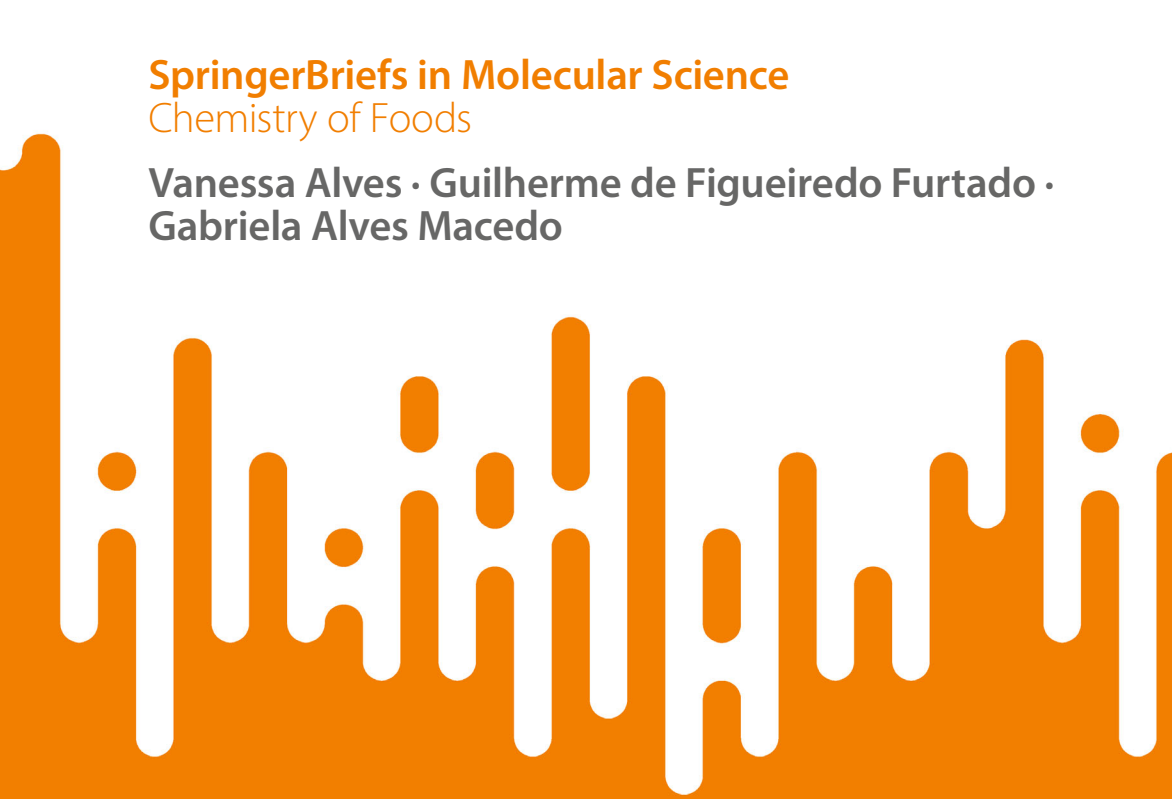


SpringerBriefs in Molecular Science

Chemistry of Foods

**Vanessa Alves · Guilherme de Figueiredo Furtado ·
Gabriela Alves Macedo**



**Chemical and Enzymatic
Interesterification
for Food Lipid
Production**

 Springer

SpringerBriefs in Molecular Science

Chemistry of Foods

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Contents

1	Chemical and Enzymatic Interesterification for Food Lipid Production: An Introduction	1
1.1	Introduction	1
1.2	Production of Structured Lipids	3
1.2.1	Chemical Interesterification	3
1.2.2	Chemical Reaction Mechanism	4
1.2.3	Enzymatic Interesterification	7
1.2.4	Enzymatic Reaction Mechanism	9
	References	12
2	Lipases as Biocatalysts for Enzymatic Interesterification	17
2.1	Introduction	17
2.2	Lipases	18
2.3	Factors Influencing Enzymatic Interesterification	19
2.4	Alternative Vegetable Lipases to Immobilized Lipases	21
2.5	Enzymatic Conditioning	22
	References	22
3	Flow Bioreactors for the Biocatalytic Process of Enzymatic Interesterification	25
3.1	Introduction	25
3.2	Synthesis Process in the Reactor	26
3.2.1	Batch Flow Reaction	26
3.2.2	Continuous Flow Reactions	27
3.2.3	Other Reactor Types	27
	References	29
4	Applications of Structured Lipids in Foods	31
4.1	Human Milk Fat (HMF) Substitutes	31
4.2	Plastic Fats	32
4.3	Equivalents and Substitutes for Cocoa Butter	33