DESCRIPTION

Unique in its review of modern analytical approaches to vitamin fortification, this book emphasizes fast, sensitive, and accurate methods, along with assays enabling the detection of various isomers and multiple vitamins.

The expert contributors describe the concepts as well as analytical and assay methods to study fortification, along with applications to create better and safer foods. Taking into considerations regulatory matters, they include data on sampling and extraction methods, and discuss the various pros and cons of each. As a result, readers are able to determine, which type of analytical method is best suited for added vitamins.

A practical guide for food chemists and technologists, as well as analytical laboratories and biochemists.

ABOUT THE AUTHOR

Michael Rychlik is Head of the Chair of Analytical Food Chemistry and Head of R&D Division of BIOANALYTIK Weihenstephan at the Technische Universität München. He is food chemist and obtained his PhD titled "Impact odorants of toasted wheat bread" in 1996. His group is working for 15 years in the field of developing analytical methods for bioactive food components, in particular for vitamins, mycotoxins and odorants.