin of tolerance. Virgin olive oil with an off-flavour or off-odour and acidity >3.3% is designated lampante. Refined olive oil, obtained from virgin olive oil by refining methods which do not affect fatty acid or glycerol ester composition, should have acidity <0.5%. Extraction of olive pomace gives a crude pomace oil. No oil can be added to this, nor should the product be esterified. It can be refined to an acidity <0.5% (refined olive-pomace oil) or mixed with virgin oil to give a mixture with acidity below 1.5%.


omega-3 acids
see (n–3) acids.

omega-6 acids
see (n–6) acids.
Omnium oxidative stability instrument
a machine for the measurement of resistance to oxidative rancidity. Results obtained at these elevated temperatures must be interpreted with care when using them to predict shelf life since the mechanisms of oxidation change with temperature.

onagre (huile de)
French name for evening primrose oil.

oncobic acid
see cyclopentenyl acids.

ONIDOL
Organisation Nationale Interprofessionelle de Oleagineux. A French organisation founded in 1975 which groups all the partners in the French oilseed sector (mainly rapeseed, soybean and sunflower).

OPO
See glycerol 1,3-dioleate 2-palmitate and Betapol™.

organoleptic test
evaluation of food products by a combination of taste (by mouth) and smell (by nose) by taste panels. Four basic tastes are perceived by the mouth: sweet, sour, bitter and salt.

oryzanols
see rice bran oil.

Osbond acid
trivial name for docosapentaenoic acid (DPA).

oxalic acid
ethanedioic acid [mp 189°C (anhydrous) 101°C(dihydrate)]

\[
\text{Oxalic acid} \\
\text{Ethanedioic acid} \\
\text{C}_2\text{H}_2\text{O}_4 \\
\text{Mol. Wt.: 90.0}
\]
oxidation (α)
a biochemical mechanism of oxidation leading to α-hydroxy acids or acids with one less carbon atom (nor-acids). It occurs in plants, animals and microorganisms and is the source of some odd-chain aldehydes and acids. See Refsum’s disease.

\[
\begin{align*}
RCH_2COOH & \rightarrow RCH(OOH)COOH \rightarrow RCHO \rightarrow RCOOH
\end{align*}
\]

α-oxidation

oxidation (β)
a biological oxidation procedure occurring at the β (C3) position and leading to chain-shortening by two carbon atoms and eventually to complete catabolism by repetition of the process.


\[
\begin{align*}
RCH_2CH_2COOH & \rightarrow RCH=CHCOOH \rightarrow RCH(OH)CH_2COOH \\
& \rightarrow RCOCH_2COOH \rightarrow RCOOH + CH_3COOH
\end{align*}
\]

β-oxidation

oxidation (ω)
a biochemical process resulting in oxidation of the ω-methyl group with production of a hydroxy acid, or dibasic acid. Oxidation can also occur at the penultimate carbon atom. For example enzymic oxidation of arachidonic acid (eicosatetraenoic acid) can occur at C20 or C19 to give a range of products including (the so-called) 20-carboxyarachidonic acid (5,8,11,14-eicosatetraenedioic acid), 20-hydroxyarachidonic acid, 19-hydroxyarachidonic acid, and 19-oxo-arachidonic acid.

\[
\begin{align*}
CH_3(CH_2)_nCOOH & \rightarrow HOCH_2(CH_2)_nCOOH
\end{align*}
\]

ω-oxidation

oxidation by oxygen
unsaturated fatty acids are oxidised by oxygen under the influence of enzymes (lipoxygenase and cyclo-oxygenase) or without enzymes by autoxidation or photo-oxygenation. Other types of oxidation include α-oxidation, β-oxidation, ω-oxidation, epoxidation, hydroxylation and oxidative cleavage by ozone (ozonolysis) or other reagent. (References follow on the next page.)
oxidative cleavage
oxidative fission of an acyl chain at an unsaturated centre by means of chemical reagents. See olysis, von Rudloff oxidation. The products of such reactions are usually a mixture of mono and dibasic acids and may provide evidence of the position of the unsaturated centre(s) in the acyl chain.

Oxidograph™
an instrument for the accelerated measurement of induction period and the prediction of shelf life, based on oxygen-uptake. Suitable for fats and oils which are liquid at the test temperature. A modified instrument (Oxipres™) can be used for multiphase and aqueous systems.


Oxipres™
see Oxidograph™

oxo-octadecanoic acids
the whole series of 2-oxo to 17-oxo-octadecanoic acids have been synthesised. The 4- isomer and the 6-isomer (lactarinic acid) occur naturally; the 9-, 10-, 13, 15, 16, and 17-oxo acids are trace constituents of milk fats. The 12-isomer is easily made from ricinoleic acid.

ozonolysis
a method for oxidative cleavage of unsaturated acids or esters with ozone (to give an ozonide) followed by oxidative or reductive cleavage. Oleic acid furnishes a mixture of six ozonides. Their breakdown products may be acids, esters, aldehydes, alcohols or amines depending on the reagents employed. The reaction is used for structure-determination and for large scale preparative purposes. See also oxidation, von Rudloff oxidation, dibasic acids.

P

PA
see phosphatidic acid.

PAF
see platelet-activating factor.

palm fatty acid distillate
generally designated PFAD, this fraction is a by-product of the physical refining of palm oil. It is rich in free acids and is used as a constituent of animal feed in the form if its calcium salt. In ruminants such salts are insoluble in the rumen and hence do not interfere with rumen metabolism but dissociate under the acidic conditions of the abomasum to give free acids.

palmiste (huile de)
French name for palm kernel oil.

palmitelaidic acid
trivial name for the trans isomer of 9-hexadecenoic acid (mp 32–33°C).

palmitic acid
trivial name for hexadecanoic acid (16:0).

palmitoleic acid
9-cis-hexadecenoic acid, 9c-16:1, also known as zoomaric acid. Present in fish oils (around 10%) and in small amounts in most animal and vegetable fats. See also 3-trans-hexadecenoic acid and monoenoic acids.

palm kernel oil
produced from the kernels of the oil palm usually by solvent extraction. It is quite different from palm oil. It is a lauric oil, similar in composition to coconut oil (lauric acid ~50% and myristic acid ~16%). It has a number of food and non-food uses, the latter mainly in the form of the corresponding alcohols. Annual production is approaching 2.3 million tonnes. See also palm oil.

palm mid fraction
this material (PMF) is a product of the fractionation of palm oil which can be
used as a cocoa butter equivalent. One route is the refractionation of palm olein into a superolein and a soft PMF (IV 42–48). Refractionation of this product gives an olein which can be recycled and a hard PMF (IV 32–36). Compared with cocoa butter the product is over-rich in POP and can be improved by enzymic acidolysis with stearic acid and a 1,3-specific enzyme.


**palm oil**

the oil pressed from the fleshy endosperm of the fruits of the oil palm. The supply of this oil has risen considerably since about 1980. It is expected to exceed 20 million tonnes in 2000 and should exceed the supply of soybean oil early in the next decade. The oil contains almost equal proportions of saturated (palmitic ~48% and stearic ~4%) and unsaturated acids (oleic ~37% and linoleic ~10%) and the major triacylglycerols are POP (30–40%), and POO (20–30%). The oil can be fractionated to give palm stearin, palm olein, and palm mid fraction. It is used mainly for food purposes but has some non-food uses. Valuable by-products obtained from palm oil are carotene, tocopherols and tocotrienols (vitamin E) and palm-fatty acid distillate (PFAD). See also red palm oil.


**palm olein**

palm oil (mp 21–27°C) is separated into palm stearin (30–35% of the original oil, mp 48–50°C) and palm olein (65–70%, mp 18–20°C). The latter finds a ready market as a high quality, highly stable, frying oil. With improved filtration procedures the yield of olein has been raised to 71–78%. It has a cloud point of 7–10°C and iodine value 57–59 and can be fractionated further to give palm mid fraction and a superolein (cloud point 3–4°C, IV 64–66) and a top olein (cloud point <0°C, IV 70–72). A typical palm olein has the following composition (compared to palm oil): palmitic 39 (44), oleic 44 (40) and linoleic 11% (10). The total level of saturated acids is reduced from 50% in palm oil to 45% in palm olein.


**palm stearin**

palm oil (mp 21–27°C) is separated into palm stearin (30–35% of the original
oil, mp 48–50°C) and palm olein (65–70%, mp 18–20°C). The olein is the more valuable product but the stearin can be used as a hard fat in margarine stock or as an alternative to tallow in the oleochemical industry where it serves as a source of palmitic and oleic glycerides. Recrystallisation of the stearin (IV 32–36) gives soft stearin (IV 40–42) and superstearin (IV 17–21). These three products contain 68, 60, and 83% of saturated acids respectively.


**pancreatic lipase**

this lipase from the pancreas (pig is the main commercial source) selectively deacylates triacylglycerols, removing acyl groups from the sn-1 and sn-3 positions only. This change occurs in the body. It can also be used in the laboratory to obtain analytical information on the regiospecific distribution of fatty acids in triacylglycerols. See also lipase and lipolysis.


**pancreatic lipases**

see lipases.

**parinaric acid**

trivial name for isomers of the conjugated tetraene acid 9,11,13,15-octadecatetraenoic acid. See conjugated unsaturated acids.

**partial glycerides**

glycerol forms mono-, di- and triacyl esters. Natural fats are mainly triacylglycerols (triglycerides). Other glycerol esters are described collectively as partial glycerides (mono- and diacylglycerols).

**partial hydrogenation**

see hydrogenation.

**partition chromatography**

chromatography with a non-polar stationary phase, e.g. paraffin impregnated silica or silica with chemically-bonded C\textsubscript{18} chains, and a polar mobile phase such as methanol-water mixtures. This type of chromatography separates lipids by the partitioning of the acyl chains and is used for the separation of molecular species.
**partition number**

normally refers to the relative retention of triacylglycerols in reversed-phase \textit{partition chromatography}. Unsaturated molecular species which coelute with saturated compounds have the same partition number. Triolein and tripalmitin, for example, traditionally both had partition number 48 but can now be separated. See also \textit{critical pairs}.

**passionflower oil**

a linoleic-rich oil (ca 75%) from the seed of the passionflower (\textit{Passiflora incarnata}). See also \textit{speciality oils}.

**PC**

see \textit{phosphatidylcholines}.

**PE**

see \textit{phosphatidylethanolamines}.

**peanut oil**

see \textit{groundnut oil}.

**pecan oil**

an oleic-rich oil (ca 65%) from pecan seeds (\textit{Carya illinoensis}). See also \textit{speciality oils}.

**pelargonic acid**

see \textit{nonanoic acid}.

**Penicillium species**

see \textit{lipases}.

**permanganate–periodate oxidation**

see \textit{von Rudloff oxidation}.

**peroxide value**

a measure of \textit{hydroperoxides} in oxidised oil. These are measured quantitatively on the basis of their ability to liberate iodine from acidic solutions of potassium iodide. This can be measured by titrating with sodium thiosulphate solution or electrochemically. The value is quoted as mmol of available oxygen per 2 kg of fat. Freshly refined material should have a
peroxide value below 1. Fat is considered *rancid* by the time the peroxide value has reached 10. See also *anisidine value*, *totox value*, and *Fourier-transform near infrared spectroscopy*. Standard methods are described by AOCS [Cd 8 53(89)] and IUPAC (2.501).

*E.N. Frankel, Lipid Oxidation, The Oily Press, Dundee (1998).*

**peroxisomes**
cellular organelles in animal tissues which are sites for $\beta$-*oxidation*.

**peroxy acids**
acyl derivatives of hydrogen peroxide which act as epoxidising agents. They are made from the appropriate acid (e.g. lauric, myristic, palmitic and stearic acids) by interaction with hydrogen peroxide in the presence of an acidic catalyst.

\[
\text{CH}_3(\text{CH}_2)_n \quad \text{O} \quad \text{OOH}
\]

Peroxy acid

**petroselaidic acid**
trivial name for *trans*-6-octadecenoic acid (18:1).

**petroselinic acid**
trivial name for *cis*-6-octadecenoic acid (18:1).

**PF**
see *protection factor*.

**PG**
see *phosphatidylglycerols*.

**PG**
see *propyl gallate*.

**PGE$_2$**
see *prostaglandin*.

**PGI$_2$**
see *prostacyclin*.
**PGH₂**

see prostaglandin H synthase.

