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Flavor Analysis: Developments in Isolation and Characterization (Hardback)

By -

American Chemical Society, United States, 1998. Hardback. Condition: New. Language: English . Brand New Book ***** Print on Demand *****.Filled with practical examples, this volume illustrates innovative flavour analysis techniques used by today s leaders in food chemistry. It covers flavour analysis for apples, beef, citrus, coffee, cheese, extruded pet foods, fungi, milk, and Maillard reaction systems, and the researchers come from throughout the industrialized world. Eleven of the chapters illustrate techniques for isolating volatile compounds from complex food matrices, including micro-scale liquid-liquid extraction, headspace sampling, solid phase microextraction, supercritical fluid extraction, and thermo desorption. The chapters devoted to analytical characterization include analyses of Amadori compounds, sulfur compounds, chiral compounds, coumarins and psoralens, flavor precursors, and natural products by GC, GC-MS, HPLC-MS, CCC (countercurrent chromatography), and GC-IRMS (gas chromatography isotope ration mass spectrometry). The final section covers sensory characterization and describes examples using the gas chromatography-olfactory techniques OSME and AEDA as well as the new GC-SOMMSA (selective odorant measurement by multisensor array).



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