

CONTENTS

1.	Application of Microcomputer Technology in Flavor Research: Sensory Evaluation	1
2.	MAECIS: A Computer System for Handling and Analysis of Flavor and Fragrance Molecules	9
3.	Computer-Based Molecular Design of Artificial Flavoring Agents	19
4.	Mathematical Approaches for Quantitative Design of Odorants and Tastants	33
5.	Use of Microcomputers for Product Optimization	51
6.	Economics of Laboratory Information Management Systems	65
7.	Instantaneous Analysis of Fragrances, Flavors, and Other Vapor-Phase Chemicals: Atmospheric Pressure Chemical Ionization Tandem Triple Quadrupole Mass Spectrometry (APCI/MS/MS)	75
8.	Near IR Reflectance Analysis: An Example of Computer-Aided Chemistry	93
9.	Multivariate and Gas Chromatographic Techniques in Flavor Research	109
10.	Analytical Flavor Data: Enhancement with Computer Techniques	131
11.	Experiences in Use of Robotics in an Analytical Research Laboratory	149
	Author Index	159
	Subject Index	159