



Flavor Chemistry

By Teranishi, Roy / Wick, Emily L.

Condition: New. Publisher/Verlag: Springer, Berlin | Thirty Years of Progress | Celebrating the founding of the Flavor Subdivision of the Agriculture and Food Chemistry Division of the American Chemical Society, this book provides an overview of progress made during the past 30-40 years in various aspects of flavor chemistry as seen by internationally renowned scientists in the forefront of their respective fields. In addition, it presents up-to-date findings in the areas of flavor chemistry, analytical methods, thermally produced flavors and precursors, enzymatically produced flavors and precursors, and sensory methods and results. | Preface. 1. Flavor Chemistry - 30 Years of Progress: An Overview; R. Teranishi, et al. 2. Mass Spectrometry in Flavor Chemistry: Past and Prospect; M. Herderich. 3. Thirty Years of Flavor NMR; G.J. Martin, M.L. Martin. 4. Analytical Authentication of Genuine Flavor Compounds: Review and Preview; A. Mosandl. 5. A Concerted Procedure for the Generation, Concentration, Fractionation, and Sensory Evaluation of Maillard Reaction Products; T.H. Parliment. 6. The Potential of Intermolecular and Intramolecular Isotopic Correlations for Authenticity Control; H.-L. Schmidt, et al. 7. Quantification of Aroma-Impact Components by Isotope Dilution Assay - Recent Developments; I. Blank, et al. 8. Flavor Chemistry - the Last 30 Years; W. Pickenhagen....



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