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Food, Glorious Food. Food: the chemistry of its components, 5 th ed. Tom Coultate. RSC Publishing, Cambridge, UK, 2009, 500 pp, SB ISBN 978-0-85404-111-4. Reviewed by Mike Morgan. Food science (a phrase I use in the widest sense possible) has changed enormously in the last 20 years or so since the appearance of the first edition

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Food chemistry is the study of chemical processes and interactions of all biological and non-biological components of foods. The biological substances include such items as meat, poultry, lettuce, beer, milk as examples. It is similar to biochemistry in its main components such as carbohydrates, lipids, and protein, but it also includes areas such as water, vitamins, minerals, enzymes, food ...

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As the name implies, food chemistry is the branch of chemistry that deals with

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the chemistry behind the biochemical nature of food, their properties and how they are processed in the body. It involves the study of chemical components from proteins to carbohydrates and more. In food chemistry, we learn how different processing techniques affect a certain type of food and also for ways to enhance the quality of food.

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## **Components: Amazon.co.uk ...**

Food chemistry studies and analyzes molecules and their transformations/reactions in food. However, before you can start doing these more complex analyses on your food, it's useful to have your basics sorted. The articles you will find here do just that.

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