

Lipids in Food Flavors, , ISSN 0097-6156, #Chi-Tang Ho, American Chemical Society. Meeting, Thomas G. Hartman #1994 #Wiley, 1994 #9780841229228 #333 pages

Lipids represent a major component of food and important structural and functional constituents of cells in biological systems. The aim of this special issue is to provide a representation of the new analytical and qualitative aspects about food lipids. The main focus is on the state of the art in the various areas covered, with an indication of the current developments taking place and the problems and challenges that remain to be addressed. Lipids contribute to many desirable qualities to foods, including attributes of texture, structure, mouthfeel, flavour, and colour. Generally, the quality of food is closely related to the quality of their lipids. Very often, the degradability and alteration of lipids are the main causes of the loss of quality of food. Lipids in Food Flavors book. Read reviews from world's largest community for readers. Examines the interaction of lipid oxidation and Maillard reaction f... Goodreads helps you keep track of books you want to read. Start by marking "Lipids in Food Flavors" as Want to Read: Want to Read saving... Want to Read. Currently Reading. Read. Other editions. Enlarge cover. These lipids are responsible for the development of both desirable and undesirable flavors in marine-based food products. However, non-volatile constituents of seafoods, such as free amino acids, nucleotides, sugars and minerals, also contribute to the characteristic taste and flavor of seafoods. An overview of the evaluation of seafood flavors, studies related to their lipid constituents and important recent developments in the field is provided.", author = "Fereidoon Shahidi and Cadwallader, {Keith R.}", note = "Copyright: Copyright 2020 Elsevier B.V., All rights reserved."