**phellonic acid**

trivial name for 22-hydroxydocosanoic acid (mp 100°C), present in cork.

![Phellonic acid](image)

**Phellonic acid**

22-Hydroxydocosanoic acid  
C₂₂H₄₄O₃  
Mol. Wt. : 356.6

**phenolic antioxidants**

natural phenolic compounds that act as antioxidants. These occur widely. In some cases they are extracted with the oils such as sesamol in *sesame oil*, caffeic acid in *soybean oil*, *ferulic acid* in *corn oil* and *soybean oil* and oryzanols in *rice bran oil*. Many herbs and spices used to preserve foods contain phenolic compounds with antioxidant activity, e.g. thyme, sage, myrtle, tea, oats.

**pheromones**

insect attractants. A large number of chemicals act in this capacity and many are lipophilic in nature. They include aldehydes, alcohols, and their acetates and are related biosynthetically to fatty acids. One example is the hydrocarbon muscalure (*cis*-9-tricosene) which is a sex attractant for the housefly.

**phloionolic acid**

the 9S,10S form of 9,10,18-trihydroxystearic acid (mp104–105°C) is a constituent of cork.

![Phloionolic acid](image)

**Phloionolic acid**

9S,10S,18-Trihydroxyoctadecanoic acid  
C₁₈H₃₆O₃  
Mol. Wt. : 332.5

**phosphatides**

see phospholipids.
**phosphatidic acids**
PA; a negatively-charged (or acidic) class of phospholipids occurring only in low levels but important as intermediates in the biosynthesis and metabolism of other phospholipids. 

\[ \text{Phosphatidic acids} \]

**phosphatidylcholines**
PC, a major class of phospholipids which are important components of the *membrane lipids* in animals and plants. They are zwitterionic and contain, in bound form, glycerol, phosphoric acid, fatty acids (2 moles) and choline. A major component of crude lecithin from soybean and other vegetable oils. 

\[ \text{Phosphatidylcholines} \]

**phosphatidylethanolamines**
PE, a major class of phospholipids which are important components of lipid membranes in animals, plants and microorganisms. They are zwitterionic and contain in bound form, glycerol, fatty acids (2 moles), phosphoric acid and ethanolamine. A major component of crude lecithin from soybean and other vegetable oils.
Phosphatidylethanolamines

**phosphatidylglycerols**
PG, a major class of negatively charged (or acidic) phospholipids, particularly important in the lung, in photosynthetic tissue, and in many bacteria. Complete hydrolysis gives glycerol (2 moles), fatty acids (2 moles) and phosphoric acid.


Phosphatidylglycerols

**phosphatidylinositols**
PI, a major class of phospholipids, important as intracellular messengers and protein anchor substances (*Lipid A*) in membranes. In animal tissues they often contain high proportions of arachidonic acid (*eicosatetraenoic acid*). Complete hydrolysis gives glycerol, fatty acids (2 moles), phosphoric acid and myo-inositol. See also phosphoinositides.

Phosphatidylinositol

Phosphatidylserines
PS, a class of phospholipids, widespread but minor. Important constituent of many tissue membranes, e.g. the brain. Complete hydrolysis gives glycerol, fatty acids (2 moles), phosphoric acid and L-serine.


Phosphatidylserines

Phosphoglycerides
see phospholipids.

Phosphoinositides
classes of phospholipids based on phosphatidylinositol. Normally 1 to 3 phosphate groups are attached to the inositol head group and participate in biochemical reactions. For example, phosphatidylinositol bisphosphate is hydrolysed by a special phospholipase C to release inositol 1,4,5-triphosphate and diacylglycerols, both of which having messenger functions in regulating cellular metabolism.

phospholipases

a group of enzymes which promote the hydrolysis of the ester bonds in phospholipids. Phospholipase A₁, A₂, C and D attack the ester bond in the positions shown. See also sphingomyelase.


Phospholipases

phospholipase A₁

promotes the hydrolysis of phospholipids such as phosphatidylcholines to fatty acids (from the sn–1 position) and lysophosphatidylcholine.


phospholipase A₂

promotes the hydrolysis of phospholipids such as phosphatidylcholines to fatty acids (from the sn–2 position) and lysophosphatidylcholine. Snake venom is the common source for practical preparations of the enzyme for use in the structural analysis of lipids.

**phospholipase B**

promotes the hydrolysis of both acyl groups (\(sn-1\) and \(sn-2\)) of phospholipids. It liberates fatty acids (2 moles) and produces glycerophosphorylcholine. Most preparations, originally designated phospholipase B, were found to contain a mixture of the A\(_1\) and A\(_2\) phospholipases.


**phospholipase C**

promotes the hydrolysis of phospholipids such as *phosphatidylcholines* to give 1,2-diacylglycerols and phosphorylcholine. Bacteria (e.g. *Bacillus cereus*) are a common source for bulk preparations for use in the structural analysis of lipids.


**phospholipase D**

promotes the hydrolysis of phospholipids such as *phosphatidylcholines* to give phosphatic acids and choline. Plants, such as cabbage or carrots, are common sources.


**phospholipids**

a general description of lipids containing phosphoric acid (or other phosphorus-containing acids) in appropriate ester form such as glycerophospholipids (e.g. *phosphatidic acid*, *phosphatidylcholine*, *phosphatidylethanolamine*) or sphingophospholipids (e.g. *sphingomyelin*). See also *phosphonolipids*.


**phosphonolipids**

phospholipids based on phosphonic acid, *i.e.* having a C–P bond. Natural examples include phosphono analogues of phosphatidylethanolamine and ceramide phosphorylethanolamine.
Glycerophosphonolipid
1,2-diacyl-sn-glycero-3-(2’-aminoethyl)phosphonate

Sphingophosphonolipid
Ceramide-1-(2’-aminoethyl)phosphonate

photo-oxidation
this involves an ene reaction between an olefinic centre and singlet oxygen. This reactive form of oxygen is produced by light and a sensitiser such as chlorophyll, erythrosine, rose bengal, methylene blue, etc. The product is a hydroperoxide and reaction occurs with stereomutation and double bond migration. Unlike autoxidation there is no induction period and the reaction is unaffected by antioxidants. It can be inhibited by singlet oxygen quenchers such as carotene. The reaction is quicker than autoxidation.


phrenosic acid
see cerebronic acid.

phrenosinic acid
see cerebronic acid.

phthianoic
see mycoceranic acid.
phthioic acid
an early name for the dextrorotatory acid(s) present in the tubercle bacillus. It was later shown to be a mixture of polybranched acids.

physeteric acid
the trivial name for 5-cis-tetradecenoic acid (14:1), a member of the n–9 family present in sperm whale oil and in lipids of some microorganisms.

\[
\text{Physeteric acid} \\
5Z-Tetradecenoic acid \\
C_{14}H_{26}O_2 \\
\text{Mol. Wt.: 226.4}
\]

physetoleic acid
see hexadecenoic acid.

physical refining
a refining procedure for removing mono- and diacylglycerols, fatty acids, oxidation products and pigment-decomposition products from an oil. The oil is heated at temperatures up to 260°C under reduced pressure and with steam injection. This method is only suitable for oils with a low content of phospholipids. At the high temperature involved in this process a proportion of the polyene acids, particularly linolenic, is converted to trans isomers. D.A. Allen, Lipid Technologies and Applications (ed. F.D. Gunstone and F.B. Padley) Marcel Dekker, New York (1997), pp.137-167. W. De Greyt and M. Kellens, Edible Oil Processing (eds W. Hamm and R.J. Hamilton), Sheffield Academic Press, Sheffield (2000), pp.105-121.

phytanic acid (phytanoic acid)
trivial name for 3,7,11,15-tetramethylhexadecanoic acid. This an isopropenoid acid resulting from the oxidation of phytol which is a component of chlorophyll. The acid is present in many land and marine animal fats. See also Refsum’s disease.

\[
\text{Phytanic acid} \\
3R,7R,11R,15-Tetramethyldecanoic acid \\
C_{20}H_{40}O_2 \\
\text{Mol. Wt.: 312.5}
\]
**phyteneoic acid**
the monounsaturated C<sub>20</sub> branched chain acid resulting from the corresponding alcohol phytol.

\[
\text{Phyteneoic acid} = 3,7R,11R,15-Tetramethyl-2E-hexadecenoic acid \\
C_{20}H_{38}O_2 \\
\text{Mol. Wt.: 310.5}
\]

**phytoceramide-1**
a derivative of ω-hydroxyheptacosanoic acid (C<sub>27</sub>) in which the hydroxyl groups is esterified with stearic acid and the carboxyl group is linked as amide to phytosphingosine.

**phytol**
a C<sub>20</sub> terpene alcohol present in bound form in chlorophyll. It is the precursor of several polybranched-chain acids present in some animal fats.

\[
\text{Phytol} = 3,7R,11R,15-Tetramethyl-2E-hexadecen-1-ol \\
C_{20}H_{40}O \\
\text{Mol. Wt.: 296.5}
\]

**phytomonic acid**
see lactobacillic acid.

**phytosphingosine**
4-hydroxyysphinganine. A long-chain base present in sphingolipids and mainly of plant origin. It can be produced from palmitic acid and L-serine by fermentation.

**phytosterols**
plant derived sterols The most important phytosterols in soybean are campesterol, stigmasterol and sitosterol. About 75% of the world supply of corticosteroids and sex hormones is now produced from the mixed sterols recovered from soybean oil in the deodorizer distillate. They are added to
spreads to reduce cholesterol absorption. See *Benecol*™.

*J.P. Clark Tocopherols and sterols from soybeans*, Lipid Technology, 1996, 8, 111-114.

**PI**

see *phosphatidylinositol*.

**picolinyl esters**

made by reacting acid chlorides with 3-pyridylcarbinol. These derivatives are used in GC–MS studies to determine double bond position in unsaturated acids and location of other functional groups.


**pilchard oil**

see sardine oil.

**pimelic acid**

trivial name for the C₇ dibasic acid (heptanedioic, mp 105°C).

\[
\text{HO} \quad \text{C}_7\text{H}_{12}\text{O}_4 \quad \text{O} \quad \text{OH}
\]

**Pimelic acid**
Heptanedioic acid
C₇H₁₂O₄
Mol. Wt.: 160.2

**pinolenic acid**

a C₁₈ non-methylene-interrupted triene acid *5c₉c₁₂c-octadecatrienoic acid* present in tall oil and in many conifer seed oils where it may be accompanied by its C₂₀ homologue and by similar C₁₈ and C₂₀ tetraene acids. See also *columbinic acid*.

**pistachio oil**

an oleic-rich oil (ca 70%) from pistachio nuts (*Pistacia vera*). See also *speciality oils*.

**planar chromatography**

see *thin-layer chromatography*. 
**plaques**
formed in an advanced stage of *atherosclerosis* by deposition of lipids and connective tissue components.

**plasma lipids**
see *lipoproteins*.

**plasmalogens**
lipids containing $\alpha$-unsaturated ethers (alkenylglycerols) in position $sn-1$. These are hydrolysed under acidic conditions to give aldehydes [R$^1$CH$_2$CHO from the structure below]. Plasmalogens occurs in animal tissues as 1-alk-1'-enyl-2-acyl-3-phosphocholine-$sn$-glycerols and, mainly, 1-alk-1'-enyl-2-acyl-3-phosphoethanolamine-$sn$-glycerols. Their biochemical significance is not understood.

