

Conference Abstract

TRENDS IN REPLACEMENT SOLUTIONS FOR TRANS FATS

Usman Mir Khan, Zeliha Selamoglu

1. National Institute of Food Science and Technology, University of Agriculture, Faisalabad, Pakistan
2. Department of Medical Biology, Faculty of Medicine, Nigde Ömer Halisdemir University, Campus, 51240, Nigde, Turkey

Corresponding author:

Usman Mir Khan. National Institute of Food Science and Technology, University of Agriculture, Faisalabad, Pakistan
P: +92 3234347150
E: usmanmirkhan@yahoo.com

Ethics approval and consent to participate: No ethical approval needed for this research work.

Consent for publication: Author is agreed to submit this abstract for publication in this research journal.

Availability of data and materials: The information and data collected and/ or incorporated in this study is included in this manuscript.

Keywords: Trans fats, Public Health, Replacements, Regulations

Citation:

Usman M. K, Zeliha S. Trends in replacement solutions for Trans fats. Adv Food Nutr Sci. Vol. 4. 2019.p.89-90.

Funding:

The authors received no direct funding for this research.

Competing Interests:

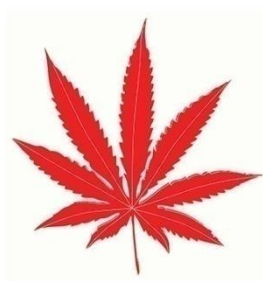
The authors declare no competing interests.

Additional information is available at the end of the article.

ABSTRACT

Various methodologies started by administrative and public health departments in various nations to lessen Trans fats usage. Expert of this field and public health departments suggested that Trans fats intake from industry made partial hydrogenated vegetable oil ought to be under 1% in daily intake diet. The presence of partially hydrogenated vegetable oils in the worldwide food supply in bakery, snacks, confectionary, deep fried foods and spreads are intended to increase value and business. But their basic use is due to the consequence by the industries foundation created more than 50 years dependent on productive and less costly ways to use hydrogenated vegetable oil instead of improving sensory or fat melting characteristics of the hydrogenated fat or use fat with less trans fats quantity in oils. The beginning stage for any administrative or non-administrative response to these suggestions evaluated the issue by figuring out Trans fats consumption in food supply. Also the choice of solid fats, projects to bring issues to light about the unfriendly impacts of Trans fats through food and healthy cases, intentional or required trans fats amount labelling in food, administered projects to promote and power industries to reformulate foods to expel Trans fats, advancement of health and rural strategies by using alternative options instead

of trans fats, obligatory guideline of foods standards to evacuate or lessen the Trans fats content. Regulatory activity should be facilitated to increase health aspects by replacing partial hydrogenated fat with vegetable oils that have lower saturated fatty acids profile and higher unsaturated fatty acids profile as opposed to animal produced fats and tropical oils with high saturated fatty acid profile.



© 2019 The Author(s). This open access article is distributed under a Creative Commons Attribution (CC-BY) 4.0 license.

You are free to:

Share — copy and redistribute the material in any medium or format

Adapt — remix, transform, and build upon the material for any purpose, even commercially.

The licensor cannot revoke these freedoms as long as you follow the license terms.

Under the following terms:

Attribution — You must give appropriate credit, provide a link to the license, and indicate if changes were made.

You may do so in any reasonable manner, but not in any way that suggests the licensor endorses you or your use.

No additional restrictions

You may not apply legal terms or technological measures that legally restrict others from doing anything the license permits

The abstract appearing is approved to present in 9th Pak Pharma Healthcare Expo | 1ST Pakistan Food –Nutrition International Summit 2019, July 10-11, 2019 at Pak-China Friendship Centre, Islamabad, Pakistan. The submissions were selected and processed by the Organizing Committee to be presented in oral or poster session, and were subject to review by the Program Committee.