



## Recent Advances in Food and Flavor Chemistry: Food Flavors and Encapsulation, Health Benefits, Analytical Methods, and Molecular Biology of Functional Foods

By Ellene Tratras Contis, ACS Food Chemistry Division, Chi-Tang Ho, Fereidoon Shahidi, Cynthia J. Mussinan

Royal Society of Chemistry. Hardback. Book Condition: new. BRAND NEW, Recent Advances in Food and Flavor Chemistry: Food Flavors and Encapsulation, Health Benefits, Analytical Methods, and Molecular Biology of Functional Foods, Ellene Tratras Contis, ACS Food Chemistry Division, Chi-Tang Ho, Fereidoon Shahidi, Cynthia J. Mussinan, This book is the Proceedings of the 12th International Flavor Conference, 4th George Charalambous Memorial Symposium, held May 25-29, 2009 in Skiathos, Greece. The International Flavor Conferences are sponsored by the Agricultural Food Chemistry Division of the American Chemical Society and are attended by leaders in the in the field of flavor and food chemistry. The International Flavor Conferences have been held as a global forum for leaders in the field of flavor and food chemistry to present their results covering recent research activities. As in previous years the conference stresses flavors as its main theme but also includes important topics in food chemistry (analytical methods, packaging storage) and production (safety, patents). Information gathered by researchers in food chemistry have found numerous practical applications for improving foods, and symposia such as this have a goal of transferring basic knowledge to finished products. Recent Advances in Food and Flavor Chemistry: Food Flavors and Encapsulation, Health

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