

RECENSIONI DI LIBRI



Titolo: Tecnologie di lavorazione delle Olive in frantoio – Rese di estrazione e qualità dell'olio

Autore: Luciano Di Giovacchino

Editore: Edagricole-New Business Media

Edizione: 2021

Pagine: 472

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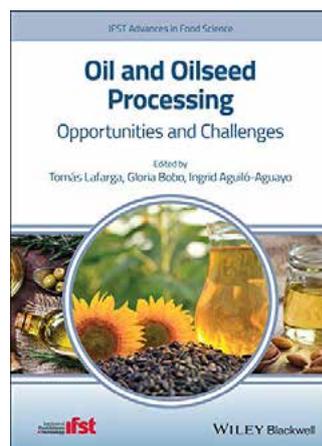
€ 40,85

La nuova edizione del libro “Tecnologie di lavorazione delle olive in frantoio”, pubblicata da Edagricole, fa seguito e amplia quella del 2010, pubblicata da Tecniche Nuove. Nel libro vengono descritte tutte le operazioni tecnologiche che si effettuano nell'oleificio, dallo stoccaggio delle olive alla estrazione dell'olio, dall'imbottigliamento alla utilizzazione dei sottoprodotti, e le apparecchiature che consentono di realizzarle. In particolare è stata seguita l'evoluzione che, dagli anni '50 del secolo scorso, hanno subito gli impianti e le macchine operanti nei frantoi oleari dotati dei vari sistemi di estrazione meccanica dell'olio, da quelli discontinui della pressione e del percolamento a quelli di più recente impiego che adottano la centrifugazione continua della pasta di olive, a due e a tre fasi. Le trasformazioni dell'oleificio, verificatesi nel corso del tempo e favorite dal progresso tecnologico e dalle indicazioni della ricerca, e il loro impatto sul prodotto olio, trovano testimonianza nelle numerose tabelle e nei grafici che riportano i risultati ottenuti dai ricercatori nello studio delle specifiche tematiche.

Il libro, di circa 460 pagine, è composto da 13 capitoli, il primo dei quali è dedicato alla storia dell'olivo e dell'olio, mentre il secondo è dedicato alla produzione mondiale di olive e di olio d'oliva, in particolare a quella dei paesi del bacino del Mediterraneo, con considerazioni riguardanti la qualità merceologica del prodotto e la sua composizione chimica, sia quella trigliceridica sia quella dei componenti minori. I successivi nove capitoli sono dedica-

ti alle operazioni tecnologiche effettuate in oleificio, mentre gli ultimi due capitoli trattano, rispettivamente, il problema della conservazione dell'olio, in attesa del suo confezionamento, e l'utilizzazione dei sottoprodotti, sanse e acqua di vegetazione, da impiegare razionalmente e in modo ecosostenibile, quale esempio, in agricoltura, di quell'economia circolare di cui il mondo ha attualmente bisogno.

Il testo, completato da oltre 200 figure, tra foto e grafici, da oltre 160 tabelle e da oltre 500 riferimenti bibliografici, rappresenta un lavoro utile per gli operatori del settore olivicolo-oleario, per gli studenti di Agraria delle Scuole Superiori, per gli studenti delle Facoltà di Agraria e dei Corsi di Laurea in Tecnologie Alimentari delle Università, per i ricercatori che possono trovare nell'ampia e specifica bibliografia una base di riferimento per la loro attività e, infine, per tutti coloro che, direttamente o indirettamente o per cultura personale, sono interessati all'olio vergine di oliva e avvertono la necessità di essere informati su un tema e su un prodotto che rappresenta un elemento essenziale della loro alimentazione.



Titolo: Oil and Oilseed Processing
The latest information available on oil and oilseed processing

Autori: Tomás Lafarga, Gloria Bobo, Ingrid Aguiló-Aguayo

Editore: Blackwell Pub;

Edizione: 1ed. (6 maggio 2021)

Lingua: Inglese

Pagine: 350

ISBN-10: 1119575273

ISBN-13: 978-1119575276

€ 181,04

€ 123,60 (format Kindle)

Oil and Oilseed Processing offers a comprehensive text that explores both the conventional and novel “green” extraction methods used to extract oils from seeds. The authors - noted experts on the topic - examine the positive aspects of operations in processing oil and oilseeds and present the pro-

cessing concepts, principles, effects on quality, as well as the stability characteristics, limitations, and challenges.

