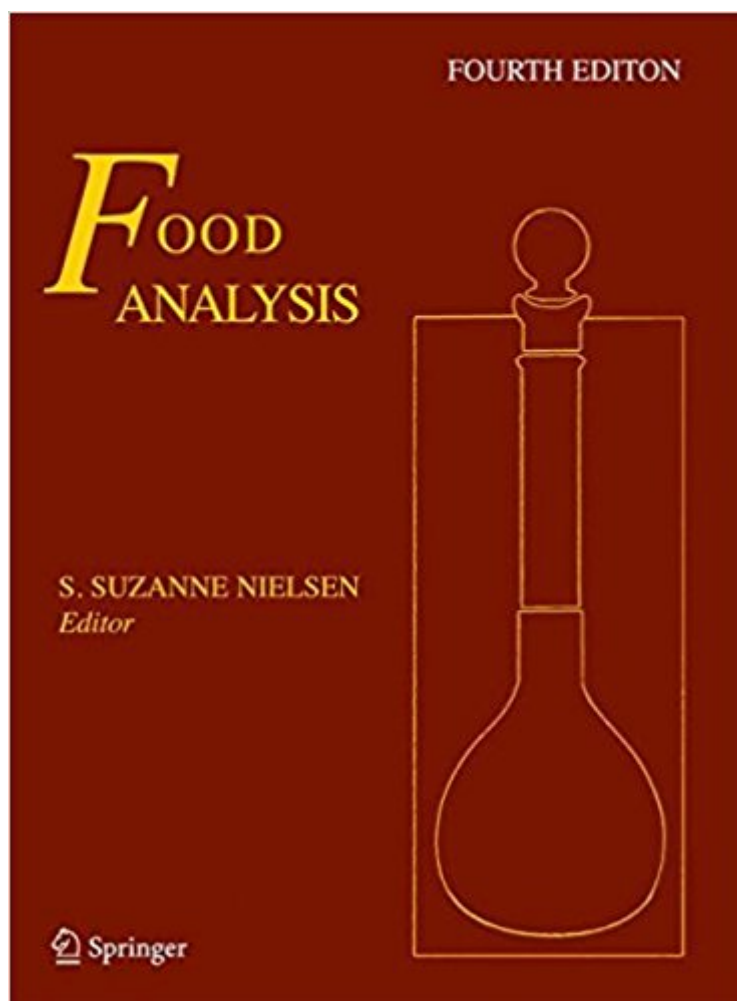The book was found

Food Analysis (Food Science Text Series)

Synopsis

This book provides information on the techniques needed to analyze foods in laboratory experiments. All topics covered include information on the basic principles, procedures, advantages, limitations, and applications. This book is ideal for undergraduate courses in food analysis and is also an invaluable reference to professionals in the food industry. General information is provided on regulations, standards, labeling, sampling and data handling as background for chapters on specific methods to determine the chemical composition and characteristics of foods. Large, expanded sections on spectroscopy and chromatography also are included. Other methods and instrumentation such as thermal analysis, ion-selective electrodes, enzymes, and immunoassays are covered from the perspective of their use in the analysis of foods. A website with related teaching materials is accessible to instructors who adopt the textbook.

Book Information

Series: Food Science Text Series

Hardcover: 602 pages

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Average Customer Review: 4.0 out of 5 stars   14 customer reviews

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Customer Reviews

"[...]an excellent introductory food analysis textbook[...]for instruction, or as a reference manual for analysts in the food industry." (Food Technology)

This book serve as a technical manual for many different forms of food analysis. It is not a beginner/introduction book. This book has many applications in the food industry for small companies with some capital looking to start their own food quality labs. As a food science major I found that this book is not overly technical to a point where I couldn't understand the content. It

contains many basic protocols for food analysis (protein content, fat extraction, caloric content, etc.) From the student perspective, my professor lectured from incomplete power point slides and this book provided me with information that allowed me to fill in the blanks. This is a book I'm adding to my food science collection as a reference book. I also earned an A in my Food Analysis class so I would recommend this book to anyone who intends on working in the lab in the food industry or for the government.

This is the book, if you are taking Food Analysis class, especially in Food Science Purdue, you have to at least rent this book. Dr. Nielsen teach the class and she write the book, reading this just like listen to her in class!

Textbook for a food science class. Price is cheaper compared to other textbooks (the expensive chemistry ones and biology ones...you know).

ok

Pretty good textbook and I ended up keeping it to refer back to. Fairly decent example problems.

Great book, very comprehensive!

I bought this book with the idea of using it as an introductory reference. Clicking on the thumbnail revealed a reasonable text on the subject. The item delivered was a long list of study questions with no discussion of food analysis. $50+ for nothing. I returned it and never want to see it again.

This book was a broad ranging book, covering all the basic techniques (and their variations) used in industry for the testing and analysis of food products. Each chapter is written by a different author, so there is some variety in the tone, style, length, and quality of writing throughout.On the plus side, the book is very complete as an introduction to food analysis and could be used as a good reference for those times when you find yourself thinking "how do people test for _____ again?" There are numerous references and typically, the reader is referred to a few detailed sources if more information is desired. The book is fairly concise and doesn't dwell on any one topic too long, which allows for learning a lot of basic knowledge very quickly. It is designed for college students and basic grad school courses in food analysis. And for what it is designed for, it works well.On the

negative side, there are times where it feels like too much information is trying to be crammed into a few pages and the reader is left feeling overwhelmed. There are study questions at the end of each chapter which are often very basic and can be difficult to connect to the text. Additionally, the outline/subsections of each chapter can get to be too much (I think there are sections like 2.4.3.2.5.1) - a simpler format would have been appreciated.Overall, I would recommend it as a reference for knowing which technique to use when, and as a teaching tool for broad based introductions to food analysis.

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