

# Download Biotechnology Of Plant Fats And Oils

FDA issued a policy statement on foods derived from new plant varieties, including plants developed by recombinant deoxyribonucleic acid (DNA) techniques. Chemically fats are made up of a number of different types of molecule but the most common of these is the triacylglycerol or triglyceride. This is a triester of glycerol with each of the three hydroxyl groups on the glycerol molecule being esterified with a fatty acid. Trans fat, also called trans-unsaturated fatty acids or trans fatty acids, is a type of unsaturated fat that occurs in small amounts in nature, but became widely produced industrially from vegetable fats starting in the 1950s for use in margarine, snack food, packaged baked goods, and for frying fast food. Hydrogenation – meaning, to treat with hydrogen – is a chemical reaction between molecular hydrogen ( $H_2$ ) and another compound or element, usually in the presence of a catalyst such as nickel, palladium or platinum.