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Nota di contenuto	Intro -- CONTENTS -- PREFACE -- List of Contributors -- Application of NMR to Resolve Food Structure, Composition and Quality -- FOOD DIMENSIONS -- Composition -- Nutrients -- Bio-availability -- Food Matrix -- Texture -- Structure -- The Macrostructure Level: -- The Microstructure Level: -- Stability and Processing -- Water Diffusion -- Thermal Conductivity -- NMR AS A MULTIPURPOSE TECHNIQUE FOR FOOD ASSAY -- Spectroscopy -- 1. Food Authentication -- 2. Food Origin -- 3. Food Traceability -- Relaxometry -- Magnetic Resonance Imaging -- Hybrid Methods -- Chemical Shift Imaging -- Relaxometry Mapping -- Spectral-Relaxation Deconvolution -- DATA ANALYSIS, INFORMATION EXTRACTION AND KNOWLEDGE GENERATION -- Analytic Approach -- Holistic View -- PROSPECTS -- CONCLUDING REMARKS -- CONFLICT OF INTEREST -- ACKNOWLEDGEMENTS -- REFERENCES -- NMR Spectroscopy for Evaluation of Lipid Oxidation -- INTRODUCTION -- Challenges in Assessing Lipid Oxidation -- 1H NMR Spectroscopy for Assessment of Lipid Oxidation -- Assessment of Lipid Oxidation by Monitoring 1H NMR Signal Intensities -- 1H NMR Spectroscopy for Identification of Oxidation Products -- 13C NMR spectroscopy for Assessment of Lipid Oxidation -- 31P NMR -- CONCLUSION -- CONFLICT OF INTEREST -- ACKNOWLEDGEMENTS -- REFERENCES -- The Application of NMR Spectroscopy to the Study of Pyranoanthocyanins: Structural Elucidation, Solution Equilibria and

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