This popular and widely used text/reference has been updated, revised and substantially expanded. The new edition contains a complete overview of the chemical and physical properties of the major and minor food components and their changes during processing, handling and storage. Food chapters cover water, lipids, carbohydrates, protein, minerals, vitamins and enzymes. Also covered are color, flavor and texture, as well as additives and contaminants. A new chapter discusses the bases of regulatory control of food composition and quality. Full of illustrations and tables, each chapter also contains a bibliography, providing readers with quick access to the relevant literature. An Instructors manual is available to adopting professors.

My Personal Review:
If you want to take "certificate in food chemistry", you will need this book.

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