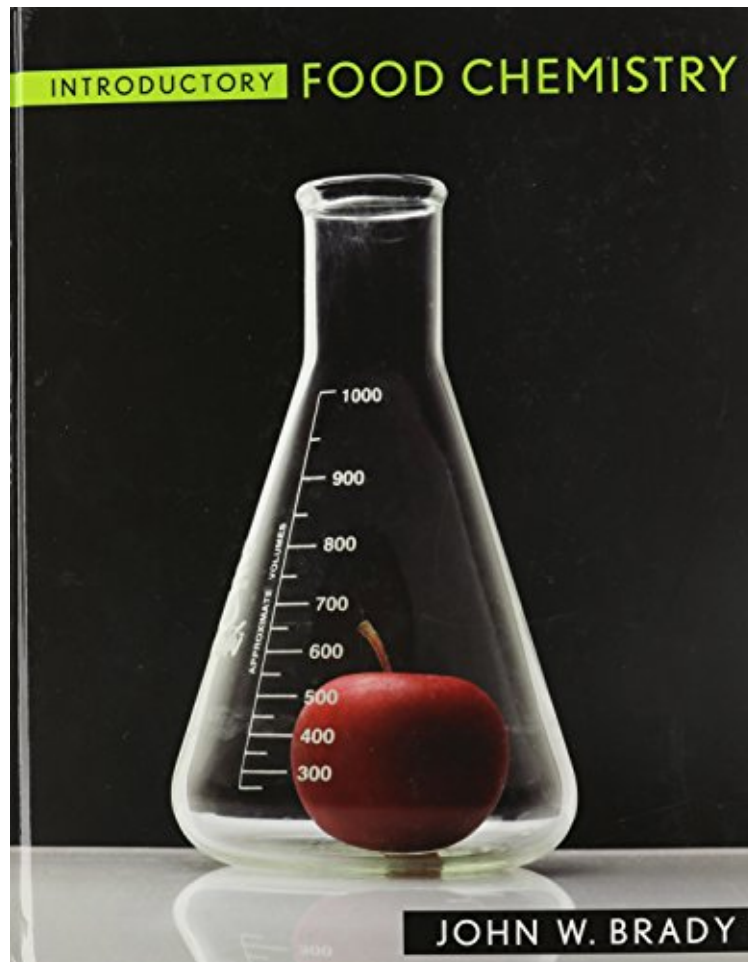


Introductory Food Chemistry

John W. Brady

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John W. Brady : Introductory Food Chemistry before purchasing it in order to gauge whether or not it would be worth my time, and all praised Introductory Food Chemistry:

0 of 0 people found the following review helpful. Five Stars By sarahA must have for any food science student. Have used as a reference for many classes. 1 of 2 people found the following review helpful. This is THE text! By SusieThorough! Engaging! A joy to read! Will have a permanent place in my collection!

Food chemistry is the study of the underlying properties of foods and food ingredients. It seeks to understand how chemical systems behave in order to better control them to improve the nutritional value, safety, and culinary presentation of food. John W. Brady's comprehensive full-color textbook provides a key resource for students of the field. Designed for undergraduate and beginning graduate level courses, Introductory Food Chemistry explores traditional topics that students need to understand if they are to pursue careers in food in either academia or industry as

well as many new and current topics not covered in other textbooks. These topics include mad cow disease, foods contaminated with melamine, acrylamide in baked foods, wine chemistry, allergens, genetically modified foods, as well as current understanding of dietary cholesterol, high fructose corn syrups, and artificial sweeteners. Authored by one of the leading scholars in the field, *Introductory Food Chemistry* deploys the most current understanding of the relationship between molecular structure and function for food proteins, carbohydrates, and lipids. The book also makes critical use of color figures that illustrate food transformations visually in three dimensions rather than relying on dry equations alone.

"*Introductory Food Chemistry* is the first undergraduate text that effectively integrates physical, chemical, and structural biology principles into the teaching of food chemistry. John W. Brady treats foods as physical systems composed of molecules that undergo complex chemical reactions. The publication of this book should instigate a minor revolution in how food chemistry is taught in the United States." Richard D. Ludescher, Rutgers, the State University of New Jersey
About the Author John W. Brady is Professor in the Department of Food Science at Cornell University, where he has taught introductory food chemistry courses for over twenty years. He is coeditor of *Computer Modeling of Carbohydrate Molecules* and *Modelling Molecular Structure and Reactivity in Biological Systems*. He has also served on the editorial boards of *Food Biophysics*, *Chemical Design Automation News*, and *Biopolymers*.