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Flavor Science: Sensible Principles and Techniques (ACS Professional Reference Book)

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From Brand: American Chemical Society : Flavor Science: Sensible Principles and Techniques (ACS Professional Reference Book) before purchasing it in order to gage whether or not it would be worth my time, and all praised Flavor Science: Sensible Principles and Techniques (ACS Professional Reference Book):

Describes the use and importance of bioassays in the study of flavor chemistry. Examines how precursors and characteristic odor compounds are formed and released. Describes sophisticated instrumentation routinely used to obtain information quickly from small samples. Discusses biotechnology in the flavor industry. Of interest to professionals both inside and outside the field of flavor research. Based on a successful American Chemical Society workshop.