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Sommario/riassunto	Oxidative rancidity is a major cause of food quality deterioration, leading to the formation of undesirable off-flavours as well as unhealthful compounds. Antioxidants are widely employed to inhibit oxidation, and with current consumer concerns about synthetic additives and natural antioxidants are of much interest. The two volumes of Oxidation in foods and beverages and antioxidant applications review food quality deterioration due to oxidation and methods for its control. The first volume focuses on oxidation mechanisms and antioxidant activity. Initial chapters in part one describe o