

Editorial

GRASAS Y ACEITES presenta, en este número doble con que iniciamos el año 1996, una parte sustancial de los resultados obtenidos en el Proyecto AIR N.º 1-CT92-0687 titulado «Utilization of sunflower oils in industrial frying operations», desarrollado por diferentes grupos de investigación de Bélgica, Escocia, España, Finlandia, Francia, Holanda y Suecia.

La producción de aceite de girasol, que ocupa el tercer lugar en el conjunto de aceites producidos a partir de semillas oleaginosas, hace que el estudio de su comportamiento en la fritura sea de una enorme importancia, máximo cuando la comercialización de aceites de girasol de alto contenido en ácido oleico, obtenidos a partir de semillas modificadas genéticamente, permite disponer de aceites de mayor estabilidad tanto durante el proceso de fritura como en la posterior conservación de los productos fritos.

No nos cabe duda que los resultados que aquí presentamos serán de gran interés y utilidad para nuestros lectores.

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Foreword

The Agriculture and Agro-Industry Research (AIR) programme, within the EC research and development framework, has been running successfully since 1991. This was followed by the FAIR programme in which food research is prominent. Fifty eight FAIR projects have been recently initiated in the food area and seventy two AIR projects will complete their work in 1996 and 1997.

The purpose of the AIR project presented in this publication was to investigate the performance and nutritional benefits of different varieties of sunflower oils in industrial deep fat frying as compared to the currently most used partially hydrogenated oils or palm oil. It is also important to take into account that the European imports of palm oil currently represent 1.5-1.7 million tons a year.

As a result of the new trends in food consumption, the market of products such as prefried french fries or crisps has been increasing tremendously in the past years. The total European consumption of frozen potato products represents now over one million tons of which more than seventy percent is estimated to be prefried french fries.

All the participants, under the leadership of Jean-Louis Sébédio at INRA, have worked consistently and with great enthusiasm during the course of this project, and I hope that this publication will provide valuable information for those working in the deep fat frying industries.

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