DESCRIPTION

This, the first comprehensive review of coffee flavor chemistry is entirely dedicated to flavor components and presents the importance of analytical techniques for the quality control of harvesting, roasting, conditioning and distribution of foods.

- Provides a reference for coffee specialists and an introduction to flavor chemistry for non-specialists
- The author is a research chemist with Firmenich SA, one of the few great flavor and fragrance companies in the world
- Contains the most recent references (up to 2001) for the identification of green and roasted coffee aroma volatiles

ABOUT THE AUTHOR

During his career the author, **Ivon Flament**, has been a member of the Belgian Chemical Society, Swiss Chemical Society, American Chemical Society (Agricultural and food Chemistry division), ASIC (Association Scientifique Internationale du Cafe), ECRO (European Chemoreception Research Organisation).

Dr Flament has been a participant speaker at many Flavour research symposiums and is is a member of the Scientific committee of the Journees Internationales des Huiles Essentialles des Digne-les-Bains).
He is also an honourary President of the Geneva Chemical Society, where he is an active member of its committee and has been an invited speaker at the Universities of Turku (Finland), Grenoble and Montpellier (France), Berlin (Germany), Rutgers (USA) and ETH (Zurich).

For additional product details, please visit https://www.wiley.com/en-us