



# Chemistry of foods and beverages: Recent developments

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Chemistry of Foods and Beverages: Recent Developments is a compilation of selected papers from two conferences. The first conference is concerned with the quality of foods and beverages, which was the theme of the Second International Flavor Conference held in Athens, Greece, July 20-24, 1981. The second conference, "Formulated Foods and Their Ingredients: Recent Progress in Chemistry, Nutrition, and Technology", is concerned with the progress in the chemistry and technology of formulated foods and their ingredients, held in Anaheim, California on November 1-4, 1981.

This book covers topics on aroma components of hops contribution to beer flavor; headspace analysis for the evaluation of fresh fruits; effect of fast indigenization on the quality of foods and beverages; and headspace analysis of flavors with capillary column and multidetector systems. The book also describes the bitterness and other flavor qualities of protein hydrolyzates; computer-assisted quantitation of carrot volatiles; use of micro-olfactometer for chemical sensory analysis; and the use of fused silica capillary columns for flavor analysis. It also presents the uses of soy protein isolates based on unique processing and formulation techniques, of flavor nucleotides in foods, of 90% high fructose corn syrup as a food ingredient for the diabetic, and of dairy-based ingredients as alternatives to traditional sweeteners. Moreover, the functionality of corn-derived sweeteners, applications of xanthan gum in food systems, and criteria for the selection of ingredients for use in extrusion-cooked formulated foods are discussed.

This reference will be useful to students, chemists, technologists, and executives who are involved with any facet of foods and beverages.



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