Due to the economic implications associated with the overproduction of seed oils, the book includes pertinent information on vegetable and animal-derived oils for industrial applications. The authors also explore recent applications and future perspectives for vegetable and animal oils use in the food and non-food industry. Safety concerns regarding oil and oilseed processing and waste valorisation are also covered in-depth. This important guide:

- Explores the traditional and new extraction methods used to extract oils from seeds
- Contains the most up-to-date insight into oil and oilseed processing
- Focuses on the areas of oil processing, safety, quality, and nutritional evaluation

Written for food scientists and professional food technologists, *Oil and Oilseed Processing* is the only book on the market that contains the most recent information on all aspects of oil and oilseed processing.

..... CONGRESSI

AOCS - Plant Protein Science and Technology Forum - On line

October 12-14, 2021 | Chicago, Illinois, USA

Why Attend?

This one-of-a-kind conference brings together leaders from all components of the food system - from production and processing to distribution and consumption. As an attendee, you will be able to:

- Connect with colleagues from around the globe to explore the future of plant-based food systems.
- Learn the latest information on the analysis, nutrition and applications of plant proteins.
- Participate in live, interactive sessions either in person or online. The meeting is designed to provide a flexible experience to meet all attendees' needs.

Make sure your voice is heard as we shape the future of the plant protein environment together.

Explore Technical Sessions

Immerse yourself in the latest research and innovations through our program of technical sessions. Click on the following session topics to learn more about them:

- Nutritional Functionality and Quality of Plant Based Proteins: Linking Form to Function
- New Frontiers on Extraction and Separation Technologies for Plant Proteins

- Overview of Structure-Function Relationships of Plant Proteins
- Global Challenges in Food Security and the Technological Innovations Needed to Overcome Them

For updates to the page:

<https://plantprotein.aocs.org/>

Euro Fed Lipid Congress and Expo - On line October 18-21, 2021

In the last year, COVID-19 has shaken the world and the congress Industry to the core. Where everything in life goes virtual, we will also go virtual with the 18th Euro Fed Lipid Congress and Expo to take place 18-21 October 2021 (On-line Meeting). We hope this will help you to keep up to date with the latest scientific developments in your field, to network with your peers and exhibitors and to share your research via oral and poster presentations.

Topics:

- Analytics
- Bioeconomy and Green Deal
- Bioscience and Biotechnology
- Contaminants
- Dairy and Animal Lipids
- Deep Frying
- Health and Nutrition
- Insect Lipids
- Lipidomics
- Lipid Oxidation
- Marine and Algae Lipids
- Oleochemicals
- Olive Oil and Authenticity
- Plant Lipids and Vegetable Oils
- Physical Chemistry
- Processing & Sustainability
- Other Topics

To give you a glimpse of what the 18th Euro Fed Lipid Congress and Expo (online) has to offer, please follow this link:

Scientific committee and The Euro Fed Lipid Congress Team

https://veranstaltungen.gdch.de/tms/frontend/index.cfm?!=10713&sp_id=2

Biofuels International Conference & Expo 19 - 20 October 2021 | Brussels, Belgium

The 13th Biofuels International Conference & Expo will bring together leading producers, suppliers, regulators and other engaged organisations over a two-day period. High-level speakers, experts in their field, will address a range of topical issues relating to the biofuels sector. Brought to you by Biofuels International, the leading international biofuels magazine, this year's conference will be held in

Brussels, Belgium and colocated with the International Biogas Congress & Expo as well as the renowned Biomass Congress & Expo, making this series of bio events our largest gathering yet of bio related companies, giving participants unrivalled coverage.

To join us as a sponsor, exhibitor or potential speaker please contact:

claire@woodcotemedia.com

+44 203 551 5751

For update:

<https://www.biofuels-news.com/conference/>

[Biofuels/biofuels_index_2021 .php](https://www.biofuels-news.com/conference/Biofuels/biofuels_index_2021.php)

The Global Event for the Ethanol and Biofuels Industry

2-4 November 2021 and live streamed Steigenberger Wiltcher's Hotel | Brussels

Ethanol flows in the corridors: Do business with the leaders of the ethanol and biofuels industry.

F.O. Licht's World Ethanol & Biofuels - 24 years of connecting the industry.

