



Soybean Oil: Composition and Physical Properties (Classic Reprint) (Paperback)

By U S Bureau of Agricultural Chemistry

Forgotten Books, 2017. Paperback. Condition: New. Language: English . Brand New Book ***** Print on Demand *****.Excerpt from Soybean Oil: Composition and Physical Properties In recent years the principal outlet for soybean oil has been in the edible field and, as mentioned above, it is essential that the oil be refined, bleached, winterized, and deodorized to remove part or all of the color and odorous constituents. These operations are highly technical and are carried out on a large scale. The completely refined oil can be used as a salad oil and in the preparation of mayonnaise and salad dressings, in packing fish, and in deep-fat frying of such food products as potato chips, nuts, and doughnuts. For these purposes it is usually blended with cottonseed, corn, or similar oils. Because of the tendency of highly refined soybean oil to undergo flavor reversion, care must be exercised in its use in edible products. Because of the high tinctorial properties of soybean oil it can be used to produce a bright-colored mayonnaise and for coloring oleomargarine. About the Publisher Forgotten Books publishes hundreds of thousands of rare and classic books. Find more at This book is a reproduction of an important historical...



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