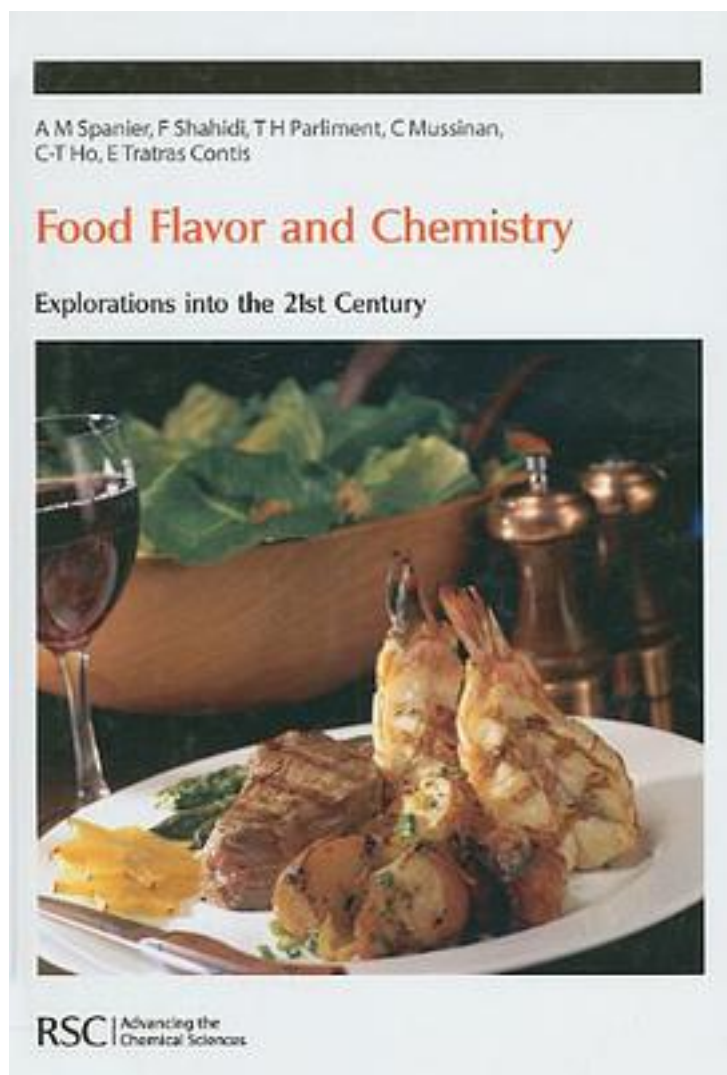


Food Flavor and Chemistry



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The rapidly evolving field of food flavor chemistry holds an important role in a wide variety of food and beverage products. Food Flavor and Chemistry: Explorations into the 21st Century provides the reader with an update on the advances in food chemistry and flavor science with a broad spectrum of food products from both plants and animals. Topics covered also include: Dairy products and wine flavors; Formation of flavors; Tenderization of meat; Migration of chemicals in food packaging; Antioxidants and health; Quality control The biotechnical generation of aromas is addressed in depth and new technical information on sensory evaluation and on analytical techniques are covered. Theories of quality development based on scientific research are presented as well as research that will lead to enhanced food quality. Food Flavor and Chemistry: Explorations into the 21st Century will be of interest to a broad spectrum of workers advancing flavor chemistry, food product research and development as well as those in the quality control area.

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