

Chemical and Functional Properties
of Food Components Series



Methods of Analysis of Food Components and Additives

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Contents

Chapter 1

- Selection of Techniques Used in Food Analysis 1
Michael H. Tunick

Chapter 2

- Statistical Assessment of Results of Food Analysis 15
Richard Brereton

Chapter 3

- Analysis of Drinking Water 31
Marek Biziuk and Małgorzata Michalska

Chapter 4

- Analysis of Proteins, Peptides, and Amino Acids in Foods 59
Edward Kolakowski

Chapter 5

- Extraction and Analysis of Food Lipids 97
Robert A. Moreau

Chapter 6

- Determination and Speciation of Trace Elements in Foods 111
Stephen G. Capar and Piotr Szefer

Chapter 7

- Analysis of Vitamins for the Health, Pharmaceutical, and Food Sciences 159
Semih Ötles and Yildiz Karaibrahimoglu

Chapter 8

- Analysis of Carotenoids and Chlorophylls in Foods 179
Jae Hwan Lee and Steven J. Schwartz

Chapter 9	
Analysis of Polyphenols in Foods.....	199
<i>Fereidoon Shahidi and Marian Naczk</i>	
Chapter 10	
Sensory Analysis of Foods	261
<i>Kannapon Lopetcharat and Mina McDaniel</i>	
Chapter 11	
Determination of Food Allergens and Genetically Modified Components	303
<i>Kristina M. Williams, Mary W. Trucksess, Richard B. Raybourne, Palmer A. Orlandi, Dan Levy, Keith A. Lampel, and Carmen D. Westphal</i>	
Chapter 12	
Determination of Pesticide Residues	329
<i>Steven J. Lehotay and Katerina Mastovska</i>	
Chapter 13	
Determination of Pollutants in Foods	361
<i>Douglas G. Hayward</i>	
Chapter 14	
Analysis of Chemical Preservatives in Foods.....	379
<i>Adriaan Ruiter and Aldert A. Bergwerff</i>	
Chapter 15	
Measuring Radioactive Contaminants in Foods	403
<i>Andras Szabo and Sandor Tarjan</i>	
Chapter 16	
Rapid Analysis Techniques in Food Microbiology.....	415
<i>Francisco Diez-Gonzalez and Yildiz Karaibrahimoglu</i>	
Index.....	433