*E. Klenk, Plasmalogens, Progress in the Chemistry of Fats and Other Lipids, 1963, 6, 1-30*

$$\begin{align*}
\text{R}^1 & \leftrightarrow \text{O} \\
\text{R}^2 & \leftrightarrow \text{O} \\
\text{O} & \leftrightarrow \text{O} \\
\text{O} & \leftrightarrow \text{O} \\
\text{O} & \leftrightarrow \text{O} \\
\text{NH}_3 & \\
\text{R}^1 & \leftrightarrow \text{O} \\
\text{R}^2 & \leftrightarrow \text{O} \\
\text{O} & \leftrightarrow \text{O} \\
\text{O} & \leftrightarrow \text{O} \\
\text{O} & \leftrightarrow \text{O} \\
\text{N} & \\
\text{R} & \\
\end{align*}$$

**Typical plasmalogen**
1-alk-1'-enyl-2-acyl-3-phosphoethanolamine-$sn$-glycerol

**platelet activating factor**
1-$O$-alkyl-2-acetyl-$sn$-glycerol-3-phosphocholine. Phospholipid molecules of this type have biological activity (aggregation, inflammatory, oedemic) at very low concentrations and are specifically bound to receptors in platelets.


$$\begin{align*}
\text{R} & \leftrightarrow \text{O} \\
\text{O} & \leftrightarrow \text{O} \\
\text{O} & \leftrightarrow \text{O} \\
\text{O} & \leftrightarrow \text{O} \\
\text{NH}_3 & \\
\text{R} & \\
\end{align*}$$

**Platelet activating factor**
1-$O$-alkyl-2-acetyl-$sn$-glycerol-3-phosphocholine
podocarpic acid
see eicosatrienoic acid.

POEMS
see sorbitan monostearate.

polar head group
the term applied to the polar part of natural and synthetic amphiphilic substances.

polar lipids
lipids with polar groups as the head group e.g. phospholipids and glycolipids. See also neutral lipids.

polyenoic acids
acids with more than one olefinic centre. The double bonds usually have cis (Z) configuration and are methylene-interrupted. See individual acids such as linoleic and linolenic acids, also non-methylene interrupted acids.

polyglycerol
oligomers of glycerol. These are polyethers with 2–10 glycerol units but mainly 2–4. Poly esters of these polyhydric molecules act as emulsifiers and surfactants.

\[
\text{Polyglycerol}
\]

polyglycerol esters
the products of reaction between polyglycerol (mainly 2–4 units) and fatty acids (mainly palmitic, stearic, or oleic). Reaction occurs in the presence of an alkaline catalyst and the products contain 20–40% of mono ester. They are stable in the α form and are water-dispersible. They are incorporated into bakery products. E number in Europe 475; US/FDA/CFR 172854.
**polymorphism**
alternative crystal structures in the solid state which give complex melting behaviour with multiple melting points. Extensively studied in acids and their glycerol esters. See *crystal structure of triacylglycerols.*


**polyphosphoinositides**
see *phosphatidylinositides.*

**polyprenols**
a series of isoprenoid alcohols, sometimes named terpenols, with the general structure shown. Examples of individual members of this group are geraniol (C_{10}), farnesol (C_{15}), (structure below), and geranylgeraniol (C_{20}).

![Farnesol structure](image)

Farnesol
3,7,11-Trimethyl-2E,6E,10-dodecatrien-1-ol
C_{15}H_{26}O
Mol. Wt.: 222.4

**pomace**
see *olive oil (grades).*

**POP**
1,3-dipalmitoyl-2-oleoyl glycerol. This triacylglycerol is present in *cocoa butter* (ca. 15%) and *confectionery fats* and is important for its physical properties (melting curves).

**PORAM**
Palm Oil Refiners’ Association of Malaysia representing the interest of refiners in the *oil palm* industry.

**PORIM**
Palm Oil Research Institute of Malaysia. A research organisation devoted to the botany, chemistry and technology, and techno-economics of the *oil palm* and its products.

Yusof Basiron, *Palm Oil Research Institute of Malaysia (PORIM), Lipid Technology Newsletter,* 2000, 6, 19-21.
PORLA
Palm Oil Registration and Licensing Authority. A government agency charged with overseeing and monitoring the orderly development of palm oil in Malaysia.

POSt
1-palmitoyl-2-oleoyl-3-stearoyl glycerol. This triacylglycerol is present in cocoa butter (ca. 40%) and confectionery fats and is important for its physical properties (melting curves).

preen waxes
see uropygial glands.

pre-gastric lipases
see lipases.

pressing
after size reduction (if necessary), cooking at 90–115°C, and flaking, seeds are put through a screw press at 4.5 kg/mm² to squeeze out the oil. The residual protein meal may still contain 3–6% oil. Lower pressures are used if the seed meal is to be subsequently solvent extracted. Improved yields are obtained if the seed is first treated with a suitable enzyme to break down the carbohydrate in the seed coat.


pristanic acid
2,6,10,14-tetramethylpentadecanoic acid. A branched chain C₁₉ acid derived from phytanic acid by α-oxidation. It is present in many land and marine animal fats at low levels.

\[
\text{Pristanic acid} \\
2,6,10,14-\text{Tetramethylpentadecanoic acid} \\
\text{C}_{19}\text{H}_{38}\text{O}_2 \\
\text{Mol. Wt.: 298.5}
\]
**Progress in Lipid Research**

a review series started in 1952 under the title `Progress in the Chemistry of Fats and Other Lipids'. Changed to the above title in 1980. Published by Pergamon Press (now Elsevier).

**pro-oxidants**

materials which promote oxidation. These include pre-formed hydroperoxides and metals (particularly copper and iron) all of which promote the chain-initiating step of autoxidation.

*E.N. Frankel, Lipid Oxidation, The Oily Press, Dundee (1998).*

**propanoic acid**

the C₃ alkanoic acid. Associated with appropriate enzymes it can act as a precursor for odd and for branched-chain acids.

![Propanoic acid](image)

Propanoic acid

(3:0)

C₃H₆O₂

Mol. Wt.: 74.1

**propylene glycol esters**

esterified with palmitic or stearic acid in the presence of an alkaline catalyst, propylene glycol (CH₃CHOHCH₂OH) gives a mixture of mono (~55%) and di (~45%) acyl compounds. This mixture can be distilled to give 90% concentrates of the monoacyl derivative with mp about 40°C. These are effective emulsifiers in whipped emulsions (toppings), bakery shortenings, cake mixes, etc. The monostearate has E number 477 and US/FDA/CFR 172,856.

![Propylene glycol monoester](image)

Propylene glycol monoester

propyl gallate
Esters of gallic acid can be used as antioxidants of which the propyl ester (E310) is most commonly employed. It is less soluble than butylated hydroxy anisole or butylated hydroxy toluene and does not generally survive cooking. It is effective when used with butylated hydroxy anisole and can be used at levels up to 100 ppm.

*E.N. Frankel, Lipid Oxidation, The Oily Press, Dundee (1998)*

![Propyl Gallate Structure]

Prostacyclin
PGI₂, a metabolite of arachidonic acid (*eicosatetraenoic acid*) formed by enzymic oxidation and cyclisation. Prostacyclin acts as a muscle relaxant and inhibits blood platelet aggregation. See also prostaglandins, leukotrienes, eicosanoid cascade.


![Prostacyclin Structure]
prostaglandin H synthase
an enzyme catalysing the first step in the synthesis of prostaglandins, thromboxanes and prostacyclin. It promotes the conversion of arachidonic acid (eicosatetraenoic acid), first to a hydroperoxide (prostaglandin \( \text{G}_2 \)) and then to a hydroxy acid (prostaglandin \( \text{H}_2 \)). It combines both cyclo-oxygenase and peroxidase activity.


prostaglandins
a series of oxidised metabolites of \( \text{C}_{20} \) polyene acids \([20:3 \ (n–6), \ 20:4 \ (n–6), \ 20:5 \ (n–3)]\) especially arachidonic (eicosatetraenoic acid). They contain a cyclopentane system linking C8 to C12 and several oxygenated groups (peroxy, hydroxy, oxo). An absolute or relative deficiency of prostaglandins has been demonstrated in many diseased and clinical conditions. Excess can cause inflammation. Bioactive prostaglandins are formed rapidly from their precursors and are also rapidly degraded to less active metabolites. See also prostanoids, leukotrienes, thromboxanes.


prostanoids
metabolites of unsaturated \( \text{C}_{20} \) acids, especially arachidonic (eicosatetraenoic acid), including prostaglandins, leukotrienes and thromboxanes. These are products of the eicosanoid cascade.


protection factors
a figure indicating the effect on shelf life resulting from a change in the system such as addition of an antioxidant. A protection factor of 1.5 indicates a 50% increase in shelf life.

PS
see phosphatidylserines.

pseudoeleostearic acid
trivial name for a conjugated trienoic \( \text{C}_{18} \) acid \((10t12t14t\)-octadecatrienoic acid) produced from linolenic acid by alkali-isomerisation.
**Pseudomonas fluorescens**
see lipases.

**psychosine**
trivial name of a deacylated *galactosylceramide*: O-sphingosylgalactoside.

**psyllic acid**
trivial name for tritriacontanoic acid (33:0).

**PUFA**
polyunsaturated fatty acids. See *polyenoic acids*.

**pulmonary surfactant**
complex lipoprotein material absorbed in the alveolar air liquid interface of the lungs. It lowers surface tension and hence reduces the work of lung expansion. The lipid component (approximately 90%) is mainly *phosphatidylcholines* (70–80%) of which dipalmitoyl-phosphatidylcholine (DPPC) is a dominating species.


**punicic acid**
a *C*18 acid with conjugated triene unsaturation (9c11t13c-octadecatrienoic acid) present in pomegranate seed oil. See also *conjugated unsaturation*.

**pyrulic acid**
an acetylenic *C*17 acid (8a,10t-17:2) present in the seed oil from *Pyrularia pubera*.

![Pyrularic acid](image)

**Pyrularic acid**
10E-Heptadecen-8-ynoic acid
*C*17H28O2
Mol. Wt.: 264.4
rancidity
a fat/oil is described as rancid on the basis of its undesirable odour and flavour resulting from oxidative deterioration (aldehydes and other short-chain compounds) or from hydrolysis (short-chain and medium-chain acids). See also peroxide value, anisidine value, totox value, induction period.

Rancimat
a machine for the measurement of resistance to oxidative rancidity. The method is based on changes in the conductivity of the steam distillate from material being oxidised at 100–120°C. These changes result mainly from short-chain acids (C₁–C₃) which are tertiary products of fat oxidation. Results obtained at these elevated temperatures must be interpreted with care when using them to predict shelf life since the mechanisms of oxidation change with temperature.

randomisation
any process by which the fatty acids in triacylglycerols, which are not normally randomly distributed in natural lipid mixtures, are changed to a random distribution pattern. This has consequences for some physical (e.g. melting behaviour) and nutritional properties. Such a change occurs in interesterification.

rapeseed oil
formerly known as colza oil, the seed oil of Brassica napus or B. campestris. Typically this oil was rich in erucic acid, which is still available from high-erucic rapeseed oil (HEAR) or from crambe oil. The variety low in erucic acid (<5% or <2%) and also in glucosinolates (LEAR, double zero) is now more important. At about 12.6 million tonnes a year, it is the third largest source of oil after soya and palm and is produced mainly in Western Europe, China, India, and Canada. In this last country it is known as canola oil. The oil typically contains palmitic (4), stearic (2), oleic (56), linoleic (26), and linolenic acid (10%) and in one example its major triacylglycerols included
LLL (5), LLO and LnOO (19), LOO (27), and OOO (41%). Rapeseed lends itself to genetic manipulation and rapeseed oil containing a lower level of linolenic acid or higher levels of lauric, stearic, or oleic acid or new acids such as δ-linolenic, ricinolenic, or vernolic are being developed for commercial exploitation. See also lauric-canola.

ratite
big flightless birds such as emu, ostrich, rhea, kiwi and cassawary. There is a growing interest in the oils obtained from these birds for use in cosmetics. It has been reported that they show anti-arthritis and anti-inflammatory properties.

