



Principles of Food Chemistry (Food Science Text Series)

John M. deMan

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This book was designed to serve as a text for lipids, low caloric fats, and biotechnology have courses in food chemistry in food science pro received a good deal of attention. Our under grams following the Institute of Food Technolo standing of the functionality of proteins expands gists minimum standards. The original idea in with increasing knowledge about their composi the preparation of this book was to present basic tion and structure. Carbohydrates serve many information on the composition of foods and the functions in foods, and the noncaloric dietary chemical and physical characteristics they fiber has assumed an important role. undergo during processing, storage, and han Color, flavor, and texture are important dling. The basic principles of food chemistry attributes of food quality, and in these areas, remain the same, but much additional research especially those of flavor and texture, great carried out in recent years has extended and advances have been made in recent years. deepened our knowledge. This required inclu Enzymes are playing an ever increasing part in sion of new material in all chapters. The last the production and transformation of foods. chapter in the second edition, Food Additives, Modern methods of biotechnology have pro has been replaced by the chapter Additives and duced a gamut of enzymes with new and Contaminants, and an additional chapter, Regu improved properties.

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