Mark on your calendars

All information and updates to the page:

<https://informaconnect.com/world-ethanol-biofuels/>

7th International Conference on Food Chemistry & Technology (FCT-2021)

November 08-10, 2021 | Paris, France

We're glad to welcome you to the 7th International Conference on Food Chemistry & Technology going to be held at Hotel Mercure Paris CDG Airport & Convention, Paris, France on November 08-10, 2021 organized by United Scientific Group (Non-profit organization).

FCT-2021 provides a unique opportunity to network with your peers and consists of highly proficient series of talks, poster presentations, workshops, discussions and networking events will keep our fellow participants engaged in learning and making new connections.

This 3-day conference features the world-class renowned food scientists and will bring together experts, young researchers, education scientists, technologists and food industry representatives to debate on the latest scientific developments in the field of food chemistry and technology that helps to improve the current and future challenges in food research.

FCT-2021 is a part of successful series of the conference started from FCT-2015, San Francisco, and held annually since then. This is going to be a global event with participants from more than 39 countries and ample opportunities for networking and learning from Senior Investigators, Scientists,

and Experts from elite organizations & institutes that work on food chemistry.

Make sure to block 08-10 November 2021 on your calendar, to join world-renowned researchers, scientists, policy makers, professionals and students from multidisciplinary food-related fields to share the ongoing research and create new partnerships & collaborations.

We hope that you will enjoy the scientific as well as social program at the conference and the beauty of the city of light, "Paris".

We look forward to see you in Paris.

Scientific sessions

Session I – Food Chemistry

Session II – Food Microbiology, Safety and Preservation

Session III – Symposium and Food Hydrocolloids

Session IV – Food Technology

All information and updates to the page:

<https://foodconference.unitedscientificgroup.org/about>

5th International Symposium 'Dietary Fat and Health'

9-10 November 2021 | Frankfurt/Main, Germany

We kindly invite you to the 5th International Symposium on "Dietary fat and health" at Frankfurt.

In the last years a lot of new data was generated regarding the health effects of alpha-linolenic acid, linoleic acid, marine omega-3 fatty acids and palmitic acid changing in some respects our previous knowledge. This Symposium is dedicated to summarize, interpret and discuss the clinical importance of these new findings and how to mediate them into the community.

Each presentation is scheduled for 40 minutes followed by 20 minutes of intensive discussion. In the best case each presentation and discussion should lead to new ideas about future projects and necessities.

We look forward to welcoming you at Frankfurt whether you are a scientist, a clinician, a dietician or a student.

Contact: DGF Congress team

Phone: +49 69 7917-533

Email: info@dgfett.de

For information and updates:

<https://veranstaltungen.gdch.de/tms/frontend/index.cfm?l=9072>

Advanced Oils & Fats Processing and Application Technology - On line

November 16, 17 & 18, 2021

Smart Short Courses goes On line again. We already had successful online programs last Novem-

ber 2020 and in April 2021; now we bring the technical short course back in a fully updated version.

This 3-day short course will bring together industry experts from around the world offering practical information on oilseed and oil processing and quality issues and how to integrate these in downstream products. The program is directed at plant engineers, chemists, technicians, managers, and superintendents.

This is a unique opportunity for new plant personnel and for those who are experienced to meet experts in the field to discuss current problems and learn how to enhance their operations.

The course material will also serve as a useful reference for processors, product formulators, chemists and technicians as well as business managers familiar with oils & fats processing, and the production of finished products.

Target Group Decision makers such as technicians, equipment manufacturers, product formulators, plant engineers, processors, chemists and sales and marketing specialists.

For updates:

<http://www.smartshortcourses.com/oilprocess25/index.html>

6th International Industrial Coating Technologies Exhibition

November 25-27, 2021 | Istanbul Expo Center

Eurasia's Leading Industrial Coating Technologies Exhibition "*International Industrial Coating Technologies Exhibition*" PaintExpo Eurasia will take place collocate with Surface Treatment Exhibition Surtech Eurasia 25-27 November 2021, at Istanbul Expo Center, Turkey.

Industrial coating technologies are mainly used in automotive and sub-industries, railways, shipbuilding and shipyards, aviation industry, machinery manufacturing industries, metal and sheet processing industry, plastic processing industry, white goods, furniture, sports and entertainment, metal and glass facade constructions, window and door manufacturing, electronic industry, heating and cooling equipment manufacturing and packaging industries.

