

CONTENTS

Contents of Volume 1: Physical Characterization and Nutrient Analysis	<i>iii</i>
Contents of Volume 2: Residues and Other Food Component Analysis	<i>ix</i>
Contributors to Volume 1	<i>xi</i>
SAMPLE PREPARATION AND CHEMOMETRICS	
1. Sample Preparation	1
<i>Michael J. Lichon</i>	
2. Chemometrics	21
<i>Michele Forina and Giuliana Drava</i>	
PHYSICAL CHARACTERIZATION	
3. Determination of Moisture and Ash Contents of Food	39
<i>Young W Park</i>	
4. Mechanical Properties of Food	93
<i>D. W. Stanley, Ashley P. Stone, and Marvin A. Tung</i>	
5. Optical Properties	139
<i>Carlos Calvo</i>	
6. Sensory Evaluation Techniques	163
<i>Giovanni Parolari</i>	

NUTRIENT ANALYSIS

7. Amino Acids	197
<i>Jeffrey H. Baxter</i>	
8. Peptides	229
<i>Dolores Gonzalez de Llano, Tomas Herraiz, and M. Carmen Polo</i>	
9. Proteins in Food	277
<i>John Van Camp and A. Huyghebaert</i>	
10. Enzymes	311
<i>R. Munoz and A. Ros Barcelo</i>	
11. Analysis of Neutral Lipids: Fatty Acids	331
<i>Boukare G. Sempore and Jean A. Bezard</i>	
12. Analysis of Neutral Lipids: Triacylglycerols	395
<i>Boukare G. Sempore and Jean A. Bezard</i>	
13. Analysis of Neutral Lipids: Unsaponifiable Matter	491
<i>Boukare G. Sempore and Jean A. Bezard</i>	
14. Phospholipids	507
<i>Paul Van der Meeren, Jan Vanderdeelen, and Leon Baert</i>	
15. Carbohydrates	533
<i>Miguel Peris-Tortajada</i>	
16. Alcohols in Foods and Beverages	551
<i>Mauro Amelio</i>	
17. Determination of the Fat-Soluble Vitamins in Foods by High-Performance Liquid Chromatography	601
<i>George F. M. Ball</i>	
18. Water-Soluble Vitamins	649
<i>L. Faye Russell</i>	
19. Organic Acids	715
<i>D. Blanco Gomis and J. J. Mangas Alonso</i>	
20. Organic Bases	745
<i>Maria Carla Gennaro, Donatella Giacosa, Claudia Abrigo, Paola Biglino, and Ennio Campi</i>	
21. Phenolic Compounds	821
<i>Hyoung S. Lee and Bill W. Widmer</i>	
22. Bittering Substances	895
<i>Ian McMurrrough and David Madigan</i>	
23. Pigments	937
<i>Reinhard Eder</i>	
24. Aroma Compounds	1015
<i>Robertino Barcarolo, Cristina Tutta, and Pierino Casson</i>	
25. Dietary Fiber	1051
<i>John A. Monro</i>	

Contents of Volume 2: Residues and Other Food Component Analysis

RESIDUES

- | | |
|---|------|
| 26. Mycotoxins in Food: Methods of Analysis | 1089 |
| <i>Joe W. Dorner</i> | |
| 27. Phycotoxins: Paralytic Shellfish Poisoning and Diarrhetic Shellfish Poisoning | 1147 |
| <i>Luis M. Botana, Mercedes Rodriguez-Vieytes, Amparo Alfonso, and
M. Carmen Louzao</i> | |
| 28. Analysis of Residual Antibacterials in Food of Animal Origin | 1171 |
| <i>Nikolaos A. Botsoglou and Dimitrios J. Fletouris</i> | |
| 29. Residues of Growth Promoters in Edible Products | 1263 |
| <i>C. Van Peteghem, E. Daeseleire, and K. Vanoosthuyze</i> | |
| 30. Analysis of Urea Pesticides in Food | 1291 |
| <i>Jose Z. Tadeo</i> | |
| 31. Analysis of Organochlorine Pesticides in Foods | 1307 |
| <i>H. S. Rathore, L. Ali, S. K. Saxena, and R. Sharma</i> | |
| 32. Analysis of Carbamate Pesticides Residues in Foods | 1381 |
| <i>H. S. Rathore, S. K. Saxena, and Tahira Begum</i> | |
| 33. Residues of Organophosphates in Food | 1437 |
| <i>Jordi Manes, Guillermina Font, Yolanda Picó, and Juan Carlos Molto</i> | |
| 34. Fungicide Residues in Foods | 1461 |
| <i>I. Scaroni, M. P. Previati, and A. Bovolenta</i> | |
| 35. Residue Analysis of Herbicides in Fruits and Vegetables | 1501 |
| <i>Yuk Y. Wield</i> | |
| 36. Food Packaging Residues | 1531 |
| <i>Joseph Jeanfils</i> | |
| 37. Methods for the Determination of Chlorinated
Dibenzo p-dioxins, Dibenzofurans, and Biphenyls in Food | 1545 |
| <i>James Sherry and Francis Onuska</i> | |
| 38. N-Nitroso Compounds | 1603 |
| <i>Hugues Biaudet, Brigitte Pignatelli and Gerard Debry</i> | |
| 39. Polycyclic Aromatic Hydrocarbons | 1641 |
| <i>Katsumi Tamakawa, Takeo Kato, and Masahiko Oba</i> | |
| 40. Metal Contamination | 1665 |
| <i>Joanna MasYowska</i> | |

MISCELLANEOUS

41. Nonenzymatic Browning	1683
<i>Agustin Olano and Isabel Martinez-Castro</i>	
42. Colorants	1723
<i>Joanna Maslowska</i>	
43. Preservatives in Foods	1745
<i>Jolana Karovicova and Peter Simko</i>	
44. Analysis of Synthetic Food Antioxidants	1769
<i>Teresa Galeano Diaz and Agustina Guiberteau Cabanillas</i>	
45. Intense Sweeteners	1835
<i>Jacques Prodollet</i>	
46. Determination of Cations and Anions by Capillary Electrophoresis	1867
<i>Barry Mopper</i>	
47. Methods of Identification of Irradiated Foodstuffs	1889
<i>Jacques J. Raf and Michael Kent</i>	
48. Instruments and Techniques	1907
<i>A. M. Siouf and C. Delaurent</i>	
<i>Index</i>	1989