Contents of Volume I

Contents of Volume II ix
Preface xiii
Acknowledgments xv
Editors xvii
Contributors to Volume I xix

Section I Physical and Sensory Properties

1. **Color Measurements of Muscle-Based and Dairy Foods** 3
   Laurent Dufossé, Juana Fernández-López, Patrick Galaup, and José Angel Pérez-Alvarez

2. **Rheological Properties of Food** 21
   Peter Fischer

3. **Thermal Properties Measurement of Foods** 39
   Mohammad Shafiur Rahman

4. **Flavor** 47
   Barbara d'Acampora Zellner, Paola Dugo, Giovanni Dugo, and Luigi Mondello

5. **An Introduction to Sensory Evaluation Techniques** 65
   Betina Piqueras-Fiszman, Gastón Ares, and Paula Varela Tomasco

6. **Perceptual Processes in Food Evaluation** 81
   Betina Piqueras-Fiszman and Charles Spence

7. **Moisture and Water-Holding Capacity** 93
   Karl O. Honikel

Section II Additives, Adulteration, and Traceability

8. **Synthetic Colorants** 105
   M. Beatriz A. Glória and Christian Fernandes

9. **Preservatives** 133
   Constantinos K. Zacharis and Paraskevas D. Tzanavaras

10. **Analysis of Synthetic Food Antioxidants** 161
    Agustina Guiberteau Cabanillas, Carmen Guiberteau Cabanillas, Elena Bernalte Morgado, and Teresa Galeano Diaz

11. **Intense Sweeteners** 219
    Maroula G. Kokotou, Alexandros G. Asimakopoulos, and Nikolaos S. Thomaidis

12. **Food Adulterations** 233
    Romy Vasquez-Villanueva, Elena Dominguez-Vega, Cristina Montealegre, M. Concepción Garcia, and M. Luisa Marina

13. **Food Traceability** 265
    Gregory S. Bennet

Section III Nutritional Analysis

14. Analytical Methods for Determination of Moisture and Ash in Foodstuffs 275
Milica Pojić, Snežana Kravić, and Zorica Stojanović

15. Amino Acids 297
M-Concepción Aristoy and Fidel Toldrá

16. Peptides 329
P. Puchalska, C. Esteve, M. Luisa Marina, and M. Concepción Garcia

17. Proteins 357
Marion L. Greaser and Wei Guo

18. Proteomics and Food Analysis: Principles, Techniques, and Applications 369
Carmen Piñeiro, Mónica Carrera, Benito Cañas, Xabier Lekube, and Iciar Martinez

19. Enzymes 393
Leo M.L. Nollet

20. Fatty Acids 413
Rosario Zamora and Francisco J. Hidalgo

21. Neutral Lipids: Triacylglycerols 431
Leo M.L. Nollet

22. Neutral Lipids: Unsaponifiable 459
R.B. Gómez-Coca, M.C. Pérez-Camino, and W. Moreda

23. Phospholipids 491
Jorge Ruiz, Trinidad Perez-Palacios, Antonio Silva, Nanna Viereck, and Teresa Antequera

24. Carbohydrates and Starch 509
Miguel Peris-Tortajada

25. Alcohols in Food and Beverages 535
Amanda Terol, Soledad Prats, Salvador Maestre, and José Luis Todolí

26. Fat-Soluble Vitamins 563
Monica Scognamiglio, Brigida D'Abrosca, Severina Pacifico, Marina Isidori, and Antonio Fiorentino

27. Water-Soluble Vitamins 587
Isabel Odriozola-Serrano, Gemma Oms-Oliu, and Olga Martín-Belloso

28. Organic Acids 611
Serkan Selli and Hasim Kelebek

29. Organic Bases 637
Marco Bobba, Valentina Gianotti, Fabio Gosetti, Marcello Manfredi, Emilio Marengo, Eleonora Mazzucco, and Elisa Robotti

30. Phenolic Compounds 695
Evaristo Ballesteros Tribaldo

31. Aroma Compounds 717
Stephen Elmore

32. Inorganic Nutrients 733
Amparo Alegría, A. Cilla, Rosaura Farré, and M.J. Lagarda

33. Dietary Fiber 755
John A. Monro

34. Pigments 769
Montserrat Cortina-Puig, Gabino Bolívar-Subirats, and Sílvia Lacorte

Index 795