

## CONTENTS

### CHAPTER

1	INTRODUCTION	1
2	GENERAL METHODS	6
3	GENERAL METHODS FOR ADDITIVES AND CONTAMINANTS	27
4	SUGAR AND PRESERVES	107
5	FRUIT AND VEGETABLE PRODUCTS	158
6	CEREALS AND FLOUR	204
7	STARCH PRODUCTS: BAKING POWDERS: EGGS: SALAD CREAM	240
8	BEVERAGES AND CHOCOLATE	264
9	HERBS AND SPICES	289
10	FERMENTATION PRODUCTS	324
11	FLESH FOODS: TABLE JELLIES	365
12	DAIRY PRODUCTS (I)	402
13	DAIRY PRODUCTS (II)	452
14	OILS AND FATS	488
15	MISCELLANEOUS	519
	APPENDIX I-Preservatives in Food Regulations, 1975	527
	APPENDIX II-Miscellaneous Additives, including Liquid Freezants	541
	APPENDIX III-Flavoring Agents	543
	APPENDIX IV-Claims Regarding Vitamin and Mineral Contents	543
	APPENDIX V-Energy Calculations	546
	APPENDIX VI- Filters for Spectrophotometry	547
	APPENDIX VII-Spectrophotometric Data	548
	APPENDIX VIII-Factors for Volumetric Analysis	550
	APPENDIX IX-SI System of Units, Metrication	552
	APPENDIX X-The Emulsifiers and Stabilisers in Food Regulations	554
	INDEX	555
	LOGARTHMS	574