

CONTENTS

1. The General Properties, Significance and Sensory Analysis of Food Carbohydrates	1
2. Physical, Chemical and Biochemical Methods of Analysis of Carbohydrates	15
3. Monochromatic Polarimetry	41
4. High Performance Liquid Chromatography	61
5. Gas-Liquid Chromatography	91
6. Carbohydrate Analysis as an Aid to Synthesis	125
7. Nuclear Magnetic Resonance Spectroscopy in the Structural Analysis of Food-Related Carbohydrates	149
8. The Analysis of Food Glycosides	225
9. Analysis of Carbohydrate in the Alimentary Tract and its Nutritional Significance	269
Index	299