Similar to the Industrial Coating Technologies Exhibition Paintexpo which is organized biennially in Germany by FairFair, Paintexpo Eurasia is being organized by Artkim in Istanbul, Turkey for the 6th time and is gathering industry professionals from all around the World. The rapid improvement in the industry and the production volume in Turkey, especially in the wet-painting and powder-coating, application systems and spray guns, wet and dry paints, automation and feeding technologies, cleaning and pretreatment, drying and hardening,

environmental technology, compressed air systems, air supply and exhaust air purification, water treatment, recycling and disposal, accessories, measuring and testing technologies, quality assurance, paint stripping, contract coating services has provided momentum as the same growth and development in the coating industry.

Why exhibit

Get a chance to meet industry professionals who are directly in your target market. Step ahead of your competitors by displaying your products and solutions. Create sales opportunities to promote your business and reach potential customers by the support of the extended promotional campaigns that are conducted before, during and after the show. Receive new orders. Increase your market share in Turkey which is one of the Europe's largest market. Strengthen your market presence and brand awareness

Exhibitor Profile

- Systems and Equipment for Wet Painting, Powder Coating and Coil Coating
- Application Systems and Spray Guns
- Wet Paints and Powder Coatings
- Automation and Conveyor Technologies
- Cleaning and Pre-Treatment
- Drying and Curing
- Environmental Technology, Air Supply and Exhaust Air Prufication, Water Treatment, Recycling and Disposal
- Accessories (Covering Materials and Systems, Painting Hangers, Filters, Pumps)
- Measuring and Test Technology, Quality Assurance
- Paint Stripping
- Job-Shop Coating
- Services
- Training and Vocational Education
- Research Visitor Profile
- Coating Job-Shops
- Automotive Industry and Suppliers
- Commercial Vehicles, Railway, Ship and Shipyards
- Aviation and Aerospace
- Machinery Manufacturing
- Metal and Metal Sheet Processing
- Plastics Processing
- White Goods and Household Appliances
- Furniture (Wood and Metal)
- Sports and Leisure Products
- Metal and Glass Facade Construction
- Window Manufacturing
- Electronics Industry
- Heating and Cooling Industry

- Packaging Industry
- Radiator Manufacturers
- Bridges, Pipelines and Power Supply Lines
- Many Others.

For information and updates:

<http://www.paintexpo Eurasia.com/>

10th European Algae Industry Summit

April 27- 28, 2022 | Reykjavik, Iceland

Following the success of its 9 previous editions and to mark our 10th year anniversary, ACI is pleased to be hosting next edition of European Algae Industry Summit on the 27th & 28th April 2022 in Reykjavik, Iceland.

The conference will once again bring together key players within the algae industry including leaders from food, feed, nutraceuticals, pharmaceuticals and cosmetics across the globe to gain a deeper understanding of recent industry developments and economically viable applications and benefit from excellent live networking opportunities. This edition will focus on improving production methods, both from an efficiency and a sustainable perspective, with case studies from key players of each segment bringing forward their experience.

The conference will also take an in-depth look into the most recently developed technologies, the potential of algae as a biomaterials, as well as the way to get algae to the next level, on a standards, awareness and marketing levels. The various conference topics will be discussed through case studies sessions and interactive panel discussions, to ensure a positive exchange with all industry actors involved.

Mark in your calendary

For information and updates:

<https://www.wplgroup.com/aci/event/european-algae-industry-summit/>

2022 AOCS Annual Meeting & Expo

May 1-4, 2022 | Hyatt Regency Atlanta in Atlanta, Georgia, USA, and online

The AOCS Annual Meeting & Expo is the largest global science and business forum on fats, oils, proteins, surfactants, and related materials. The meeting brings together a community of scientists, technicians, nutritionists, researchers and other industry professionals who are advancing science together. Learn how you can get involved.

Offering comprehensive, cutting-edge programming, the 2022 AOCS Annual Meeting & Expo is designed to foster inclusiveness, allowing attendees to either attend in-person or entirely online. Plan to join us.

Explore what is new and next for the processing, foods, personal and home care, and sustainable materials industries through:

- Technical oral and poster presentations
- Hot Topic Symposia and featured sessions
- 2022 AOCS Award Presentation Series
- Industry Updates by meeting sponsors and exhibitors
- Oral presentations by finalists of the Student ePoster Pitch Competition

Connect with peers, colleagues, new business contacts and exhibitors at these special sessions and events:

- Midweek Mixers hosted by AOCS Divisions, Sections and Common Interest Groups
- Lunches and Dinners hosted by AOCS Divisions, Sections
- Nightly receptions, including the President's Welcome Reception
- Robust Expo highlighting the latest industry tools and resources from global companies

For updates

<https://annualmeeting.aocs.org/about/save-the-date-for-am22>

Save the date!

