Flavours and Fragrances: Chemistry, Bioprocessing and Sustainability

From Ralf G Berger
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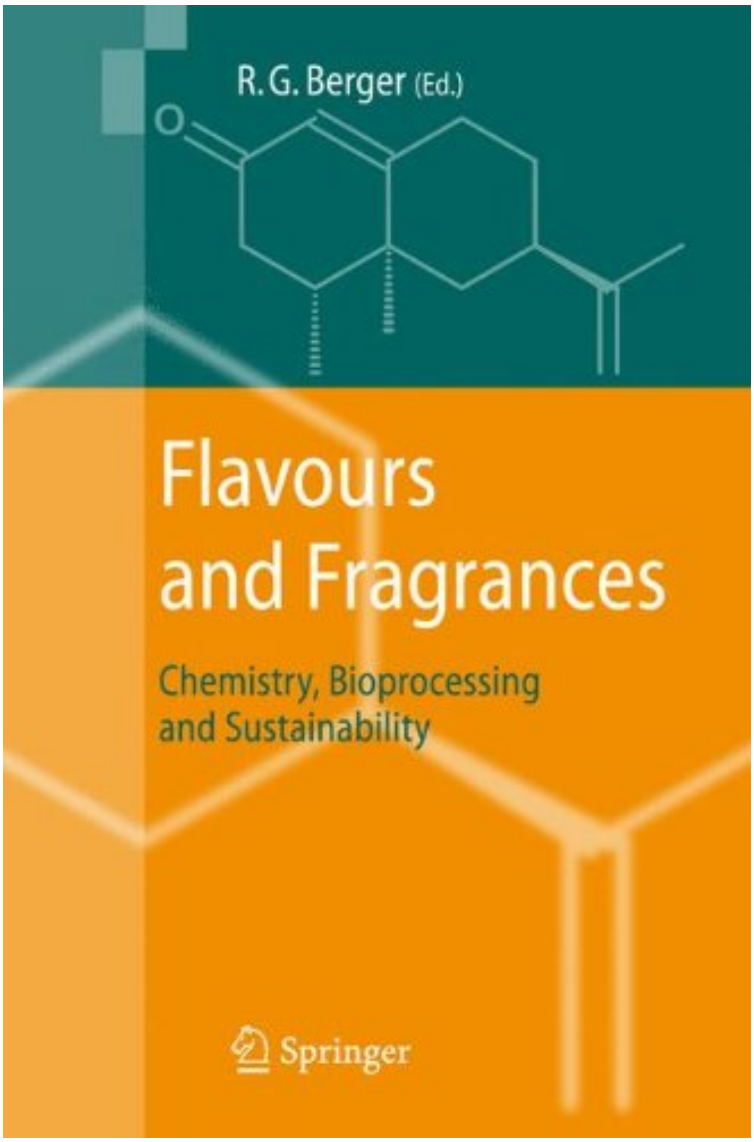

#3466624 in Books Ralf G Berger 2007-03-28Original language:EnglishPDF # 1 9.20 x 1.50 x 6.20l, 2.30 #File Name: 3540493387648 pagesFlavours and Fragrances Chemistry Bioprocessing and Sustainability | File size: 28.Mb

From Ralf G Berger : Flavours and Fragrances: Chemistry, Bioprocessing and Sustainability before purchasing it in order to gage whether or not it would be worth my time, and all praised Flavours and Fragrances: Chemistry,

Bioprocessing and Sustainability:

This book is an introduction to the world of aroma chemicals, essential oils, fragrances and flavour compositions for the food, cosmetics and pharmaceutical industry. Present technology, the future use of resources and biotechnological approaches for the production of the respective chemical compounds are described. The book has an integrated and interdisciplinary approach on future industrial production and the issues related to this topic.

From the Back CoverThis book is an introduction to the fascinating world of aroma chemicals, essential oils, fragrances and flavour compositions for the food, cosmetics and pharmaceutical industry. The present state-of-the-art technology, the future use of resources and biotechnological approaches for the production of the respective chemical compounds are described. A large section is devoted to the description of the renewable resources of flavours: spice plants, fruits from moderate to tropical climates, vegetables, fermented and heated plants. Analytical methods, such as gas chromatography coupled to human or electronic noses or to a mass spectrometer, are outlined and consumer trends, legal and safety aspects are described. Novel renewable resources come from biotechnology. Enzymes, for example, bio-transform cheap substrates to produce flavours de novo; plant cells in culture may serve as a rich resource of genes coding for metabolic activities in transgenic producers. The book will be of great interest to scientists and engineers in the food, flavour, fragrance and pharmaceutical industries and all respective researchers in academia.