M.C. Craig-Schmidt, Ratite oils — composition and claimed beneficial effects, Lipid Technology Newsletter, 1999, 5, 80-83

RBD
used to describe oil that has been refined, bleached and deodorized.

red palm oil
a palm oil containing most (>80%, 500–700 ppm) of the carotenes present in the crude oil. These are normally much reduced in RBD oil. After pre-treatment to remove impurities and phospholipids the oil is deodorized and deacidified by molecular distillation at low temperatures and reduced pressures. This carotene-rich oil has greater nutritional value than the RBD oil.

refining
the combination of processes by which a crude oil can be converted to a bland oil with low levels of free acid, phospholipids, trace metals, pigments, oxidation products etc. There are two common sequences: (i) degumming followed by neutralization, bleaching and deodorization and (ii) bleaching followed by physical refining. During refining some valuable minor components such as tocols, phytosterols and carotenes are removed and it may be desirable to add them back to the oil to increase its oxidative stability and its dietary value. Some of these (lecithins, tocopherols, sterols) can be recovered from the deodorizer distillate.

Refsum’s disease
a rare human metabolic disorder, characterized by an accumulation of phytanic acid (from dietary phytols), probably due to a block in the \( \alpha \)-oxidation system.

regiospecific analysis
analytical procedures (chemical or physical) which distinguish fatty acid in the \( \alpha \) (\( sn-1 \) and 3) and \( \beta \) (\( sn-2 \)) positions in glycerol esters but do not distinguish between the two \( \alpha \) positions. See also stereospecific analysis.

rendering
a method of obtaining fat from animal tissue involving hashing (reduction to small pieces) followed by steaming either with wet steam (~100°C) followed by decanting the oil and centrifuging or with dry steam followed by pressing and separation of the oil/water mixture with a decanter and centrifuge.

retinol
vitamin A. Formed in animals from its precursor \( \beta \)-carotene. Necessary for the vision system. See also carotenoids.

\[
\text{Retinol} \\
3,7\text{-Dimethyl-9-(2,6,6trimethyl-1-cyclohexen-1-yl)-2,E,4,E,6,E,8E-nonatetraen-1-ol} \\
C_{20}H_{30}O \\
\text{Mol. Wt.: 286.5}
\]

reversed micelles
also called microemulsions; water aggregates in an oil phase. See also micelles.

reversed-phase chromatography
see high-performance liquid chromatography, thin-layer chromatography.

reversion
the development of undesirable off-flavours especially in oil which has previously been refined. It is particularly noticeable in oils which contain \( \alpha \)-linolenic acid such as soybean.

**Revue Française des Corps Gras**

**retro fats**
in contrast to fats which are esters of medium-chain and long-chain acids with glycerol, retro fats are esters of long-chain alcohols with small polycarboxylic acids such as citric. They are resistant to lipolysis and therefore are not absorbed from the intestines and have zero energy value.

**rhamnolipids**
glycolipids containing the sugar rhamnose and 3-hydroxy carboxylic acids. These lipids are isolated from microorganisms (e.g. *Pseudomonas aeruginosa*).

**Rhizopus lipase**
a commercially available lipase from the mould *Rhizopus arrhizus* with a specificity for the *sn*–1 and *sn*–3 positions in triacylglycerols. See lipase, lipolysis.

**Rhizopus species**
see lipases.

**rice bran oil**
a by-product of the manufacture of white rice. Production is estimated to be about 0.45 million tonnes a year. The oil is an excellent salad and frying oil with high oxidative stability. The major fatty acids are palmitic (12–18, typically 16%), oleic (40–50, typically 42%), and linoleic (29–42, typically 37%). The oil is reported to lower serum cholesterol levels by virtue of the oryzanols (1.5–2.0% of the oil). These are part of the unsaponifiable matter and are ferulic acid esters of sterols and triterpene alcohols. It may be added to other oils to enhance their oxidative stability, see Good-Fry oil.

*B. Sayre and R. Saunders, Rice bran and rice bran oil, Lipid Technology, 1990, 2, 72-76.

**ricin (huile de)**
French name for *castor oil*.
ricinelaidic acid
the trans isomer of ricinoleic acid.

ricinoleic acid
the most common of all hydroxy fatty acids comprising about 90% of the acids of castor oil. It is 12(R)-hydroxy-9-cis-octadecenoic acid and is the source of many compounds used on an industrial scale. See also: hydroxy acids, sebacic acid, undecenoic acid, octadecadienoic acids, and hydroxystearic acid.

\[
\text{Ricinoleic acid} \\
12R-\text{Hydroxy-9Z-octadecenoic acid} \\
\text{C}_{18}\text{H}_{34}\text{O}_3 \\
\text{Mol. Wt.: 298.5}
\]

Ricin communis
see castor oil.

Rilsan\textsuperscript{TM}
a nylon polymer made from 11-aminoundecanoic acid, itself obtained from ricinoleic acid via 10-undecenoic acid.

(\text{La}) Rivista Italiana delle Sostanze Grasse
journal published by the Italian Society for Lipid Research (Società Italiana per lo Studio delle Sostanze Grasse).

riz (huile de)
French name for rice bran oil.

RME
rape methyl esters. Made from rapeseed oil, especially in Europe, for use as biodiesel.

rosilic acid
10-hydroxyoctadecanoic acid present in some leaf waxes.
**rumen biohydrogenation**
ruminant animals partially hydrogenate dietary unsaturated lipids through the activity of microorganisms present in the rumen. This destroys *essential fatty acids* by converting them to *conjugated linoleic acid, trans monoenes, and saturated fatty acids*. See *rumenic acid* and *vaccenic acid*.

**rumenic acid**
trivial name for 9c11t-octadecadienoic acid, the major *conjugated linoleic acid* formed by rumen biohydrogenation of *linoleic acid* and an intermediate in the production of *vaccenic acid*. 
sabinic acid
12-hydroxydodecanoic acid, present in Juniperus oxycedrus leaves (mp 78–79°C, 84–85°C).

\[
\begin{align*}
\text{HO} & \quad \text{C} & \quad \text{O} \\
\text{H} & \quad \text{CH}_2 & \quad \text{OH}
\end{align*}
\]

Sabinic acid
12-Hydroxydodecanoic acid
\[\text{C}_{12}\text{H}_{24}\text{O}_3\]
Mol. Wt.: 216.3

safflower oil
a minor seed oil from the plant Carthamus tinctorius, grown particularly in India. Normally it is a linoleic-rich oil (~75% linoleic acid) with LLL (47%), LLO (19%), and LLS (18%) as the major triacylglycerols. A safflower oil rich in oleic acid (~74%) has also been developed (saffola).


saffola
see safflower oil.

salad oils
oils, usually refined and sometimes fractionated, used with salad. The oils should remain liquid even when held at 0°C.


Salatrim™
the name is derived from short and long chain acid triglyceride molecule. Salatrim is made by interesterification of short-chain triacylglycerols (triacetin and/or tripalmitin and/or tributyrin) with a fully hydrogenated vegetable oil (soybean, canola, cottonseed). The product has reduced energy value (ca 5 kcal/g) and is designed for use in chocolates, dairy products and salty snacks.

J. W. Finley, A. McDonald et al., Lipid Technologies and Applications (ed. F.D. Gunstone and
sal fat
fat from the seeds of *Shorea robusta* which is rich in stearic and oleic acids (each 40–45%) and has a melting behaviour like cocoa butter.

sand eel
an industrial fish giving both oil and meal, see fish oils.

santalbic acid
see ximenynic acid.

sap. equiv.
see saponification equivalent.

saponification
literally soap-making. This name is usually applied to the alkaline hydrolysis of oils and fats yielding glycerol and the sodium or potassium salts of the long-chain acids.

saponification equivalent
the quantitative reaction of an oil or fat with alkali provides a measure of the average molecular weight of the acyl chains. The results can be expressed as saponification equivalent (the amount of oil or fat saponified by one gram mole of potassium hydroxide) or saponification value (the number of mg of potassium hydroxide required to saponify one gram of oil or fat), SE = 56108/SV. See also Fourier-Transform infrared. Standard methods are described by AOCS [Cd 3 25(89)] and IUPAC (2,202 and 3,122).

saponification value
see saponification equivalent and Fourier-transform infrared.

sap. value
see saponification equivalent.

sardine oil
sometimes called pilchard oil. A commercial fish oil varying in composition with geographical location and season of catching. Contains variable amounts of eicosapentaenoic acid (EPA) and docosahexaenoic acid (DHA).
sativic acid
9,10,12,13-tetrahydroxyoctadecanoic acid. This acid exists in many stereochemical forms. Oxidation of linoleic acid with dilute alkaline permanganate (a cis addition process) gives sativic acid.

saturated acids
fatty acids without carbon–carbon unsaturation. For example: lauric (12:0), myristic (14:0), palmitic (16:0) and stearic (18:0) acids. See also alkanoic acids.

sciadonic acid
trivial name of 5c11c14c-eicosatrienoic acid.

scoliodonic acid
a 24:5 acid reported to be present in fish oils but not fully identified.

sebacic acid
the C_{10} dibasic acid (decanedioic, mp 134°C) produced from ricinoleic acid by alkali fusion. Used in the production of polyesters and polyamides.

sebum
a mixture of non-polar lipids produced by sebaceous glands in the skin and secreted onto the skin surface. The human sebum is composed of triacylglycerols, wax esters and squalene and is produced in association with hair follicles. See also skin lipids.
**secondary oxidation products**
usually refer to the products of decomposition of lipid hydroperoxides. They are responsible for the development of off-flavours even at very low concentrations. See *anisidine value*.

**selachyl alcohol**
*sn–1* glycerol ether of oleyl alcohol, present in diacyl form in several fish liver oils.

![Selachyl alcohol structure](image)

Selachyl alcohol
2S,3-Dihydroxy-1-octadec-9’Z-enyloxypropane
C₂₁H₄₂O₃
Mol. Wt.: 342.6

**seminolipid**
the main glycolipid, which is a complex sulpholipid, in testes and sperm.

**sensory evaluation vocabulary**
an agreed collection of words used by tasting panels to describe the sensory testing of food products.

**sensory test**
evaluation of food products by measuring properties determined by the senses (sight, smell, hearing, touch and taste).

**sequestrant**
see *chelator*.

**sesame oil**
the seed oil of the plant *Sesamum indicum* grown mainly in India and China but also in Myanmar (Burma), Sudan, and Mexico. The annual production is ~0.7z million tonnes. The seed has 40–60% oil with almost equal levels of oleic (range 35–54, average 46%) and linoleic acid (range 39–59, average
46%). The oil contains sesamin (0.5–1.1%) and sesamolin (0.3–0.6%) and has high oxidative stability due to the presence of natural antioxidants. It may be added to other oils to enhance their oxidative stability. See Good-Fry oil.


*Sesamum indicum* (Pedaliceae)

see sesame oil.

**SFC**

see solid fat content.

**SFI**

see solid fat index.

**shark liver oil**

a marine oil containing diacylated glycerol ethers (*batyl*, *chimyl*, *selachyl alcohols*) and *squalene*. See *ether lipids*.

**shea butter**

obtained from the kernels of *Butyrospermum parkii*. The oil is rich in stearic and oleic acids (each about 45%) and provides a *cocoa butter equivalent* after fractionation.

**shea/karite/Butyrospermum**

This fat has a high level of unsaponifiable material (5–7%) which is mainly triterpenes. It is used in cosmetics especially for suntan lotions. See *Butyrospermum parkii*.

**shellac**

the hardened viscous secretion (lac) of an insect parasite on certain trees in India, Myanmar (Burma), and Thailand. It is a polyester the hydrolysis products of which include some long-chain hydroxy acids (*aleuritic acid*, *butolic acid*).

**shibic acid**

a 26:5 acid reported to be present in fish oils but not fully identified.

**Shorea robusta**

the seed fat (sal) of this Indian tree is rich in stearic (33–49%) and oleic
(33–48%) acids and contains 65–70% of StOSt among its glycerol esters. The value rises to over 90% in sal stearin. It can be used as a cocoa butter equivalent.

