

TABLE OF CONTENTS

TITLE PAGE	i
APPROVAL SHEET	ii
DECLARATION PAGE.....	iii
DEDICATION PAGE.....	iv
PREFACE	v
TABLE OF CONTENTS	viii
LIST OF TABLES	x
LIST OF FIGURES	xi
INTISARI.....	xii
ABSTRACT.....	xiii
 CHAPTER I	 1
1.1. Background	1
1.2. Problem Statement	4
1.3. Objectives of the Study	4
1.4. Significance of the Study	5
 CHAPTER II.....	 6
2.1. Structured Lipids	6
2.2. Plastic Fats.....	7
2.3. Specialty Dietary Lipids	8
2.4. Infant Formula Fats	9
2.5. Sacha Inchi Oil	10
2.6. Red Palm Oil	12
2.7. Enzymatic Interesterification	14
2.8. Lipozyme® TL IM	15
2.9. Analysis of Structured Lipids.....	17
2.9.1. Triacylglycerol Profile Analysis	17
2.9.2. Differential Scanning Calorimetry (DSC) Analysis	19

2.10. Hypothesis	22
CHAPTER III	24
3.1. Materials	24
3.2. Equipment and Instruments	24
3.3. Research Methodology	25
3.4.1. Sample Preparation	25
3.4.2. Enzymatic Interesterification	25
3.4.3. Color and Refractive Index Analysis	26
3.4.4. Iodine Value Determination	26
3.4.5. Acid Value Determination	27
3.4.6. Peroxide Value Determination	28
3.4.7. <i>p</i> -Anisidine Value Determination	28
3.4.8. TOTOX Value	29
3.4.9. Triacylglycerol Profile Analysis by RP-UHPLC	29
3.4.10. Melting Profile Analysis by Differential Scanning Calorimetry	31
3.4. Experimental Design	32
3.5. Statisitcal Analysis	32
CHAPTER IV	33
4.1. Physicochemical Properties	33
4.2. Triacylglycerol Profile	37
4.3. Melting Profile	43
4.4. Food Applications	45
CHAPTER V	47
5.1. Conclusion	47
5.2. Recommendations	47
BIBLIOGRAPHY	48
APPENDIX	52