

Carbohydrate Chemistry For Food Scientists 2nd Edition

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Book : Carbohydrate chemistry for food scientists 2007 No.Ed.2 pp.389 pp. ref.many Abstract : The first edition of this book has been updated and expanded. As with the first edition, the goal has been to explain in an easily understandable way (1) structures of native carbohydrates carbohydrates Subject Category: Chemicals and Chemical Groups

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This new edition contains expanded sections on Maillard browning reaction, dietary fiber, fat mimetics, and polyols, along with discussions of physical attributes, imparted functionalities, and real applications. ' Carbohydrate Chemistry for Food Scientists ' functions as a valuable source on the chemistry of food carbohydrates for advanced undergraduate and graduate students, along with a succinct, user-friendly, employed reference book for food science specialists.

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Carbohydrate Chemistry for Food Scientists, Second Edition serves as a textbook on the chemistry of food carbohydrates for advanced undergraduate and graduate students and a concise, user-friendly, applied reference book for food science professionals. Need-to-know information added to the new edition:

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