20th International Sunflower Conference

June 20-23, 2022 | Novi Sad, Serbia

On the behalf of the International Sunflower Association (ISA), we would like to invite you to the 20th International Sunflower Conference (ISC2020) to be held on 20-23 June, 2022 in Novi Sad, Serbia. This conference is organized by the Institute of Field and Vegetable Crops Novi Sad (IFVCNS), Serbia in collaboration with ISA. ISC2020 continues the long tradition of conferences on sunflower and provides the opportunity for sunflower people from all over the world to meet once again.

The conference sessions will be designed to attract common interests and create synergy among different disciplines in the sunflower research. They will include presentations and posters on cutting edge sunflower research and cover latest findings in plant breeding, crop protection, climatic stress, seed quality and many other topics. We encourage participants to exchange information and ideas in order to meet potential collaborators and maximize the conference networking potential.

We are looking forward to welcoming sunflower experts from all over the world for an exciting and diverse scientific program.

We invite everyone interested to submitting abstracts and papers.

Submission is open:

<https://isc2020.com/call-for-papers/>

Abstract Submission Deadline: 10 December 2021

Paper Submission Deadline: 20 March 2022

Registration is still open:

<https://isc2020.com/participation-fees/>

The conference website remains active and all conference information will continue to be published to the page:

<https://isc2020.com/program/program-overview/>

Scientific Conference EFSA 2022 One - Health, Environmental, Society Conference 2022

21-24 giugno 2022 | Bruxelles e online

Food systems lie at the intersection of the many critical challenges facing us today: from fighting climate change, to halting *biodiversity* loss to reducing waste.

Meeting such challenges requires urgent action, as set out in the objectives for a sustainable future at the heart of the UN Development Goals and the European Commission's Green Deal. EFSA is committed to supporting these objectives in cooperation with other EU agencies, Member States and international partners.

How will *risk assessment* science evolve over the next years to respond to these challenges? There is growing evidence that human, animal, and environmental health are inextricably linked, which means that risk assessment science cannot limit itself to food/feed safety. It needs to take a broader perspective, to pivot towards a "one health-one environment" approach.

That is why the scientific programme of the ONE – Health, Environment, Society – Conference 2022, taking place in Brussels and online from 21-24 June 2022, will be shaped in partnership with the European Centre for Disease Prevention and Control (ECDC), the European Chemicals Agency (ECHA), the European Environment Agency (EEA), the European Medicines Agency (EMA), and the European Commission's Joint Research Centre.

EU Member States, EFSA's international partners and scientists will also be invited to co-develop the scientific programme.

By bringing together scientists with diverse backgrounds and expertise, the conference will be an important opportunity to share knowledge and contribute to a crucial debate, addressing key topics on the EU political agenda.

In line with the guiding principles of sustainability, the conference will be held in a hybrid format which will allow remote participation, thus ensuring broad outreach while reducing travel emissions.

Key themes and objectives

- Examining food and feed safety from a broader perspective of sustainability.
- Exploring possible developments in risk assessment science.

- Reflecting on future strategic goals and directions for regulatory science.
- Contributing to new policy targets such as the EU Green Deal and its implementing strategies.

More details about the programme, registration and the call for abstracts will follow.

Keep an eye on the [conference website](#). Further information on the joint scientific programme can be found on our partners' websites.

For updates:

<https://www.efsa.europa.eu/en/news/one-health-environment-society-conference-2022>

2nd World Congress on Oleo Science WCOS 2022

August 27 - September 1, 2022 | Kushiro, Japan

In the summer of 2022, the Japan Oil Chemists' Society, JOCS, will hold the 2nd World Congress on Oleo Science, WCOS 2022, in the eastern Hokkaido city of Kushiro to commemorate its 70th anniversary. Oleo science has played an important role in making life clean, healthy, and beautiful, and its future is bright with innovation.

WCOS 2022 will offer following three sessions:

- *Science on Lipids, Oils, Fats, and their related industrial technologies*
- *Oleo Materials & Nano-Technologies*
- *Surfactant, Detergent, and Interface Science*

The congress will also include the JOCS-AOCS Joint Meeting, ISF Plenary Lecture, and Kaufmann Memorial Lecture. Let's share our cutting-edge research with each other.

