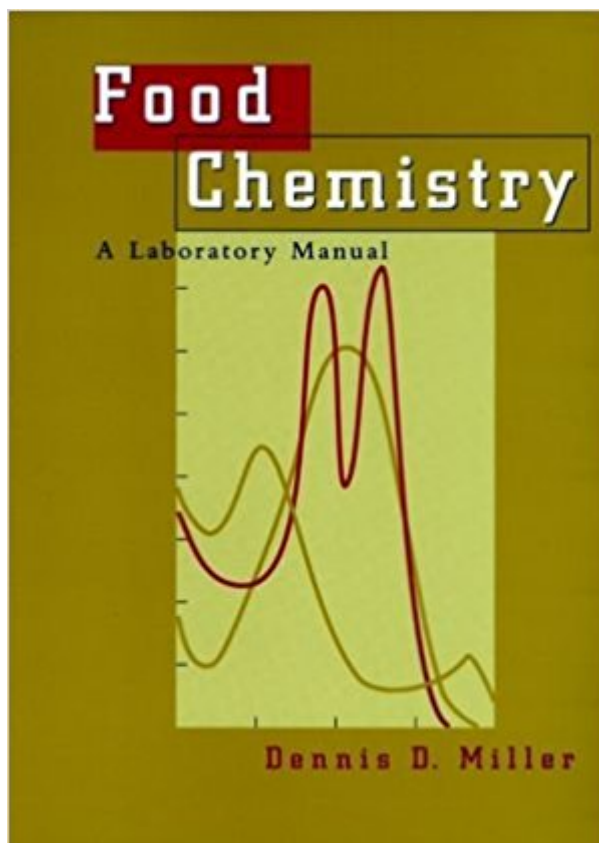




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Food Chemistry: A Laboratory Manual



Synopsis

A superb educational resource for students of food science and technology Food Chemistry: A Laboratory Manual is a valuable source of ideas and guidance for students enrolled in food chemistry laboratory courses required as part of an Institute of Food Technologists-approved program in food science and technology. Based on Professor Dennis D. Miller's popular food chemistry course at Cornell University, it is appropriate for courses offered at both the undergraduate and graduate levels. From buffer systems to enzymatic browning, chemical leavening to meat tenderizers, it covers all topics generally addressed in contemporary food chemistry courses. Chapters feature: * A concise review of important chemical principles * Chemical structures and equations * An experiment illustrating several key aspects of the topic under discussion * A list of apparatus, instruments, reagents, and other materials required to perform the experiment * Illustrated, step-by-step instructions on how to perform the experiment * Data analysis tips and spreadsheet information (where appropriate) * Extensive problem sets to help reinforce key concepts and processes covered * Useful formulas, equations, and calculations * Extensive references to supplementary readings Companion Web site: Access this site by visiting www.wiley.com/ The Food Chemistry: A Laboratory Manual companion Web site features: * Valuable supplemental material * References from the Manual * Links to other food chemistry sites * Study questions and answers * Lab report templates

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Customer Reviews

Food chemistry is the common chemistry utilized throughout the food and beverage industry. The subject provides the backbone of all food products and is responsible for many of the low fat, low sodium, and other specialty products currently available. Using illustrative experiments, the work provides information common to all food programs.

A superb educational resource for students of food science and technology Food Chemistry: A Laboratory Manual is a valuable source of ideas and guidance for students enrolled in food chemistry laboratory courses required as part of an Institute of Food Technologists-approved program in food science and technology. Based on Professor Dennis D. Miller's popular food chemistry course at Cornell University, it is appropriate for courses offered at both the undergraduate and graduate levels. From buffer systems to enzymatic browning, chemical leavening to meat tenderizers, it covers all topics generally addressed in contemporary food chemistry courses. Chapters feature: * A concise review of important chemical principles * Chemical structures and equations * An experiment illustrating several key aspects of the topic under discussion * A list of apparatus, instruments, reagents, and other materials required to perform the experiment * Illustrated, step-by-step instructions on how to perform the experiment * Data analysis tips and spreadsheet information (where appropriate) * Extensive problem sets to help reinforce key concepts and processes covered * Useful formulas, equations, and calculations * Extensive references to supplementary readings Companion Web site: Access this site by visiting www.wiley.com/ The Food Chemistry: A Laboratory Manual companion Web site features: * Valuable supplemental material * References from the Manual * Links to other food chemistry sites * Study questions and answers * Lab report templates

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