**Shorea stenoptera**

the seed fat (Illipe, Borneo tallow) of this tree, grown in Malaysia and Indonesia, is rich in palmitic (~20%), stearic (~40%) and oleic (~40%) acids. It contains 80–90% of SOS in its glycerol esters and can be used as a cocoa butter equivalent.

**shortening**

a general description of a solid fat used in baking and cooking. Originally the term was applied to fats producing short texture (*i.e.* easily broken) in baked goods.


**sialic acid**

trivial name for N-acetylneuraminic acid (NANA). A constituent of gangliosides.

\[
\text{Sialic acid} \\
5-(Acetamino)-3,5-dideoxy-D-glycero-D-galacto-2-nonulosonic acid \\
C_{11}H_{19}NO_{9} \\
\text{Mol. Wt.: 309.3}
\]

**silica**

SiO\(_2\); sometimes termed silicic acid or silica gel. See *adsorption chromatography* and *bleaching*.

**silica chromatography**

see *adsorption chromatography*. 
silver ion chromatography
argentation chromatography. The interaction of silver ions with double bonds is exploited in several modes of chromatography (e.g. thin-layer chromatography and high-performance liquid chromatography). It can be used to separate cis and trans species and saturated/unsaturated acids/esters according to the number of (cis) double bonds present. These include intact lipids such as wax esters and triacylglycerols.

Simmondsia chinensis
see jojoba oil.

simple lipids
lipids which on hydrolysis give no more than two primary products, e.g. triacylglycerols, cholesterol esters. These are sometimes termed neutral lipids. See also complex lipids.

sitosterol
an abundant plant sterol (mp 137°C).

β-Sitosterol
3β-Stigmaster-5-en-3-ol
C₂₉H₄₈O
Mol. Wt.: 414.7

skin lipids
normally referring to the lipid matrix surrounding the cells in stratum corneum which provides a permeability barrier for the skin. These lipids consist mainly of ceramides, cholesterol and fatty acids. See also sebum.
slip (melting) point
the softening point of oils in their natural state. The test is not applicable to samples which have been melted or otherwise modified. See also melting point.

small unilamellar vesicles
SUV. See liposomes.

smoke point
the temperature at which oils and fats begin to produce smoke.

SMS
see sorbitan monostearate.

sn
see stereospecific numbering.

soap
(i) the sodium or potassium salts of long-chain and medium-chain fatty acids which have surface-active (detergent, amphiphilic) properties and are commonly used for cleaning.

(ii) the general name for any metallic salt of long-chain fatty acids.

soapstock
a by-product from the neutralisation of crude oils. Typically this contains water (45%), free fatty acid (10%), glycerol esters (12%), and phospholipids and other compounds (24%). It is used as an animal feed and as a source of fatty acids. Attempts are being made to develop high value uses.

Societa Italiana per lo Studio della Sostanze Grasse
the Italian Society for Lipid Research. Publishes La Rivista Italiana della Sostanze Grasse.

sodium stearoyl lactate
the product of reaction of fatty acids with lactic acid in the presence of sodium
(or calcium) hydroxide. The products (mp ∼45°C) are water-dispersible, anionic emulsifiers. They act as dough strengtheners and as starch-complexing agents in bakery products.


\[
\text{Sodium stearoyl lactate} \\
\text{C}_{21}\text{H}_{39}\text{NaO}_4 \\
\text{Mol. Wt.: 378.5}
\]

**softening point**

the temperature at which a fat becomes sufficiently fluid to slip or run.

**solid fat content**

the percentage of solid determined by pulse NMR (nuclear magnetic resonance) is the ratio of the response from the hydrogen nuclei in the solid phase and that from all the hydrogen nuclei in the sample. This method is now used increasingly in place of the measurement of SFC by dilatometry. Standard methods are described by AOCS [Cd 10 57(89)].

**solid fat index**

a comparison of the dilatation of an oil or fat with that of a fat which is completely solid. This figure should not be equated with the solid fat content measured by nuclear magnetic resonance.

**solin**

the generic name for flaxseed with <5% of linolenic acid in its seed oil (Linola is a trade mark for a type of solin). It must have a yellow seed coat to distinguish it from conventional flaxseed which furnishes linseed oil. It is grown in Australia, Canada, and Europe.


**solvent extraction**

seeds, sometimes reduced in size, or cake remaining after pressing, are extracted with industrial hexane (a mixture of hexane and methylpentane). Solvent is recovered for re-use but some is lost in the oil (∼ 2 litres/tonne) and in the meal (∼ 8–10 litres/tonne).
sophorosides
Yeast glycolipids made up of monosaccharides or disaccharides glycosidically linked to 17-hydroxyoctadecanoic and 17-hydroxyoctadecenoic acids.

Sorbestrin™
Ester made from sorbitol and long-chain acids. These are thermally stable oils suitable as replacements for natural vegetable oils in salad dressing, baked goods and fried food.


sorbic acid
Sorbic acid (hexadienoic) and its sodium, calcium and potassium salts are used as permitted preservatives in margarine, usually at a level of 0.4–0.8 g/kg (though up to 2 g/kg is permitted). It occurs naturally in the lipids of aphids.

\[
\begin{align*}
\text{Sorbic acid} & \\
\text{2E,4E-Hexadienoic acid} & \\
\text{C}_6\text{H}_8\text{O}_2 & \\
\text{Mol. Wt.: 112.1} &
\end{align*}
\]

sorbitan
A tetrahydrofuran derivative derived from sorbitol by dehydration.

\[
\begin{align*}
\text{Sorbitan} & \\
\text{2-(1,2-Dihydroxy-ethyl)-tetrahydrofuran-3,4-diol} & \\
\text{C}_6\text{H}_{12}\text{O}_5 & \\
\text{Mol. Wt.: 164.2} &
\end{align*}
\]
sorbitan esters
sorbitol is a hexahydric alcohol which is readily dehydrated to a mixture of tetrahydric alcohols with a 1,4-ether link. The esters, sometimes after ethoxylation, show a wide range of HLB values (2–17) and act as emulsion stabilisers.


sorbitan monostearate
the monostearate of sorbitan (mainly the 6-derivative) which is a hydrophilic water-dispersible emulsifier. It can be reacted with ethylene oxide to give poly oxyethylene sorbitan esters (POEMS) which are among the most hydrophilic water-soluble emulsifiers available. E number in Europe 491; US/FDA/CFR 172 842.


\[
\text{Sorbitan monostearate} \\
2-(3,4-Dihydroxy-tetrahydrofuran-2-yl)-2-hydroxy-ethyl octadecanoate \\
C_{24}H_{46}O_6 \\
\text{Mol. Wt.: 430.6}
\]

sorbitol polyester
see Sorbestrin™.

sorbitan tristearate
a fat-soluble emulsifier with molecular structure resembling that of triacylglycerols. It is stable in the α-form and is used as a crystal modifier in margarine (where it stabilises the β'-form), as a bloom inhibitor in chocolate and confectionery fats, and as an inhibitor of crystal formation in frying oils. E number in Europe 492. See also sorbitan and sorbitan monostearate.

SOS
shorthand for glycerol esters having oleic acid in the sn–2 position and saturated acids (usually palmitic and/or stearic) in the sn–1 and 3 positions. If stearic acid is meant it should be designated stearic. See StOSl.

soya oil
another name for soybean oil.

soybean oil
the seed of Glycine max is grown mainly as a source of high-grade protein for animal feed. The seed oil contains palmitic (about 11%, range 7–14%), oleic (about 20%, range 19–30%), linoleic (about 53%, range 44–62%), and linolenic acid (about 7%, range 4–11%). Triacylglycerols in excess of 5% typically include LeLL (7), LeLO (5), LLL (15), LLO (16), LLS (13), LOO (8), LOS (12), OOS (5), and other (19%).

Soybean oil is produced in larger amount than any other traded oil (~23 million tonnes a year) and is grown particularly in the USA, followed by Brazil, Argentina, and China. The oil is used mainly for food purposes, usually after partial hydrogenation, as salad oil, cooking oil, frying oil, and in margarines and shortenings. Its non-food uses in the production of coatings, dimer acids, and epoxidised oil are based on its high level of unsaturation. After suitable modification it can be used as a solvent, a lubricant and as biodiesel. Valuable by-products recovered during refining include lecithin, tocopherols and phytosterols.

Attempts to modify the fatty acid composition by seed breeding or genetic modification are directed to reducing the level of saturated acid or linolenic acid, or increasing the content of stearic acid.


soy lecithin
the commercial mixture of triacylglycerols and phospholipids (50–60%; mainly phosphatidylcholines, phosphatidylethanolamines and phosphatidylinositols) produced from crude soybean oil during refining (see degumming). A useful emulsifying agent in food and other applications and a source of purer preparations of soybean phospholipids. See lecithin.

speciality oils (in USA, specialty oils)
also called gourmet oils, these are produced in relatively small volumes. They are extracted and refined with extra care and used as food oils (sometimes
because of their distinctive flavour) and in toiletries, cosmetics and pharmaceuticals. They include oils that are rich in oleic acid (almond, apricot, avocado, hazelnut, macadamia, pecan and pistachio), rich in linoleic acid (grapeseed and passion flower), contain moderate levels of oleic and linoleic acid (sesame), or contain α-linolenic acid in addition to oleic and linoleic (walnut and wheat germ).


**spectroscopy**

ultraviolet, infrared, nuclear magnetic resonance and mass spectrometry are used increasingly in the study of lipids.

**spermaceti**

see sperm whale oil.

**sperm whale oil**

an excellent lubricant but now a proscribed product, replaced by synthetic esters or jojoba oil. It contains wax esters (~76%) and triacylglycerols (~23%) and is known as spermaceti.

**spherosome**

a subcellular particle in plant cells with a high content of phospholipids.

**sphingoid bases**

long-chain bases; mainly C₁₈ or C₂₀ aliphatic amines, with two (or three) hydroxyl groups and often a trans double bond in position 4. They are constituents of sphingolipids with the amine group acylated with a fatty acid and the primary alcohol group usually attached to one or more sugar residues or to phosphorylcholine. See also phytosphingosine and sphingosine.

**sphingolipidoses**

diseases characterized by the accumulation of different types of sphingolipids in various organs and tissues. They result from enzymic defects in sphingolipid metabolism.

**sphingolipids**

the name for lipids based on sphingoid bases, e.g. ceramides, gangliosides. See also glycosphingolipids, glycolipids, sphingomyelin.

**sphingomyelin**
the phosphorylcholine ester of *N*-acylsphingosines (ceramides). These are hydrolysed to sphingosine(s), fatty acids, phosphoric acid and choline and are common constituents of animal membranes.

\[
\text{Sphingomyelin} \\
\text{Ceramide-1-phosphocholine}
\]

**sphingomyelinase**
lipase acting on sphingomyelin equivalent to phospholipase C on phospholipids. See lipases.

**sphingosine**
4-t-sphinganine; the most common sphingoid base in animal tissues.


\[
\text{Sphingosine} \\
2S-Amino-4E-octadecene-1,3R-diol \\
C_{18}H_{37}NO_{2} \\
\text{Mol. Wt.: 299.5}
\]

**squalane**
fully hydrogenated squalene. This branched-chain alkane (C\(_{30}\)H\(_{62}\)) is used in the cosmetics industry.

**squalene**
a triterpene hydrocarbon (C\(_{30}\)H\(_{50}\)). This is an important precursor of lanosterol in the biosynthesis of sterols. It is present at low levels in most vegetable oils,
especially in olive oil (0.14–0.70%), and at still higher levels in some marine oils. It can be recovered in commercial quantities from shark liver oil.

\[
\text{Squalene} \\
2,6,10,15,19,23\text{-Hexamethyl-2E,6E,10E,14E,18E,22E-tetracosahexaene} \\
C_{30}H_{50} \\
\text{Mol. Wt.: 410.7}
\]

**SSL**
see sodium stearoyl lactate.

**starflower oil**
see borage oil.

**steam refining**
see physical refining.

**stearic acid**
trivial name for octadecanoic acid (18:0).

**stearidonic acid**
trivial name for \(6c9c12c15c\)-octadecatetraenoic acid.

**stearin**
oils and fats can be separated into two fractions. The less-soluble higher-melting fraction is called the stearin and has a higher content of saturated acids. The other fraction is called the olein.