We have established a fund to bring select speakers from overseas. In addition, excellent oral and poster presentations will be awarded the prize, and their papers will be published in our journal, Journal of Oleo Science. We are looking forward to welcoming you to Kushiro, the coolest city in Japan, in the summer of 2022.

For informations and updates:

<https://jocs.jp/en/international-conference/>

16th International Rapeseed Congress

September 24 - 27, 2023 | Sydney, Australia

The GCIRC Executive board and General Assembly approved the proposition to organize the next 16th International Rapeseed Congress, in 2023, in Sydney.

CMS Australasia is the Organiser who will manage the 16th International Rapeseed Congress 2023.

Save the date!

All information and updates to the page:

<https://www.irc2023sydney.com/>

Novità in OCL

Oilseeds and fats, Crops and Lipids



Latest article published in *OCL, Oilseeds and fats, Crops and Lipids*
www.ocl-journal.org

VOLUME 28 (2021) (OPEN VOLUME)

TOPICAL ISSUE: Green and white biotechnologies in the fields of lipids and oil- and protein crops / Biotechnologies vertes et blanches dans les domaines des lipides et oléoprotéagineux

• **Influence of light intensity and photoperiod on energy efficiency of biomass and pigment production of *Spirulina (Arthrospira platensis)***

N'goran Urbain Florent Niangoran, David Buso, Georges Zissis, Thomas Prudhomme
 DOI: <https://doi.org/10.1051/ocf/2021025>

TOPICAL ISSUE: Creating new oil & protein crop value chains / Construire de nouvelles filières oléoprotéagineuses

• **High stearic sunflower oil: Latest advances and applications**

Joaquín J. Salas, Miguel A. Bootello, Enrique Martínez-Force, Mónica Venegas Calerón, Rafael Garcés
 DOI: <https://doi.org/10.1051/ocf/2021022>

• **Examining the role of institutional support in enhancing smallholder oilseed producers' adaptability to climate change in Limpopo Province, South Africa**

Priscilla Ntuchu Kephe, Brilliant Mareme Petja, Kingsley Kwabena Ayisi
 DOI: <https://doi.org/10.1051/ocf/2021004>

TOPICAL ISSUE: Sunflower / Tournesol

• **Bird damage to sunflower: international situation and prospects**

Christophe Sausse and Myriam Lévy
 DOI: <https://doi.org/10.1051/ocf/2021020>

• **Assessment of phenotypic variability among EEA INTA Pergamino sunflower lines: Its relationship with the grain yield and oil content**

Matías Domínguez, Stefanía Herrera, Julio Horacio González
 DOI: <https://doi.org/10.1051/ocf/2021021>

• **Erratum to: Heterosis for seed, oil yield and quality of some different hybrids sunflower**

OCL 2021, 28, 25
<https://doi.org/10.1051/ocf/2021010>
 Mohamed A. Ahmed, Tamer H.A. Hassan, Hamdy A. Zahran

DOI: <https://doi.org/10.1051/ocf/2021019>

• **New challenges for sunflower ideotyping in changing environments and more ecological cropping systems**

Philippe Debaeke, Pierre Casadebaig, Nicolas B. Langlade
 DOI: <https://doi.org/10.1051/ocf/2021016>

• **Edaphoclimatic factors determining sunflower yields spatiotemporal dynamics in northern Ukraine**

Anastasiia Zymarioieva, Oleksandr Zhukov, Tetiana Fedoniuk, Tetyana Pinkina, Volodymyr Vlasiuk
 DOI: <https://doi.org/10.1051/ocf/2021013>

• **Heterosis for seed, oil yield and quality of some different hybrids sunflower**

Mohamed A. Ahmed, Tamer H.A. Hassan, Hamdy A. Zahran
 DOI: <https://doi.org/10.1051/ocf/2021010>

• **Evaluation of drought-tolerant sunflower (*Helianthus annuus L.*) hybrids in autumn and spring planting under semi-arid rainfed conditions**

Rao Muhammad Samran Gul, Muhammad Sajid, Saeed Rauf, Hassan Munir, Muhammad Shehzad and Waseem Haider
 DOI: <https://doi.org/10.1051/ocf/2021012>

