

Food



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As a source of detailed information on the chemistry of food this book is without equal. With a Foreword written by Heston Blumenthal the book investigates food components which are present in large amounts (carbohydrates, fats, proteins, minerals and water) and also those that occur in smaller amounts (colours, flavours, vitamins and preservatives). Food borne toxins, allergens, pesticide residues and other undesirables are also given detailed consideration. Attention is drawn to the nutritional and health significance of food components. This classic text has been extensively rewritten for its 5th edition to bring it right up to date and many new topics have been introduced. Features include: - a "Special Topics" section at the end of each chapter for specialist readers and advanced students - an exhaustive index and the structural formulae of over 500 food components - comprehensive listings of recent, relevant review articles and recommended books for further reading - frequent references to wider issues e.g. the evolutionary significance of lactose intolerance, fava bean consumption in relation to malaria and the legislative status of food additives. Food: The Chemistry of its Components will be of particular interest to students and teachers of food science, nutrition and applied chemistry in universities, colleges and schools. Its accessible style ensures that that anyone with an interest in food issues will find it invaluable. Extracts from reviews of previous editions: "very detailed and

readable ...the author is to be congratulated" The British Nutrition Foundation, 1985 "a superb book to have by your side when you read your daily newspaper" New Scientist, 1989 "mandatory reading for food scientists, medical students ...and anyone else who has an interest in the food we eat" The Analyst, 1990 "...filled me with delight, curiosity and wonder. All of the chemistry is very clear and thorough. I heartily recommend it." The Chemical Educator, 1997 "...an invaluable source of information on the chemistry of food. It is clearly written and I can heartily recommend it" Chemistry & Industry, 2004 New, greatly enlarged or totally revised topics include: -Acrylamide -Resistant starch -Pectins -Gellan gum -Glycaemic Index (GI) -The elimination of trans fatty acids -Fractionation of fats and oils -Cocoa butter and chocolate -The casein micelle -Tea, flavonoids and health -Antioxidant vitamins -Soya phytoestrogens -Legume toxins -Pesticide residues -Cow's milk and peanut allergies

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