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TRENDS; References; Chapter6 - The Applications of Nanotechnology; 6.1. INTRODUCTION; 6.2. THE ROLE OF NANOMATERIALS AND NANOSTRUCTURES AS DELIVERY SYSTEMS FOR THE FOOD INDUSTRY; 6.3. APPLICATIONS AND USE OF NANOMATERIALS; 6.4. CONCLUSIONS; References; Chapter7 - Microfluidic Devices: Biosensors; 7.1. INTRODUCTION; 7.2. BIOSENSORS: CLASSES AND FUNDAMENTALS 7.3. NANOBIOSENSORS, MICROFLUIDICS, AND LAB-ON-A-CHIP7.4. APPLICATION OF NEW BIOSENSING TECHNOLOGIES FOR FOOD SAFETY AND CONTROL; 7.5. COMMERCIAL INSTRUMENTATION AND FUTURE PERSPECTIVES; References; Chapter8 - Electronic Noses and Tongues; 8.1. INTRODUCTION; 8.2. ELECTRONIC NOSES; 8.3. ELECTRONIC TONGUES; 8.4. VALIDATION OF ELECTRONIC NOSES AND TONGUES; 8.5. PATTERN-RECOGNITION MODELS; 8.6. CONCLUSIONS; References; Chapter9 - Mass Spectrometry; 9.1. INTRODUCTION TO MASS SPECTROMETRY; 9.2. DIRECT INJECTION MASS SPECTROMETRY; 9.3. HYPERPHENATED TECHNOLOGIES; 9.4. NONTARGETED ANALYSIS 9.5. CONCLUSIONS AND PERSPECTIVESReferences; Chapter10 - Liquid Chromatography; 10.1. INTRODUCTION; 10.2. THE MAIN ANALYTICAL METHODS OF LC; 10.3. MAIN TERMS AND EQUATIONS IN LC; 10.4. QUESTIONS OF THE THEORY OF AN HPLC; 10.5. THE MOBILE PHASE (ELUENT); 10.6. THE STATIONARY PHASE (SORBENTS); 10.7. CHROMATOGRAPHIC COLUMN; 10.8. EXTRACTION METHODS IN THE CHROMATOGRAPHY; 10.9. INSTRUMENTATION FOR LC; 10.10. ANALYSIS OF FOOD BY LC; 10.11. CONCLUSIONS AND FUTURE TRENDS; References; Chapter11 - Gas Chromatography; 11.1. INTRODUCTION; 11.2. FUNDAMENTAL ASPECTS OF CAPILLARY GAS CHROMATOGRAPHY 11.3. GAS CHROMATOGRAPHY AND HYPERPHENATED TECHNIQUES IN FOOD ANALYSIS

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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

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