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Titolo	Hyphenated techniques in grape and wine chemistry // edited by Riccardo Flamini
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Descrizione fisica	1 online resource (363 p.)
Altri autori (Persone)	FlaminiRiccardo
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Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Principal parameters of grape ripening and wine fermentation / Rocco Di Stefano & Riccardo Flamini -- High performance liquid chromatography analysis of grape and wine polyphenols / Rocco Di Stefano & Riccardo Flamini -- Polyphenols analysis by liquid-mass spectrometry / Riccardo Flamini & Mirko De Rosso -- Grape and wine contaminants / Riccardo Flamini & Roberto Larcher -- Analysis of aroma compounds in wine / Giuseppe Versini1 .. [et al.]. -- Analysis of pesticide residues in grape and wine / Paolo Cabras & Pierluigi Caboni -- Proteins and peptides in grape & wine / Andrea Curioni, Simone Vincenzi & Riccardo Flamini -- Elements and inorganic anions in winemaking / Roberto Larcher & Giorgio Nicolini.
Sommario/riassunto	This book presents the modern applications of hyphenated techniques in the analysis and study of the chemistry of grape, wine, and grape-derivative products. It explains the different applications and techniques used in the laboratory, such as liquid- and gas-phase chromatography, mass spectrometry, and capillary electrophoresis, and describes the methods developed using instrumentation with high

performance and reliability. Additionally, the book covers the principal applications of modern sample preparation methods, such as solid-phase-extraction and solid-phase-microextraction.
