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Edible Oil Technology is a very vast topic which includes the range of industrial processes that start with the seed crushing and production of oils along with the secondary stage as the processing of those oils. The entire edible oil technology can mainly be divided into the below three portions: Production of Oils Processing of Oils Handling and Disposal of By Products Let us understand the basics in brief and get more idea about the machinery involvement and type of technology that is to be used. Production of Oils There are several oilseeds, nuts and fruits which contain considerable oil content in them. God has given every plantation with different oil yield. The oil is produced mainly by 2 methods: Rural Manual Oil Production Traditional processes for producing oil are used where small scale processor obtains raw material and quickly utilizes the oil crops by manual methods. It is environmentally sound and requires skill, experience. Local group or family members are mainly involved. Rural oil extraction reduces transport costs and communities consume such natural and unprocessed oil which is affordable to them. In a changing industrial atmosphere, these positive features have been outweighed by the negative aspects of traditional processing such as small production capacities, poor economies of scale, high expenditures of energy and time, and the cost of transporting oils to markets. Large Scale Mechanized Oil Production In Large Scale Oil Processing Plants, the raw material is carefully selected and stored. The seeds are dried to reduce moisture content. The cooking or mild heat boiling is done by steam to make it sterilized. Certain seeds need Decortication, Shelling, Breaking, Pounding, Cutting etc. To increase the surface area and maximize oil yield, the oil-bearing part of groundnuts, sunflower, sesame, coconut, palm kernel and sheanuts is reduced in size. Mechanical mills are commonly used. Oil is then extracted with the use of semi-automatic or fully automatic oil press machines. Complete oil mill plant helps in oil extraction to oil filtration. Final output oil is clean and filtered without any impurities. Processing of Oils This range includes those refining processes that convert the crude oil into high quality oil products that are fit for human consumption and also the oil modification processes that ensure that the physical properties of the fats and oils meet market requirements at minimal cost. Processing can remove the components of edible oils which may have negative effects on taste, stability, appearance or nutritional value. To the extent possible, processing should preserve tocopherols and prevent chemical changes in the triacylglycerols. Edible Oil Processing is very essential parameter to remove harmful components from the oil. Disposal of By Products and Waste Products Extraction of oil gives the secondary by-product as Oilcakes. The oil cake is excellent for animal feed. So oilcake can be directly sold in the market or it can be pulverized to make protein rich material with combination of other agro items In the processing of crude oils, there can be several by-products and waste products that are generated such as Wash Oil, Spent Chemicals, Soap Stock, Gums, Waxes, Stearin, Fatty Acids etc. They need careful handling and disposal. In the present context, the term edible oil processing covers the range of industrial processes that start with the isolation of triglyceride oils and fats from raw materials of biological origin. This range includes those refining processes that convert the crude oil into high quality oil products that are fit for human consumption and also the oil modification processes that ensure that the physical properties of the fats and oils meet market requirements at minimal cost. The production of oleochemicals and biodiesel are not considered in this section, nor are the disposal of by-products or waste products. The planned contents are - 1. Production of Triglyceride Oils 1.1. Production of animal oils and fats 1.1.1. Marine oils (Anthony P. Bimbo, Consultant) 1.1.2. Animal Fats (Martin Alm, European Fat Processors and Renderers Association) 1.2. Production of fruit oils 1.2.1. Olive oil (Diego L. Garcia-González & Ramón Aparicio, Instituto de la Grasa) 1.2.2. Palm oil (Siew Wai-Lin, Malaysian Palm Oil Board) 2. Refining of Triglyceride Oils 2.2. Alkali refining (Robert Zeidenrust, GEA Westfalia Separator Group GmbH) 2.4. Deodorization (Wim De Greyt, Desmet-Ballestra Group S.A.) 3. Modification of Triglyceride Oils Most authors contributing to the Processing sub-site of The Lipid Library work or have worked in industry. Their hands-on experience is reflected in their