

Handbook of Food Analytical Chemistry. Water, Proteins, Enzymes, Lipids, and Carbohydrates

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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