

Palm Oil: Production, Processing, Characterization, and Uses (Aocs Monograph Series on Oilseeds)

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This book serves as a rich source of information on the production, processing, characterization and utilization of palm oil and its components. It also includes several topics related to oil palm genomics, tissue culture and genetic engineering of oil palm. Physical, chemical and polymorphic properties of palm oil and its components as well as the measurement and maintenance of palm oil quality are included and may be of interest to researchers and food manufacturers. General uses of palm oil/kernel oil and their fractions in food, nutritional and oleochemical products are discussed as well as the potential use of palm oil as an alternative to trans fats. Some attention is also given to palm biomass, bioenergy, biofuels, waste management, and sustainability.

- Presents several chapters related to oil palm genetics, including oil palm genomics, tissue culture and genetic engineering.
- Includes contributions from more than 80 well-known scientists and researchers in the field.
- In addition to chapters on food uses of palm oil, the book contains nonfood applications such as use as a feedstock for wood-based products or for bioenergy.
- Covers key aspects important to the sustainable development of palm oil.

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Editorial Review

About the Author
Oi-Ming Lai is a Professor in Enzyme Technology from the Department of Bioprocess Technology, Faculty of Biotechnology and Biomolecular Sciences, Universiti Putra Malaysia. She obtained her Ph.D. in Biotechnology from Universiti Putra Malaysia in 1999. She is the coeditor of Healthful Lipids (AOCS Press), the author or co-author of more than 100 referenced SCI publications, more than 8 book chapters and the holder of 8 patents. She has taught undergraduate and graduate courses in enzyme technology, food biotechnology, industrial biotechnology, and food biocatalysis. Oi-Ming's research program includes the development and improvement of structured lipids, upscaling and bioreactor design and kinetics, and product diversification of various oilseed components and its by-products. She has won numerous professional awards including the WIPO's Best Invention by Woman Award in 2008 in Brussels, Belgium. She also sits on the Editorial Board of the Food and Bioprocess Technology Journal published by Springer USA.

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