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Nota di contenuto	Food Flavour Technology; Contents; List of contributors; Preface; 1 Creating and formulating flavours; 1.1 Introduction; 1.1.1 A little history; 1.2 Interpreting analyses; 1.3 Flavour characteristics; 1.3.1 Primary characters; 1.3.2 Secondary characteristics; 1.3.3 Taste effects; 1.3.4 Complexity; 1.3.5 Flavour balance; 1.3.6 Unfinished work; 1.4 Applications; 1.4.1 Ingredient factors; 1.4.2 Processing factors; 1.4.3 Storage factors; 1.4.4 Consumption factors; 1.5 Flavour forms; 1.5.1 Water-soluble liquid flavours; 1.5.2 Clear water-soluble liquid flavours; 1.5.3 Oil-soluble liquid flavours 1.5.4 Emulsion-based flavours 1.5.5 Dispersed flavours; 1.5.6 Spray-dried flavours; 1.6 Production issues; 1.7 Regulatory affairs; 1.8 A typical flavour; 1.9 Commercial considerations; 1.9.1 International tastes; 1.9.2 Abstract flavours; 1.9.3 Matching; 1.9.4 Customers; 1.10 Summary; References; 2 Flavour legislation; 2.1 Introduction; 2.2 Methods of legislation; 2.3 Legislation in the United States; 2.4

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## Sommario/riassunto

Food flavour technology is of key importance for the food industry. Increasingly, food products must comply with legal requirements and conform to consumer demands for "natural" products, but the simple fact is that, if foods do not taste good, they will not be consumed and any nutritional benefit will be lost. There is therefore keen interest throughout the world in the production, utilisation and analysis of flavours. The second edition of this successful book offers a broad introduction to the formulation, origins, analysis and performance of food flavours, updating the original chapter

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