contributions. As with other sub-sites of The AOCS Lipid Library, the online nature of these contributions allows them to be conveniently updated to reflect advances in the field. Updated: August 22, 2019 Printed Edition Available! A printed edition of this Special Issue is available here. Dr. Suzana Ferreira-Dias E-Mail Website Guest Editor Instituto Superior de Agronomia, Universidade de Lisboa, LEAF, Tapada da Ajuda, 1349-017 Lisboa, Portugal Interests: lipid technology; enzyme technology; olive oil; vegetable oils; structured lipids; sensory analysis Prof. Dr. Xuebing Xu E-Mail Website Guest Editor Yihai Kerry Research and Development Center, Wilmar Global Research and Development Center, Gaodong Road 118, Pudong, Shanghai 200137, China Interests: lipid technology; enzyme technology; food functionality; food safety Dr. Fátima Peres E-Mail Website Guest Editor Instituto Politécnico de Castelo Branco, Escola Superior Agrária, 6001-909 Castelo Branco, Portugal Interests: olive oil technology; food enzymes; food chemistry; food contaminants; bioactive compounds; sensory evaluation During the last decades, environmental concerns have pushed the food industry to find sustainable solutions in terms of the efficient use of natural resources and the development of eco-friendly processes and products, following the principles of a circular economy and biorefinery concepts. In the field of edible oil processing in particular, novel technologies have been developed to avoid the use of highly pollutant organic solvents and chemicals, high-temperatures, and chemical catalysts, as well as to produce novel lipids with improved functional and bioactive properties. In these novel products, the use of either traditional or non-traditional lipid sources from agro-wastes or by-product origins have been explored. These strategies meet consumers' concerns about what they eat and about the impact of the diet on their health and wellness. Therefore, in this Special Issue, we aim to publish innovative research and review papers on the advances in edible oil processing. Hot topics of interest will include, but not be limited to, the following: Enzyme-catalyzed processes (e.g., enzyme-assisted aqueous extraction methods, enzymatic degumming, and enzyme-catalyzed production of structured lipids); Emerging physical extraction techniques (e.g., ultrasound-assisted extraction, microwave-assisted extraction, infrared-assisted extraction, pressurized-liquid extraction, membrane separation, pulsed electric field, etc.); Green solvent extractions (e.g., subcritical aqueous extraction, supercritical fluid extraction, etc.); Innovative processes in olive oil extraction technology; Contaminants mitigation technology; Novel products (e.g., edible oils from non-conventional sources, from agro-wastes, or by-products, enriched in natural bioactive compounds or flavoring agents; oleogels; oleofoams; and structured lipids). Dr. Suzana Ferreira-Dias Prof. Xuebing Xu Dr. Fátima Peres Guest Editors Manuscript Submission Information Manuscripts should be submitted online at www.mdpi.com by registering and logging in to this website. Once you are registered, click here to go to the submission form. Manuscripts can be submitted until the deadline. All submissions that pass pre-check are peer-reviewed. Accepted papers will be published continuously in the journal (as soon as accepted) and will be listed together on the special issue website. Research articles, review articles as well as short communications are invited. For planned papers, a title and short abstract (about 100 words) can be sent to the Editorial Office for announcement on this website. Submitted manuscripts should not have been published previously, nor be under consideration for publication elsewhere (except conference proceedings papers). All manuscripts are thoroughly refereed through a single-blind peer-review process. A guide for authors and other relevant information for submission of manuscripts is available on the Instructions for Authors page. Life is an international peer-reviewed open access monthly journal published by MDPI. Please visit the Instructions for Authors page before submitting a manuscript. The Article Processing Charge (APC) for publication in this open access journal is 1800 CHF (Swiss Francs). Submitted papers should be well formatted and use good English. Authors may use MDPI's English editing service prior to publication or during author revisions. Edible oils Extraction Refining Enzymes Lipases Degumming Green solvents Sustainability Physical extraction methods Functional lipids Structured lipids Contaminants Flavor chemistry Functional foods Green technology Published Papers (6 papers)

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