

For more than two decades, this work has remained the leading advanced textbook and easy-to-use reference on food chemistry and technology. Its fourth edition has been extensively re-written and enlarged, now also covering topics such as BSE detection or acrylamide. Food allergies, alcoholic drinks, or phytosterols are now treated more extensively. Proven features of the prior editions are maintained: Contains more than 600 tables, almost 500 figures, and about 1100 structural formulae of food components - Logically organized according to food constituents and commodities - Comprehensive subject index. These features provide students and researchers in food science, food technology, agricultural chemistry and nutrition with in-depth insight into food chemistry and technology. They also make the book a valuable on-the-job reference for chemists, food chemists, food technologists, engineers, biochemists, nutritionists, and analytical chemists in food and agricultural research, food industry, nutrition, food control, and service laboratories. From reviews of the first edition Few books on food chemistry treat the subject as exhaustively – researchers will find it to be a useful source of information. It is easy to read and the material is systematically presented. JACS

Spaldings Muscle Building, Harmonic Analysis and Partial Differential Equations: Essays in Honor of Alberto P. Calderon (Chicago Lectures in Mathematics Series), 1999: Wanton Violence at Columbine High School - Littleton, Colorado, Eric Harris and Dylan Klebold, Lessons Learned, Diversion and Attack, SWAT, Law Enforcement Response, Explosive Ordnance Disposal, Pubblicita - Edizione italiana: Include piani di lezione in italiano (Italian Edition), Tales From the Workplace, Empresarios Pequenos y Medianos (Spanish Edition), Carving Caricature Pins and Bolos: Step-by-Step Instructions and 59 Ready-to-Use Patterns,

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