**stearolic acid**
trivial name for 9-octadecynoic acid (mp 47–48°C), the acetylenic analogue of oleic acid. It occurs only rarely in seed oils but is readily made from oleic acid by bromination and dehydrobromination. The isomeric octadecynoic acids have been synthesised. See also tariric acid and acetylenic acids.
steradienes

see stigmastadiene.

sterculic acid

a C19 cyclopropene acid occurring with malvalic acid in the seed oils of the Malvales including kapok seed and cottonseed oil. Both these cyclopropene acids inhibit the biochemical desaturation of stearic acid to oleic acid. It gives a positive reaction in the Halphen test. Related acids include the 17-ynoic acid (sterculynic) and 2-hydroxysterculic acid. See also cyclopropene acids.

Sterculic acid

9,10-Methyleneoctadec-9-enoic acid

C_{19}H_{34}O_2

Mol. Wt.: 294.5

sterculynic acid

the 17,18 acetylenic analogue of sterculic acid present in Sterculia alata seed oil.

stereomutation

change of configuration, term used to describe the interchange of cis and trans isomers. Double bond migration is frequently accompanied by stereomutation. This change also occurs at high temperature during deodorization or with reagents that convert individual stereoisomers to an equilibrium mixture of the cis and trans isomers. These include nitrogen dioxide (from nitric acid and sodium nitrite), 3-mercaptopropionic acid, 2-mercaptoethanoic acid, and 2-mercaptopethylamine. See also cis and trans.

stereospecific analysis

multi-step analytical procedures, sometimes involving enzymic reactions but not necessarily so, or use of chiral chromatography, which give the composition of acids associated with each of the three glycerol carbon atoms (sn–1, 2 and 3) of triacylglycerols or triacylglycerol mixtures. It is an important part of triacylglycerol analysis. See also stereospecific numbering and regiospecific analysis.

**stereospecific numbering**

Convention (sn–) used to designate the stereochemistry of glycerol-based lipids. When the glycerol moiety is drawn in the Fischer projection with the secondary hydroxyl to the left, the carbons are numbered 1,2,3 from top to bottom.

\[
\begin{align*}
&H_2C\text{-}O\text{-}A^1 \\
&\text{A}^2\text{-}O\text{-}C\text{-}H \\
&H_2C\text{-}O\text{-}B
\end{align*}
\]

**Stereospecific numbering**

General configuration of the backbone of glycerolipids. A1 and A2 = acyl or alkyl groups. B = acyl groups in triacylglycerols, otherwise a polar group.

**sterol esters**

Sterols with the hydroxyl group esterified by fatty acids.

**sterol glycosides**

Family of compounds consisting of carbohydrate unit(s) glycosidically linked to the hydroxyl group of (normally) plant sterols.

**sterols**

Essential components of all eukaryotic cells with structural function and precursors of hormones and bile acids. Most vegetable oils contain 1000–5000 ppm (0.1–0.5%) of total sterols (both free and acylated with long-chain acids). Sitosterol is the major phytosterol (50–80% of total sterols). Cholesterol is a zoosterol not found in plants at a significant level. The phytosterols, recovered particularly from soybean oil, are used to prepare other sterols for use as pharmaceuticals. Phytosterols may be added to spreads to reduce the absorption of cholesterol. See also Benecol™ and vegetable oils. S. Li and E.J. Parish, Food Lipids: Chemistry, Nutrition, and Biotechnology, (ed. C.C. Akoh and D.B. Min) Marcel Dekker, New York (1998) pp.89-114. J.P. Clark, Tocopherols and sterols from soybeans, Lipid Technology, 1996, 8, 111-114.

**stigmastadiene**

This 3,5-diene is present in refined oils as a consequence of the high temperature dehydration of β-sitosterol. It can be used to distinguish such oils from less refined products which have not been exposed to high temperatures.

**stigmasterol**

An abundant phytosterol (mp 137°C) with the structure given below. It is
present in soybean oil the mixed sterols of which are modified to produce about 70% of the world supply of corticosteroids and sex hormones.

*J.P. Clark, Tocopherols and sterols from soybeans, Lipid Technology, 1996, 8, 111-114.*

![Stigmasterol](image)

**Stigmasterol**

$3\beta,22E$-Stigmasta-5,22-dien-3-ol  
$C_{29}H_{48}O$  
Mol. Wt.: 412.7

**Stillingic acid**  
this unusual $C_{10}$ acid ($2c4t$ isomer) is present in *stillingia oil* (*Sapium sebiferum*) where it is associated with a $C_8$ hydroxy allenic acid. Together these make a $C_{18}$ chain which appears to be confined to the $sn$–3 position. The glycerol ester, which also contains linoleic and linolenic acid, is therefore a tetra ester (an *estolide*).

![Stillingic acid](image)

**Stillingia oil**  
oil from the seed of the tree *Sapium sebiferum* (*Stillingia sebifera*). The outer seed coating gives a fat (*Chinese vegetable tallow*) whilst the seed gives stillingia oil. This latter contains oleic, linoleic and $\alpha$-linolenic acids along with a $C_8$ allenic hydroxy acid and $2,4$-decadienoic acid (*stillingic acid*).

**StOSt**  
1,3-distearoyl-2-oyl glycerol. An important component in *cocoa butter*
where it is accompanied by other disaturated 2-oleo glycerol esters. These have a characteristic melting curve which makes cocoa butter and some other fats suitable as confectionery fats for the production of chocolate. Glycerol esters of this type can also be made enzymically from triolein and stearic acid using a 1,3-specific lipase.

**straight-phase chromatography**

see high-performance liquid chromatography.

**structured fats**

structured fats are designed to produce a particular property such as lower energy value, a designated melting behaviour, or specific nutritional property. Low energy fats are triacylglycerol mixtures designed to produce less than the normal 9 kcal/g when metabolised. This is achieved by incorporation of short-chain acids which have lower energy values and of long-chain acids. The latter are not completely absorbed from the intestines and metabolised and thus have apparently a lower energy value. Examples include Salatrim™ and Caprenin™. Acyl derivatives of carbohydrates rather than glycerol (e.g. Olestra™) are not absorbed and whilst sharing many of the properties of triacylglycerols they have zero energy value. These are called fat mimetics and other examples include Sorbestrin™ and retro fats). Other structured lipids include Appetizer™ shortening, Bohenin™, medium-chain triacylglycerols, Arasco™, Dhasco™, enhanced fish oils and enhanced GLA-oils.


**STS**

see sorbitan tristearate.

**suberic acid**

the C₈ dibasic acid, octanedioic acid (mp 144°C).

![Suberic acid](image)

Suberic acid
Octanedioic acid
C₈H₁₄O₄
Mol. Wt.: 174.2
**suberin**
a cork-like polymer made up of long-chain (C\textsubscript{18} upwards) acids, alcohols, dibasic acids, and phenolic compounds (e.g. phellonic acid).

**succinic acid**
trivial name for the C\textsubscript{4} dibasic acid butanedioic (mp 185°C).

\[
\text{HO} \quad \text{O} \\
\text{O} \quad \text{HO}
\]

**Succinic acid**
Butanedioic acid
C\textsubscript{4}H\textsubscript{6}O\textsubscript{4}
Mol. Wt.: 118.1

**sucrose esters**
a new generation of food emulsifiers made by transesterification of sucrose and methyl esters in dimethylformamide or dimethylsulphoxide solution. The products are mixtures of mono, di and tri esters. Samples containing ∼70% of the mono ester are water-dispersible whilst samples which are more extensively acylated and contain only 10–30% of monoesters are oil-soluble. These compounds are used widely in Japan. E number in Europe 473; US/FDA/CFR 172859.


**sucroglycerides**
a mixture of sucrose esters (40–60%) and mono/diacylglycerols (60–40%) made by transesterification of sucrose and triacylglycerols in dimethylformamide at ∼140°C. E number in Europe 474. This material is used as a food emulsifier.


**sulphatides**
normally refers to sulphate esters of cerebrosides. These are widely distributed at low levels in mammalian tissues.
sulpholipids
general term for lipids containing sulphonic acid or other sulphur-containing groups. They include the plant lipid class *sulphoquinovosyldiacylglycerols* present in plant membranes.


**sulphonates (α)**
produced commercially from saturated acids or esters by reaction with oleum, sulphur trioxide, or chlorosulphonic acid. The products are mono acid salts or neutral salts and have a number of uses based on their surface activity and their low environmental toxicity. They biodegrade in a few days.


\[
R(CH_2)_nCH(SO_3H)COOH
\]

α-Sulphonates

**sulphoquinovosyldiacyl glycerols**
plant sulpholipid, found in membranes of the chloroplasts especially in leaves and algae. Little is known about their metabolism.

![Sulphoquinovosyldiacylglycerol](image)

**sunflower seed oil**
a major vegetable oil (~9 million tonnes per annum), from the seed of *Helianthus annus* grown mainly in USSR, Argentina, Western and Eastern Europe, China, and USA. The oil normally contains 60–75% of linoleic acid and >90% of oleic and linoleic acids combined. It contains virtually no linolenic acid. Its major triacylglycerols are typically LLL (14), LLO (39), LLS (14), LOO (19), LOS (11), and other (3%). It is widely used as a salad oil,
as a cooking oil, and in the production of margarines and shortenings. High-oleic varieties (Sunola or Highsun, NuSun) with about 85% and 60% oleic acid have been developed and find use as sources of oleic acid in enzymically modified products (see Betapol™ etc). They are also used as frying oils.


**Sunola**

the oil obtained from a high-oleic variety of *sunflower* oil containing about 85% of oleic acid. The oil has high oxidative stability and a ‘healthy image’.

See also NuSun™.

**supercritical fluid chromatography**

chromatography based on a mobile phase in a supercritical state. Lipids may be separated on various stationary phases with carbon dioxide as the supercritical fluid to which polar solvents may be added to modify the selectivity of the separation.


**superolein**

obtained by repeated fractionation of *palm oil*. It has a cloud point of 3–4°C and an iodine value of 64–66. The content of saturated acids is only 38% compared with values of 50 and 45 for palm oil and *palm olein*.

*E. Deffense, Dry multiple fractionations; trends in products and applications, Lipid Technology, 1995, 7, 34-38.*

**super refining**

an industrial chromatographic method of removing residual impurities from an oil that has already been refined. A refined product may still contain traces of undesirable components (pigments, trace metals, oxidation product, free acids, etc) which are removed by large-scale chromatography (on the multi-kilogram scale) to give highly refined products of interest to the cosmetic and pharmaceutical industries.

*B. Herslöf and P. Kaufmann, Chromatographically pure and purified lipids in industrial use — a chemometric approach, Lipid Technology, 1990, 2, 100-104.*
**surface balance**
instrument to study *monolayers* of lipids on the surface of water. See *Langmuir-Blodgett films*.

**surfactants**
surface-active compounds. Many long-chain compounds show amphiphilic behaviour. They contain *lipophilic* (*hydrophobic*) and *hydrophilic* (lipophobic) segments within the molecules which makes them suitable for use as *detergents*, *emulsifiers*, flotation agents etc.

