DESCRIPTION

The demand for flavourings has been constantly increasing over the last years as a result of the dramatic changes caused by a more and more industrialised life-style: The consumer is drawn to interesting, healthy, pleasurable, exciting or completely new taste experiences.

This book draws on the expert knowledge of nearly 40 contributors with backgrounds in both industry and academia and provides a comprehensive insight into the production, processing and application of various food flavourings. Methods of quality control and quality management are discussed in detail. The authors also focus on conventional and innovative analytical methods employed in this field and, last but not least, on toxicological, legal, and ethical aspects. Up-to-date references to pertinent literature and an in-depth subject index complete the book.

ABOUT THE AUTHOR

Born near Munich in 1961, Dr. Herta Ziegler studied chemistry at the University of Bayreuth, Germany, focusing on analytical chemistry. She soon discovered her profound interest for the organic analysis of complex natural matrices, which were also the subjects of her master and doctoral theses with Prof. Gerhard Spiteller. Her position as head of corporate research at Erich Ziegler GmbH since 1992 allowed her to combine her penchant for citrus oils with her professional activities.
In the 1980s, Erich Ziegler laid the foundation for 'Flavourings' with his book 'Die natürlichen und künstlichen Aromen' ('Natural and Artificial Aromas'). He contributed this expertise to the first edition, when in continuation of the family tradition, 'Flavourings', addressed an international audience under the auspices of Herta Ziegler in 1998. With the present second edition, dedicated to Erich Ziegler on the occasion of his 80th birthday, she presents an updated version of her comprehensive overview of the flavour & fragrance industry.

To purchase this product, please visit https://www.wiley.com/en-us/9783527314065