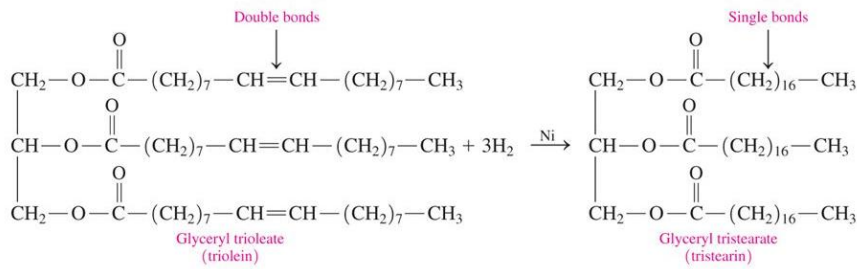


(iii) Hydrogenation(hardening of oils): saturates the double bonds



(iv) Rancidity of Lipids

- “Chemical decomposition of lipids due to oxidation or hydrolysis, leading to foul taste and odors”
- The double bonds in fats and oils are subject to oxidation by air, producing compounds with foul taste and odors
- Another cause of unpleasant taste is hydrolysis of triglyceride, which may produce short chain FA, such as butyric acid, which have unpleasant odors
- Prevention: Refrigeration (low temperature) Dark containers (protection from UV lights) Addition of antioxidants (prevents oxidation)

Note : Mind nurture App is available at play store now.

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