**SUV**
small unilamellar vesicles. See *liposomes*.

**Swift test**
see *active oxygen method*. 
T

TAG
see triacylglycerols.

tall oil
from the Swedish word (tallolja) for pine oil. This is a by-product of the wood pulp industry mainly in North America (~250,000 tonnes) and in Scandinavia (~90,000 tonnes). The two products differ in composition because different wood species are pulped. Tall oil is a mixture of fatty acids with about 2% of resin acid remaining after distillation. It is mainly oleic and linoleic acid (together 75–80%) and is the cheapest source of such acids used for industrial purposes. It also contains pinolenic acid and some conjugated diene acid. It is also a source of phytosterols used in the production of Benecol™.
A. Hase et al., Tall oil as a fatty acid source,, Lipid Technology, 1994, 6, 110-114.

tallow
animal edible tallow, normally obtained from beef but also from sheep and goats. Annual production is about 7 million tonnes. Tallow contains mainly saturated (60%, 16:0 and 18:0) and monounsaturated acids (40%, mainly 18:1 with some 16:1). Also present are odd-chain, branched-chain, and trans fatty acids, and cholesterol (0.08–0.14% in beef tallow and 0.23–0.31% in mutton tallow). Tallow is extensively used as a starting material for the production of surfactants and other oleochemicals.

tariric acid
see acetylenic acids.

taurolipids
a range of taurine (2-aminoethanesulfonic acid) containing lipids which have been identified in bacteria.
K. Kaya, Chemistry and biochemistry of taurolipids, Progress in Lipid Research, 1992, 31, 87-108

taxoleic acid
trivial name of 5c9c-octadecadienoic acid.

Tay-Sachs disease
characterised by an accumulation of a ganglioside (GM₂) in the brain due to defective enzymes (hexosaminidases).
Tay-Sachs ganglioside
a monosialoganglioside (GM$_2$). See *Tay-Sachs disease, gangliosides*.

TBA test
see *thiobarbituric acid*.

TBARS
thiobarbituric acid reactive substances. Compounds such as malonic dialdehyde and $\alpha\beta$-unsaturated aldehydes which react with *thiobarbituric acid*.  

TBHQ
see *tertbutyl hydroquinone*.

TCL
triple chain length, see *crystal structure*.

terpenoid lipid
isoprenoids such as *sterols, triterpenoids* and some *vitamins* which are biosynthetically derived from isoprene units through the mevalonate pathway.

tertiarybutylhydroquinone
a powerful synthetic antioxidant. Though widely used it is not a permitted food ingredient in Europe.

\[
\text{Tertiarybutylhydroquinone} \\
2\text{-}\text{tert-butyl-4-hydroxyphenol} \\
C_{10}H_{14}O_2 \\
\text{Mol. Wt.: 166.22}
\]
tetracosanoic acid
the saturated C\textsubscript{24} acid (lignoceric, mp 84.2°C) occurs along with its C\textsubscript{20} and C\textsubscript{22} homologues in groundnut oil (total 5–8%).

\begin{center}
\begin{tikzpicture}
\node (lignoceric) [anchor=west] {
\begin{tabular}{c}
\textbf{Lignoceric acid} \\
Tetracosanoic acid \\
(24:0) \\
C\textsubscript{24}H\textsubscript{48}O\textsubscript{2} \\
Mol. Wt.: 368.6
\end{tabular}
};
\end{tikzpicture}
\end{center}

\begin{center}
\begin{tikzpicture}
\node (lignoceric) [anchor=west] {
\begin{tabular}{c}
\textbf{Lignoceric acid} \\
Tetracosanoic acid \\
(24:0) \\
C\textsubscript{24}H\textsubscript{48}O\textsubscript{2} \\
Mol. Wt.: 368.6
\end{tabular}
};
\end{tikzpicture}
\end{center}

tetracosenoic acid
the cis-15 acid (nervonic, selacholeic) which melts at 41°C is an important component of cerebrosides and other sphingolipids. It is also present in many fish oils at low levels and in some vegetable fats such as honesty (Lunaria) and nasturtium (Tropaeolum) seed oils.

tetradecanoic acid
the C\textsubscript{14} acid (myristic, mp 54.4°C, b.p. 149°C/2mm). It occurs in lauric oils, in many animal fats including milk fats and in most fish oils. It is considered to be the saturated acid with the greatest effect on increasing cholesterol levels in blood plasma.

tetradecenoic acid
cis-9-tetradecenoic acid (myristoleic acid 14:1) is present in the seed oil of Lophira alata. Cis-4-tetradecenoic acid (mp 18–18.5°C) occurs in Lindera obtusiloba and some other rare seed oils. It has a number of trivial names including obtusilic, tsuzuic and tsuduic.

TFA
see trans fatty acids.

TG
triglycerides. See triacylglycerols.

thapsic acid
trivial name for the C\textsubscript{16} dibasic acid (hexadecanedioic acid, mp 126°C), which
occurs naturally in some waxes.

\[\text{Thapsic acid}
\]

Hexadecanedioic acid

\[C_{16}H_{30}O_4\]

Mol. Wt.: 286.4

_Theobroma cacao_ (Sterculia)

see _cocoa butter_.

_theobroma oil_

pharmacopoeial term for _cocoa butter_.

_thermotropic mesomorphism_

see _liquid crystals_.

**thin-layer chromatography**

a planar chromatographic separation technique using a thin layer of stationary phase, typically silica, spread on a plate of glass or metal. The plate is spotted with a solution at one end and is then developed in a chamber with a solvent system, the mobile phase, moving up the plate by capillary forces within the layer. Detection is normally done by charring or by spraying with fluorescent or destructive or specific reagent.


**thiobarbituric acid test**

used in a colorimetric test for lipid oxidation. The test is believed to measure malondialdehyde (a secondary oxidation product of polyenoic acids) but reaction also occurs with other aldehydes. The procedure has been criticised for its empirical nature but is, nevertheless, widely used. See _TBARS_.

*E.N. Frankel, Lipid Oxidation, The Oily Press, Dundee (1998).*
thromboxanes
a family of eicosanoid compounds. Structurally they are heterocyclic (pyran) acids synthesised in mammals from arachidonic acid (*eicosatetraenoic acid*). Thromboxane $A_2$ and thromboxane $B_2$ are $C_{20}$ metabolites of $PGH_2$.


![Thromboxane B2](image)

Thromboxane $B_2$
9α,11,15S-Trihydroxythromboxa-5Z,13E-dien-1-oic acid
$C_{20}H_{34}O_6$
Mol. Wt.: 370.5

thynnic acid
hexacosahexaenoic acid, 26:6 (structure not certain but presumably the $n$–3 isomer). Present in some fish oils at low levels.

TLC
see thin-layer chromatography.

timnodonic acid
trivial name for *eicosapentaenoic acid*.

Tirtiaux process
commercial fractionation of oils using detergents to assist the separation of the stearin and olein fractions. See Lanza fractionation.

tobacco seed oil
by-product from the harvesting of tobacco plants (*Nicotiana tabacum* and *Nicotiana rustica*, Solanaceae). The oil, which is rich in linoleic acid (ca 70%), may be used as an edible oil or for technical purposes (e.g. alkyd resins).
tocols
most plants contain a mixture of tocopherols and tocotrienols which show both vitamin (E) and antioxidant activity.

tocopherols
a series of substituted benzopyranols (methyl tocols) occurring in vegetable oils. The four major members are α (5,7,8-trimethyl), β (5,8-dimethyl), γ (7,8-dimethyl) and δ (8-methyl). The C16 side-chain linked to the pyran ring is saturated in the tocopherols but contains three double bonds in the tocotrienols.

During refining much of the natural antioxidant may be lost. The composition of the natural mixtures of tocols varies from source to source. α-Tocopherol shows the highest vitamin activity whilst the δ and γ tocopherols are the most active antioxidants. Natural tocopherols are generally used at levels up to 500 ppm along with ascorbyl palmitate (200–500 ppm) which enhances antioxidant activity through regeneration of spent tocopherol. Some vegetable oils already contain tocols at levels of 200–800 ppm so that added material has only a limited effect.

Three types of tocopherol are produced for sale: (i) natural tocopherols isolated from soybean, sunflower or other vegetable oils which are mixtures of the α, β, γ and δ compounds, (ii) natural mixtures which have been methylated to convert the β, γ and δ compounds to α tocopherol (the trimethyl compound) with higher vitamin E activity, and (iii) synthetic α-tocopherol made from trimethylhydroquinone and phytyl bromide. This is entirely the trimethyl compound but a mixture of eight stereoisomers. All three show antioxidant and vitamin E activity but only the last two can be sold as vitamin E.

<table>
<thead>
<tr>
<th>Compound</th>
<th>R¹</th>
<th>R²</th>
<th>R³</th>
</tr>
</thead>
<tbody>
<tr>
<td>α-Tocopherol</td>
<td>-CH₃</td>
<td>-CH₃</td>
<td>-CH₃</td>
</tr>
<tr>
<td>β-Tocopherol</td>
<td>-CH₃</td>
<td>-H</td>
<td>-CH₃</td>
</tr>
<tr>
<td>γ-Tocopherol</td>
<td>-H</td>
<td>-CH₃</td>
<td>-CH₃</td>
</tr>
<tr>
<td>δ-Tocopherol</td>
<td>-H</td>
<td>-H</td>
<td>-CH₃</td>
</tr>
</tbody>
</table>
tocotrienols
A group of tocols related to tocopherol but having three unsaturated centres in the C\textsubscript{16} side chain.

top olein
a commercial product obtained by repeated fractionation of palm oil. It has a cloud point \(<0^\circ\text{C}\) and an iodine value of 70–72. The content of saturated acids is only 31% compared with values of 50 and 45 for palm oil and palm olein respectively.


totox value
an empirical assessment of oxidative deterioration based on the peroxide value (primary oxidation products) and anisidine value (secondary oxidation products).

\[
totox \text{ value} = 2 \text{ peroxide value} + \text{anisidine value}.\]


tournesol (huile de)
French name for sunflower seed oil.

trans acids
fatty acids with trans (E) unsaturated centres, in contrast to the cis (Z) configuration in most natural acids. Dietary trans acids come mainly from three sources: as a result of partial hydrogenation of vegetable or fish oils, in dairy fats where they are formed by biohydrogenation in the rumen, and through exposure to high temperatures during refining. They are present in a small number of seed oils. There has been concern regarding their adverse nutritional effects. They can also be formed from the cis isomers by stereomutation. They are higher melting than the cis isomers.

trans determination
normally refers to the measurement of the concentration of non-conjugated trans double bonds in fats and oils. This may be measured by infrared spectroscopy, gas chromatography, silver ion chromatography, or $^{13}$C nuclear magnetic resonance spectroscopy. Standard methods are described by AOCS [Cd 14 61(89) and Cd 17 85(89)].


trans double bond
see unsaturation, trans acids.

transesterification
method for producing esters from other esters under the influence of basic, acidic or enzymic catalysts. The esters may react with an alcohol (alcoholysis, methanolysis, glycerolysis), an acid (acidolysis), or another ester (interesterification).


transition temperature
normally refers to the temperature for (i) thermotropic transformations in polymorphic systems, e.g. fats (see polymorphism) and (ii) acyl melting points of lyotropic liquid crystalline systems, e.g. biological membranes (see liquid crystals).

transport flame-ionization detector
a detector for liquid chromatography based on the principle of trapping the column effluent on a wire or belt, which transports the eluted material, through an evaporating step to remove the solvent, to a combustion chamber and a flame-ionization detector. No detector of this type appears to have been produced commercially.

triacylglycerols
also called triglycerides, TAG, and TG. The triesters of glycerol, which may contain one, two or three different fatty acids, are the most common form of natural lipid. They occur widely in plants and animals in storage organs (depot
fats, adipocytes, etc) as mixtures of molecular species and are known commonly as fats and oils depending on whether they are solid or liquid at ambient temperature. They provide an efficient source of energy (9 kcal/g) and also serve for insulation and protective purposes. Individual compounds with specific acids in each position can be synthesised using appropriate protecting groups when this is necessary. The solid compounds show polymorphism because they exist in more than one crystalline form and hence have several melting points. The highest melting form of triacylglycerols with only one kind of fatty acid are tricaprin (33°C), trilaurin (46°C), trimyristin (56°C), tripalmitin (66°C), tristearin (73°C), triarachidin (78°C), tribehenin (83°C), triolein (5°C), trielaidin (41°C) and trierucin (32°C). Many compounds with two or three different acyl groups have also been synthesised.

