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Sommario/riassunto

Chemical Analysis of Food: Techniques and Applications reviews new technology and challenges in food analysis from multiple perspectives: a review of novel technologies being used in food analysis, an in-depth analysis of several specific approaches, and an examination of the most innovative applications and future trends. This book won a 2012 PROSE Award Honorable Mention in Chemistry and Physics from the Association of American Publishers. The book is structured in two parts: the first describes the role of the latest developments in analytical and bio-analytical techniques