DESCRIPTION

Commercially used for food flavorings, toiletry products, cosmetics, and perfumes, among others, citrus essential oil has recently been applied physiologically, like for chemoprevention against cancer and in aromatherapy. *Citrus Essential Oils: Flavor and Fragrance* presents an overview of citrus essential oils, covering the basics, methodology, and applications involved in recent topics of citrus essential oils research. The concepts, analytical methods, and properties of these oils are described and the chapters detail techniques for oil extraction, compositional analysis, functional properties, and industrial uses. This book is an unparalleled resource for food and flavor scientists and chemists.

ABOUT THE AUTHOR

MASAYOSHI SAWAMURA, PhD, is Professor of Food Science at Kochi University, Japan. For more than thirty years, his research has focused on citrus essential oils, including analytical methods, aroma evaluation, and functional properties. Dr. Sawamura has published more than 200 original research papers.