Handbook of Food Analytical Chemistry, Volume 1. Water, Proteins, Enzymes, Lipids, and Carbohydrates

Description: An indispensable reference for food scientists and technologists

Accurate, sensitive, and rapid analytical determinations are essential in food science. Yet how does one select the best method to use for a given analysis? With a wide range of factors to consider and a large number of available methods, choosing one method and using it effectively requires a great deal of expertise.

While each title stands on its own as a valuable reference, together this guide and its companion title, Handbook of Food Analytical Chemistry: Pigments, Colorants, Flavors, Textures, and Bioactive Food Components, encompass all of the material that was previously available in Wiley's Current Protocols in Food Analytical Chemistry. the Handbook of Food Analytical Chemistry provides detailed descriptions, background information, and troubleshooting sections on a comprehensive array of procedures. Written by recognized experts in the field, this guide is a must-have reference for anyone who deals with food analysis.

This single volume covers procedures and issues related to analyses involving:

- Water
- Proteins
- Enzymes
- Lipids
- Carbohydrates

Each section includes detailed instructions with advisory comments, critical troubleshooting tips, key references with annotations, time considerations, and anticipated results. In addition, useful appendices feature common abbreviations; laboratory stock solutions, equipment, and guidelines; and commonly used techniques, including relevant notes on mass spectrometry.

Emphasizing effective, state-of-the-art methodology, the Handbook of Food Analytical Chemistry represents the most comprehensive resource of its kind. It is an indispensable reference for all scientists, technicians, and students in food science.

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