1. Record Nr. UNINA9910841506003321

Autore	Goodner Kevin
Titolo	Practical Analysis of Flavor and Fragrance Materials [[electronic resource]]
Pubbl/distr/stampa	Hoboken, : Wiley, 2011
ISBN	1-283-17823-0 9786613178237 1-4443-4313-0 1-4443-4314-9
Edizione	[1st ed.]
Descrizione fisica	1 online resource (250 p.)
Altri autori (Persone)	RouseffRussell
Disciplina	664.07 664.5 664/.07
Soggetti	Flavor - Analysis Flavor -- Analysis Flavor - Biotechnology Flavor -- Biotechnology Flavoring essences - Analysis Flavoring essences -- Analysis Chemical & Materials Engineering Engineering & Applied Sciences Chemical Engineering
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di contenuto	Practical Analysis of Flavor and Fragrance Materials; Contents; Preface; About the Editors; List of Contributors; 1 Overview of Flavor and Fragrance Materials; 1.1 Flavor Aroma Chemicals; 1.1.1 Nature Identical; 1.1.1.1 Alcohols; 1.1.1.2 Acids; 1.1.1.3 Esters; 1.1.1.4 Lactones; 1.1.1.5 Aldehydes; 1.1.1.6 Ketones; 1.1.2 Heterocycles; 1.1.2.1 Oxygen-containing; 1.1.2.2 Nitrogen-containing; 1.1.2.3 Sulfur-containing; 1.1.3 Sulfur Compounds; 1.1.3.1 Mercaptans; 1.1.3.2 Sulfides; 1.2 Flavor Synthetics; 1.3 Natural Aroma Chemicals; 1.3.1 Isolates; 1.3.2 Biotechnology; 1.3.3 'Soft Chemistry'

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Sommario/riassunto

Modern flavours and fragrances are complex formulated products containing blends of aroma compounds with auxiliary materials, enabling desirable flavours or fragrances to be added to a huge range of products. The flavour and fragrance industry is a key part of the worldwide specialty chemicals industry, yet most technical recruits have minimal exposure to flavours and fragrances before recruitment. The analytical chemistry of flavour and fragrance materials presents specific challenges to the analytical chemist, as most of the chemicals involved are highly volatile, present in very small amoun