

Methods of Analysis of Food Components and Additives, Second Edition (Chemical & Functional Properties of Food Components)

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With diet, health, and food safety news making headlines on a regular basis, the ability to separate, identify, and analyze the nutrients, additives, and toxicological compounds found in food and food components is more important than ever. This requires proper training in the application of best methods, as well as efforts to improve existing methods to meet analytical needs. Advances in instrumentation and applied instrumental analysis methods have allowed scientists concerned with food and beverage quality, labeling, compliance, and safety to meet these ever-increasing analytical demands. This updated edition of **Methods of Analysis of Food Components and Additives** covers recent advances as well as established methods in a concise guide, presenting detailed explanations of techniques for analysis of food components and additives.

Written by leading scientists, many of whom personally developed or refined the techniques, this reference focuses primarily on methods of food analysis and novel analysis instruments. It provides readers with a survey of modern analytical instruments and methods for the analysis of food components, additives, and contaminants. Each chapter summarizes key findings on novel analysis methods, including the identification, speciation, and determination of components in raw materials and food products. The text describes the component or additive that can be analyzed, explains how it works, and then offers examples of applications.

This reference covers selection of techniques, statistical assessments, analysis of drinking water, and rapid microbiological techniques. It also describes the application of chemical, physical, microbiological, sensorial, and instrumental novel analysis to food components and additives, including proteins, peptides, lipids, vitamins, carotenoids, chlorophylls, and food allergens, as well as genetically modified components, pesticide residues, pollutants, chemical preservatives, and radioactive components in foods. The **Second Edition** contains three valuable new chapters on analytical quality assurance, the analysis of carbohydrates, and natural toxins in foods, along with updates in the remaining

chapters, numerous examples, and many new figures.

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Editorial Review

Review

...provides both the student and the professional a single source to research and evaluate most available food analytical techniques and then determine the most efficient and effective analytical approach that will fulfill their needs with available resources...another must for the bookshelf of students and professionals alike.

-Keith W. Gates, Journal of Aquatic Food Product Technology, Vol. 15, No. 2, 2006

About the Author

Semih Otles is Vice Dean of the Engineering Faculty at Ege University in Turkey.

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Jackie Ballesteros:

Methods of Analysis of Food Components and Additives, Second Edition (Chemical & Functional Properties of Food Components) can be one of your basic books that are good idea. Most of us recommend that straight away because this publication has good vocabulary that may increase your knowledge in terminology, easy to understand, bit entertaining however delivering the information. The article writer giving his/her effort to put every word into satisfaction arrangement in writing Methods of Analysis of Food Components and Additives, Second Edition (Chemical & Functional Properties of Food Components) nevertheless doesn't forget the main position, giving the reader the hottest in addition to based confirm resource info that maybe you can be certainly one of it. This great information could drawn you into brand-new stage of crucial contemplating.

Leesa Banta:

Your reading 6th sense will not betray you actually, why because this Methods of Analysis of Food

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