

Thermally Generated Flavors: Maillard, Microwave, and Extrusion Processes (ACS Symposium Series)



The first book to comprehensively cover microwave and extrusion generated volatiles. Includes discussion of food flavor applications. Features new isolation and analysis techniques to evaluate flavors generated from heated food systems. Examines generation of Maillard-reaction flavors and characteristic odor compounds from complex model systems that mimic food-processing conditions. Describes reactions between carbohydrates and amino acids in the presence of lipids. Proposes mechanisms to explain differences between volatile compounds generated by microwave, extrusion, and conventional heating processes. Examines legal and regulatory aspects of process flavors.

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