



Biochemistry of Foods

N.A. Michael Eskin, Fereidoon Shahidi

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This bestselling reference bridges the gap between the introductory and highly specialized books dealing with aspects of food biochemistry for undergraduate and graduate students, researchers, and professionals in the fields of food science, horticulture, animal science, dairy science and cereal chemistry.

Now fully revised and updated, with contributing authors from around the world, the third edition of **Biochemistry of Foods** once again presents the most current science available. The first section addresses the biochemical changes involved in the development of raw foods such as cereals, legumes, fruits and vegetables, milk, and eggs. Section II reviews the processing of foods such as brewing, cheese and yogurt, oilseed processing as well as the role of non-enzymatic browning. Section III on spoilage includes a comprehensive review of enzymatic browning, lipid oxidation and milk off-flavors. The final section covers the new and rapidly expanding area of rDNA technologies. This book provides transitional coverage that moves the reader from concept to application.

- Features new chapters on rDNA technologies, legumes, eggs, oilseed processing and fat modification, and lipid oxidation
- Offers expanded and updated material throughout, including valuable illustrations
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