

## Contents of Volume 3

Preface	iii
Contents of Volume 1	vii
Contents of Volume 2	ix
Contributors to Volume 3	xi
<b>44. Sample Preparation</b> <i>Michael J. Lichon</i>	1741
<b>45. Chemometrics</b> <i>Michele Forina, Silvia Lanteri, and Chiara Casolino</i>	1757
<b>46. Particle Size Analysis</b> <i>Paul Van der Meeren, Koen Dewettinck, and Hans Saveyn</i>	1805
<b>47. Surface Charge Analysis</b> <i>Paul Van der Meeren, Jan Cocquyt, and Jan Vanderdeelen</i>	1825
<b>48. Differential Scanning Calorimetry in the Analysis of Foods</b> <i>J. I. Boye</i>	1837
<b>49. Nonenzymatic Browning</b> <i>Agustín Olano and Isabel Martinez-Castro</i>	1855
<b>50. Determination of Cations and Anions by Chromatographic and Electrophoretic Techniques</b> <i>Christian W. Klampfl</i>	1891

51. Methods of Detection of Irradiated Foodstuffs and Related Products <i>Jacques J. Raffi</i>	1919
52. Analysis of Meat-Containing Food <i>Fidel Toldra and Milagro Reig</i>	1941
53. Analysis of Meat Quality <i>Fidel Toldra and Mónica Flores</i>	1961
54. Radionuclide Concentrations in Food <i>Michael Pöschl</i>	1979
55. Detection and Quantification of <b>Genetically</b> Modified Organisms in Food by DNA-Based and Protein-Based Methods <i>John Fagan</i>	1999
56. Food Adulteration <i>Eric C. Wilhelmsen</i>	2031
57. Instruments and Techniques <i>A. M. Siouffi</i>	2057
58. Biosensors for Food Analysis <i>Stephen White</i>	2133
59. Nanoscale Analysis Systems <i>Peter Viherg, Kerstin Skog and Staffan Nilsson</i>	2149
Index	2165

# Contents of Volume 1

<b>1. Optical Properties</b>	1
<i>Carlos Calvo</i>	
<b>2. Sensory Evaluation Techniques</b>	21
<i>Benoît Rousseau</i>	
<b>3. Water Activity</b>	39
<i>Anthony J. Fontana and Colin S. Campbell</i>	
<b>4. Determination of Moisture and Ash Contents of Foods</b>	55
<i>Young W. Park and Leonard N. Bell</i>	
<b>5. Amino Acids</b>	83
<i>M. Concepción Aristoy and Fidel Toldrá</i>	
<b>6. Peptides</b>	125
<i>Dolores Gonzalez de Llano, Tomás Herraiz, and M. Carmen Polo</i>	
<b>7. Proteins</b>	167
<i>John Van Camp and Stephan Dierckx</i>	
<b>8. Enzymes</b>	203
<i>R. Muñoz and A. Ros Barceló</i>	
<b>9. Fatty Acids</b>	221
<i>Rosario Zamora and Francisco J. Hidalgo</i>	
<b>10. Analysis of Neutral Lipids: Triacylglycerols</b>	275
<i>J. S. Perona and V. Ruiz-Gutierrez</i>	

<b>11. Analysis of Neutral Lipids: Unsaponifiable</b>	313
<i>W. Moreda, M. C. Pérez Carnino, and A. Cert</i>	
<b>12. Phospholipids</b>	349
<i>Bert Vanhoutte, Roeland Rornbaut, Paul Van der Meeren, and Koen Dewettinck</i>	
<b>13. Carbohydrates and Starch</b>	383
<i>Miguel Peris-Tortajada</i>	
<b>14. Alcohols in Food and Beverages</b>	409
<i>Andrea Antonelli</i>	
<b>15. Analysis of Fat-Soluble Vitamins in Food</b>	431
<i>Lin Ye and Ronald Eitenrniller</i>	
<b>16. Water-Soluble Vitamins</b>	487
<i>L. F. Russell</i>	
<b>17. Organic Acids</b>	573
<i>D. Blanco Gornis and J. J. Mangas Alonso</i>	
<b>18. Organic Bases</b>	603
<i>Silvia Angioi, Maria Carla Gennaro, Valentina Gianotti, Emilio Marengo, and Elisa Robotti</i>	
<b>19. Phenolic Compounds in Foods</b>	657
<i>Hyoung S. Lee</i>	
<b>20. Aroma Compounds</b>	717
<i>W. Grosch</i>	
<b>21. Inorganic Nutrients</b>	747
<i>A. Alegría, R. Barberá, R. Farré, and M. J. Lagarda</i>	
<b>22. Dietary Fiber</b>	771
<i>John A. Monro</i>	
<b>23. Pigments</b>	805
<i>Reinhard Eder</i>	

*A cumulative index appears in Volume 3*

## Contents of Volume 2

<b>24. Mycotoxins</b>	879
<i>Marina Miraglia, Barbara De Santis, Silvana Grossi, and Carlo Brera</i>	
<b>25. Phycotoxins</b>	911
<i>Luis M. Botana, Mercedes R. Vieytes, Carmen Louzao, and Amparo Alfonso</i>	
<b>26. Residual Antibacterials in Food</b>	931
<i>Nikolaos A. Borsoglou and Dimitrios J. Fletouris</i>	
<b>27. Residues of Growth Promoters</b>	1037
<i>Carlos Van Peteghem and Els Daeseleire</i>	
<b>28. Urea Pesticide Residues in Food</b>	1065
<i>Juan Carlos Molto Cortés and Houda Berrada</i>	
<b>29. Organochlorine Pesticide Residues in Food</b>	1101
<i>Azif Khan, R. A. Rao, and H. S. Rathore</i>	
<b>30. Carbamate Pesticide Residues in Food</b>	1177
<i>Evaristo Ballesteros Tribaldo</i>	
<b>31. Organophosphate Pesticide Residues in Food</b>	1211
<i>Yolanda Picó, Guillermina Font, and Jordi Mañes</i>	
<b>32. Fungicide Residues</b>	1249
<i>J. L. Tadeo, C. Sánchez-Brunete, and A. Rodríguez</i>	
<b>33. Herbicide Residues</b>	1269
<i>J. L. Tudeo, C. Sanchez-Brunete, and R. A. Pérez</i>	

<b>34. Packaging and Other Food Contact Material Residues</b>	1297
<i>Bruno De Meulenaer and Andre Huyghebaert</i>	
<b>35. Polychlorobiphenyl Residues</b>	1331
<i>Roger Fuoco and Alessio Ceccarini</i>	
<b>36. Dioxin and Dioxin-Like PCB Residues</b>	1363
<i>Anton Kočan</i>	
<b>37. N-Nitroso Compounds in Food</b>	1403
<i>Nak-Ju Sung</i>	
<b>38. Polycyclic Aromatic Hydrocarbons in Food</b>	1449
<i>Katsumi Tamakawa</i>	
<b>39. Metal Contamination in Food</b>	1485
<i>D. Vélez, V. Devesa, M. A. Sũner, and R. Montoro</i>	
<b>40. Synthetic Colorants</b>	1513
<i>M. Beatriz A. Glória</i>	
<b>41. Postharvest and Processed Food Preservatives</b>	1543
<i>Peter Šimko and Jolana Karovičová</i>	
<b>42. Analysis of Synthetic Food Antioxidants</b>	1577
<i>Teresa Galeano Díaz and Agustina Guiberteau Cabanillas</i>	
<b>43. Intense Sweeteners</b>	1643
<i>Luis Fermin Capitán Vallvey</i>	

*A cumulative index appears in Volume 3.*