Biosynthesis: glycerol-3-phosphate is converted to triacylglycerol through lysophosphatidic acid, phosphatidic acid, and 1,2-diacylglycerol. Acylation at each glycerol hydroxyl is effected by acyl-coenzyme-A or acyl-ACP in the presence of regiospecific enzymes.

Digestion/metabolism: under the influence of lipases, triacylglycerols are hydrolysed to free acids and 2-monoacylglycerol. These are reconverted to triacylglycerol for transport as chylomicrons or lipoproteins.


**trichosanic acid**

punnicic acid; trivial name for the conjugated octadecatrienoic acid, 9c11t13c-octadecatrienoic acid. See also *conjugated acids*.

**tricosanoic acid**

the C_{23} odd-chain saturated acid (mp 71°C). Its methyl ester is used as an internal standard in the gas chromatographic analysis of fish oils.

\[
\begin{align*}
\text{Tricosanoic acid} & \\
(23:0) \quad \text{C}_{23}H_{46}O_2 \quad \text{Mol. Wt.: 354.6}
\end{align*}
\]
tridecanoic acid
the C_{13} odd-chain saturated acid (mp 45°C).

\[
\text{Tridecanoic acid} \\
(13:0) \\
C_{13}H_{26}O_2 \\
\text{Mol. Wt.: 214.3}
\]

triglycerides
see triacylglycerols.

tripalmitin
glycerol 1,2,3-tripalmitate (mp 66°C). This is present in palm oil and can be synthesised from glycerol and palmitic acid.

trisialogangliosides
see gangliosides.

triterpenoids
see terpenoid lipids.

tritriacontanoic acid
ceromelissic acid, 33:0.

Trolox™
a derivative of \(\alpha\)-tocopherol produced industrially in which the isoprenoid side-chain is replaced by a carboxyl group (2-carboxy-2,5,7,8-tetramethylchroman-6-ol), an antioxidant with more hydrophobic character than \(\alpha\)-tocopherol.


tsuduic acid
see tetradecenic acid.

tsuzuic acid
see tetradecenic acid.
**tuberculostearic acid**
10-methyloctadecanoic acid (R-form, mp 12.8–13.4°C). It is present in the lipids of the tubercle bacillus and in other bacterial lipids. See also branched acids.

![Tuberculostearic acid structure](image)

**Tuberculostearic acid**
10R-Methyloctadecanoic acid
C_{19}H_{38}O_{2}
Mol. Wt.: 298.5

**tuna oil**
a good source of n–3 polyene acids, particularly rich in *docosahexaenoic acid*. See also *fish oils*.

**tung oil**
also called China wood oil and produced from nuts of the trees *Aleurites fordii* and *A. montana*. It is a minor oil grown in China, Japan, and USA and characterised by its high content of *eleostearic acid*. It dries (hardens) even quicker than linseed oil and is used in enamels and varnishes.

**Turkey-red oil**
an early surface-active compound much used in textile spinning. Made industrially by sulphation of castor oil whereby the hydroxyl group is converted to a sulphate.
ultraviolet and visible spectra
spectra covering the range 200–750 nm. Most used in lipid studies to detect conjugated unsaturation: dienes at 230–240 nm, trienes display a triple peak at 261, 271 and 281 nm. They are also used to detect hydroperoxidation during which conjugated unsaturated compounds are formed. End absorption occurs in the range 200–206 nm and this is exploited in the ultraviolet detector for HPLC systems.

undecenoic acid
10-undecenoic acid (mp 24.5°C) is produced along with heptanal by pyrolysis of ricinoleic acid. Its salts are used as antifungal agents and its esters as perfumery ingredients. It can be converted to 11-amino-undecenoic acid which is the monomer used to make nylon-11 (Rilsan™).


![10-Undecenoic acid](image)

10-Undecenoic acid
C₁₁H₂₀O₂
Mol. Wt.: 184.3

unsaponifiable matter
material from a lipid sample which can be extracted by petroleum ether or diethyl ether after alkaline hydrolysis (e.g. hydrocarbons, alcohols, sterols etc). Excludes acids present as soaps and glycerol and other water-soluble compounds.

unsaturated acids
acids having one or more unsaturated centres. See unsaturation, monoenoic acids, polyenoic acids, acetylenic acids.

unsaturation
generally used to describe 4-electron (double bond) and 6-electron (triple bond) linkages between carbon atoms. See olefinic, monoenoic acids, polyenoic acids, acetylenic acids.
**urea fractionation**
the separation of fatty acids or alkyl esters by urea in methanol or methanol/ethanol solution. Straight-chain saturated compounds readily form urea adducts, which precipitate; unsaturated and branched-chain compounds do so less readily. It is used preparatively for the enrichment of polyenoic or branched-chain acids or esters from natural sources. These generally remain in the mother liquor. This process can be carried out on a gram to tonne scale.

**urofuranic acids**
furanoïd acids of low molecular weight present in urine such as the one formulated. Probably metabolites of the furanoïd acids.

\[
\begin{align*}
R &= \text{CH}_3(\text{CH}_2)_x^-, \text{CH}_3(\text{CH}_2)_y^-, \text{CH}_3\text{CH}_2\text{CH}(\text{OH})^- \text{ or CH}_3\text{CH}_2\text{CO}- \\
\text{Urofuranic acids}
\end{align*}
\]

**uropygial glands**
sebaceous glands of birds. They produce branched-chain fatty acids incorporated into wax esters. These are spread on the feathers and serve as a barrier to water.

**ustilagic acid**
see ustilic acid.

**ustilic acid**
15,16-dihydroxyhexadecanoic acid, and 2,15,16-trihydroxy-hexadecanoic acid, components of the antibiotic ustilagic acid.
Vaccenic acid
trivial name for 11-octadecenoic acid (usually the trans isomer).

Valeric acid
the trivial name for pentanoic acid, 5:0.

\[
\text{Valeric acid} \\
\text{pentanoic acid} \\
(5:0) \\
\text{C}_5\text{H}_{10}\text{O}_2 \\
\text{Mol. Wt.: 102.1}
\]

Vanaspati
an alternative to ghee that is based on vegetable oil. It is a grainy product made from hydrogenated oil (groundnut, soybean, cottonseed, rice bran, rapeseed, or palm) and widely used in India and Pakistan.


Vegetable oils
fatty oils of vegetable origin. Most (e.g. soya, rape, sunflower) are expressed from the seeds but others occur in the soft fleshy fruit (endosperm) such as palm, olive and avocado. They contain phytosterols such as brassicasterol, campesterol, stigmasterol, \( \beta \)-sitosterol, and \( \Delta 5 \)- and \( \Delta 7 \)-avenasterols. The major sterols (campesterol, stigmasterol and sitosterol) are present at levels of 0.5–1.1% in rapeseed oil, 0.2–0.4% in soybean oil, and 0.3–0.5% in sunflower oil.

Vernolic acid
the best known of the natural epoxy acids. It is cis-12,13-epoxy-cis-9-octadecenoic acid and occurs in vernonia oils such as that from \textit{Vernonia galamensis} (\( \sim 75\% \)). Attempts are being made to develop this as a commercial crop and also \textit{Euphorbia lagascae} (60-65% vernolic acid). Such oils have a
number of potential uses. See also leukotoxins.

\[
\text{Vernolic acid} \\
12S,13R-Epoxy-9Z-octadecenoic acid \\
\text{C}_{18}\text{H}_{32}\text{O}_{3} \\
\text{Mol. Wt.: 296.4}
\]

**Vernonia galamensis**

its seed oil is rich in **vernolic acid** (ca 75%). Attempts are being made to develop this as a commercial crop. See also **epoxy acids** and **Euphorbia lagascae**.

**very-low-density lipoproteins**

VLDL. See **lipoproteins**.

**VHEAR**

very-high-erucic rapeseed oil with at least 66% of **erucic acid**.

**vinyl ethers**

see **plasmalogens**.

**virgin olive oil**

see **olive oil (grades)**.

**vitamins**

dietary substances required from the diet in small amount for the normal functioning of the body. Important fat-soluble vitamins are **vitamin A (retinol)**, **vitamin E (tocopherol)**, **vitamin D (cholecalciferol)** and **vitamin K (menaquinone)**. Refining processes may lead to a reduction in the level of these materials in vegetable oils but sometimes they can be recovered from minor fractions. Partial hydrogenation can also affect these compounds.

**VLDL**

see **lipoproteins**.

**volicitin**

amide of 17-hydroxylinolenic acid and L-glutamine. It is a chemical elicitor, present in insect saliva, which triggers plants to release a mixture of volatile compounds. These attract parasites and predatory insects to the herbivore.
**von Rudloff oxidation**

Oxidation of olefinic compounds by potassium permanganate and sodium periodate resulting in fission and giving short-chain acids. The procedure was used to determine double bond positions in natural fatty acids. See also *ozonolysis*.
walnut oil
oil from walnuts (Juglans regia). It is a linoleic-rich oil (ca 60%) and also contains α-linolenic acid (8%). Walnut oil is rich in tocopherols and shows high vitamin E activity.

waxes
water-resistant materials made up of hydrocarbons, long-chain acids and alcohols, wax esters and other long-chain compounds. They are produced by animals (beeswax, wool wax (lanolin), sperm whale wax and orange roughy oil) and plants (candelilla, carnauba, rice-bran, sugar cane and jojoba) and may be solid or liquid. All leaf surfaces are covered by a microcrystalline layer of wax. They are used in the food, pharmaceutical and cosmetic industries and for the protection of surfaces (automobiles, furniture, paper etc.). Attempts are being made to develop a rape plant which produces wax esters in its seeds lipids.


wax esters
esters of long-chain acids and long-chain alcohols which are important components of waxes.

whale oils
see spermaceti.

wheat germ oil
oil from wheat germ (the embryo of the seed of Triticum aestivum). It is rich in linoleic acid (ca 60%) and also contains α-linolenic acid (ca 5%). The oil is rich in tocopherols and shows high vitamin E activity.

Wijs’ reagent
a solution of iodine monochloride in acetic acid (usually 0.2 mol/litre) used to measure the iodine value.

winterisation
a commercial process for the separation of oils and fats into solid (stearin) and
liquid (*olein*) fractions by crystallization at sub-ambient temperatures. It was applied originally to cottonseed oil to produce a solid-free product.

**woolwax**

is recovered from wool during the scouring process. It contains *wax esters* (48–49%), *sterol esters* (32–33%), *lactones* (6–7%), triterpene alcohols (4–6%), free acids (3–4%) and free *sterols* (1%). The fatty acids in the wax esters are straight-chain and branched-chain (*iso* and *anteiso*) with some hydroxy acids. It is also known as lanolin.

xenobiotic lipids
fat-soluble compounds in the environment which enter into the food chain and may become associated with lipid depots in tissues by reason of their solubility or by chemical bonding.


ximenic acid
17-cis-hexacosenoic acid, 17c-26:1. Present in the seed oil from Ximenia americana.

ximenynic acid
trivial name for a solid acid (mp 39–40°C) with conjugated enyne unsaturation 9a11t-18:2. Occurs in high levels in Santalum acuminatum seed oil and in the seed lipids of many species of Santalaceae and Oleaceae. Also called santalbic acid.

X-ray diffraction
study of the diffraction of a beam of X-rays by solid crystals or thin sections. The technique is used in the investigation of the arrangement of lipid molecules, multiple melting phenomena and identification of lipid aggregates, e.g. lamellar or hexagonal structures.

Y

yellow fats
the general name for yellow spreading fats including *butter, margarine* and low-fat spreads.

_Yukagaku_
journal of the Japan Oil Chemists’ Society.

Z

_Zea mays* (Graminae, grass family)
see corn oil.

_Zenith process_
a *refining* procedure involving *degumming, neutralization* with dilute alkali, and *bleaching* which has some advantages over the more conventional procedures.


zoomaric acid
see 9-*hexadecenoic acid*. 