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

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DESCRIPTION

Emphasizing effective, state-of-the-art methodology and written by recognized experts in the field, the Handbook of Food Analytical Chemistry is an indispensable reference for food scientists and technologists to enable successful analysis.

* Provides detailed reports on experimental procedures
* Includes sections on background theory and troubleshooting
* Emphasizes effective, state-of-the-art methodology, written by recognized experts in the field
* Includes detailed instructions with annotated advisory comments, key references with annotation, time considerations and anticipated results

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