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#### Czech J. Food Sci.

Berger K.G.: Trans-free fats with the

# palm – a selective review

Czech J. Food Sci., 25 (2007): 174-181

The results of nutritional research on fatty acids have led to the recommendation that the level of trans-fatty acids in foods (the products of partial hydrogenation of oils) should be reduced as far as possible. Palm oil and palm kernel oil are readily available and economical sources of solid fat. Formulae using oils to make