

## CONTENTS

CHAPTER ONE.	DEVELOPMENT OF FOOD CHEMISTRY	1
CHAPTER TWO.	FATS AND OTHER LIPIDS	12
CHAPTER THREE.	CARBOHYDRATES	65
CHAPTER FOUR.	PROTEINS IN FOODS	114
CHAPTER FIVE.	THE FLAVOR AND AROMA OF FOOD	148
CHAPTER SIX.	MEAT AND MEAT PRODUCTS	171
CHAPTER SEVEN.	VEGETABLES AND FRUITS	218
CHAPTER EIGHT.	MILK AND MILK PRODUCTS	293
CHAPTER NINE.	CEREALS AND THEIR USE	316
CHAPTER TEN.	FOOD ADDITIVES	351
APPENDIX ON FOOD ADDITIVES		357
INDEX		365