TOPICAL ISSUE: Minor oils from atypical plant sources / Huiles mineures de sources végétales atypiques

• **Characterization of fatty acid, antioxidant, and polyphenol content of grape seed oil from different *Vitis vinifera L.* varieties**

Viktória Kapcsándi, Erika Hanczné Lakatos, Beatrix Sik, László Ádám Linka, Rita Székelyhidi
 DOI: <https://doi.org/10.1051/ocf/2021017>

• **Chemical characterization of oil from four Avocado varieties cultivated in Morocco**

Chaimae Nasri, Yasmina Halabi, Hicham Harhar, Faez Mohammed, Abdelkabar Bellaouchou, Abdallah Guenbour, Mohamed Tabyaoui
 DOI: <https://doi.org/10.1051/ocf/2021008>

• **Effects of drying methods on compositional characterization and functional characteristics of *Blighia sapida* aril oil**

Olarewaju M. Oluba, Divine-Favour O. Mbamara, Oghenerobor B. Akpor, Feyikemi D. Adebisi, Olayinka O. Alabi, Ayoola Shoyombo, Omorefosa O. Osemwegie
 DOI: <https://doi.org/10.1051/ocf/2020064>

• **Physicochemical properties of Saudi *Nigella sativa L.* ('Black cumin') seed oil**

Nesrain Farhan, Nadia Salih, Jumat Salimon
 DOI: <https://doi.org/10.1051/ocf/2020075>

• **Oil content, lipid profiling and oxidative stability of "Sefri" Moroccan pomegranate (*Punica granatum L.*) seed oil**

Ahmed Hajib, Issmail Nounah, Hicham Harhar, Said Gharby, Badreddine Kartah, Bertrand Matthäus, Khalid Bougrin, Zoubida Charrouf

DOI: <https://doi.org/10.1051/ocl/2020069>

• **The chemical composition of oyster nut (*Telfairia pedata*) seeds and oil**

Paolo Bondioli, Liliana Folegatti, Gabriella Morini

DOI: <https://doi.org/10.1051/ocl/2020071>

TOPICAL ISSUE: Lipids and Cosmetics / Lipides et cosmétiques

• **Antioxidant in cosmeceutical products containing *Calophyllum inophyllum* oil**

Charinrat Saechan, Jasadee Kaewsrichan, Nattawut Leelakanok, Arpa Petchsomrit

DOI: <https://doi.org/10.1051/ocl/2021015>

• **Identification of alkylsalicylic acids in *Lentisk* oil (*Pistacia lentiscus* L.) and viability assay on Human Normal Dermal Fibroblasts**

Nabiha Benalia, Abdenour Boumechhour, Sergio Ortiz, Cristian A. Echague, Thorsten Rose, Bernd L. Fiebich, Smain Chemat, Sylvie Michel, Brigitte Deguin, Saliha Dahamna, Sabrina Boutefnouchet

DOI: <https://doi.org/10.1051/ocl/2021009>

• **About solvents used in the preparation of oils for cosmetic products complying with the Cosmos standard**

Patrick Carré

DOI: <https://doi.org/10.1051/ocl/2021003>

TOPICAL ISSUE: Innovative Cropping Systems / Systèmes innovants de culture

• **Complementing assisted pollination with artificial pollination in oil palm crops planted with interspecific hybrids O × G (*Elaeis guineensis* × *Elaeis oleifera*): Is it profitable?**

Elizabeth Ruiz-Alvarez, Edison Steve Daza, Kenyher Caballero-Blanco, Mauricio Mosquera-Montoya

DOI: <https://doi.org/10.1051/ocl/2021014>

TOPICAL ISSUE: Microbiota, Nutrition and Lipids: consequences on Health

• **Intestinal microbiota mediates the beneficial effects of n-3 polyunsaturated fatty acids during dietary obesity,**

Jérôme Bellenger, Sandrine Bellenger, Amina Bourragat, Quentin Escoula, Pierre Weill and Michel Narce

DOI: <https://doi.org/10.1051/ocl/2021006>

• **Metabolic impact of dietary lipids: towards a role of unabsorbed lipid residues?**

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• **Reinventing the oilseeds processing to extract oil while preserving the protein**

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• **Naturalness in the production of vegetable oils and proteins**

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• **Extended surfactants and their tailored applications for vegetable oils extraction: An overview**

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DOI: <https://doi.org/10.1051/ocl/2020072>

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