Handbook of Food Chemistry

- Provides a quick reference to facilitate the understanding of the chemical aspect of all important food areas
- Involves some very fast growing areas such as functional foods and nutraceuticals, unconventional food processing, food safety and toxicology as well as nanotechnology
- Contains both the basic and advanced chemistry both for food research and its practical applications in various food related industries and businesses

This handbook is intended to be a comprehensive reference for the various chemical aspects of foods and food products. Apart from the traditional knowledge, this book covers the most recent research and development of food chemistry in the areas of functional foods and nutraceuticals, organic and genetically modified foods, nonthermal food processing as well as nanotechnology. This handbook contains both the basic and advanced chemistry both for food research and its practical applications in various food related industries and businesses. This book is appropriate for undergraduates and postgraduates in the academics and professionals from the various disciplines and industries who are interested in applying knowledge of food chemistry in their respective fields.

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