



The Chemistry of Food

By Jan Velisek

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A core subject in food Science, food chemistry is the study of the chemical composition, processes and interactions of all biological and non-biological components of foods.

This book is an English language translation of the author's Czech-language food chemistry textbook.

The first half of the book contains an introductory chapter and six chapters dealing with main macro- and micronutrients, and the essential nutritional factors that determine the nutritional and energy value of food raw materials and foods.

It includes chapters devoted to amino acids, peptides and proteins, fats and other lipids, carbohydrates, vitamins, mineral substances and water. The second half of the book deals with compounds responsible for odour, taste and colour that determine the sensory quality of food materials and foods. It further includes chapters devoted to antinutritional, toxic and other biologically active substances, food additives and contaminants.

Students, teachers and food technologists will find this book an essential reference on detailed information about the changes and reactions that occur during food processing and storage and possibilities how to manage them. Nutritionists and those who are interested in healthy nutrition will find information about nutrients, novel foods, organic foods, nutraceuticals, dietary supplements, antinutritional factors, food additives and contaminants.

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The Chemistry of Food By Jan Velisek Bibliography

- Rank: #2362928 in eBooks
- Published on: 2013-12-31
- Released on: 2013-12-31
- Format: Kindle eBook

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Editorial Review

Review

“This book, a translation from the Czech version, is an excellent, thorough resource, complete with 37 pages of primary references and a detailed, useful index. It will certainly be valuable for the many food chemistry courses that are increasingly being offered in chemistry departments. Summing Up: Highly recommended. Upper-division undergraduates and above.” (*Choice*, 1 January 2015)

From the Back Cover

This advanced textbook covers all the main macro- and micronutrients and the essential nutritional factors that determine the nutritional and energy value of foods and raw food material. It includes chapters devoted to amino acids, peptides and proteins, fats and other lipids, carbohydrates, vitamins, mineral substances and water, and additional chapters devoted to antinutritional, toxic and other biologically active substances, food additives and contaminants.

Each chapter addresses one of the main individual components of food, reviewing its important properties and functions. Detailed descriptions and explanations of the changes and chemical/biochemical reactions that occur under different conditions are also covered. The book provides a comprehensive overview of the chemical composition of foods and the changes that occur during food production, processing and storage. With an extensive list of tables and comprehensive coverage, this almost encyclopaedic volume will be ideal for students at Masters-level and beyond, and as a vital all-in-one reference for professional food chemists, researchers and the food industry.

The Chemistry of Food is supported by a website of online resources, including web links to relevant news and journal articles, references and further reading, glossary of key terms, and revision notes for all topics/chapters.

About the Author

Jan Velíšek is Professor of Food Chemistry and Analysis at the Institute of Chemical Technology (ICT), Prague

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