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amounts (colours, flavours, vitamins and preservatives). Food: The Chemistry of its Components by Tom P. Coultate Food chemists are concerned with how these food products are processed, prepared, and distributed. For example, to address consumer demands, some food chemists are involved with finding fat and sugar substitutes that do not alter food taste and texture. Basic food chemistry deals with the three primary components in food: What is Food Chemistry - Department of Mathematics Food - The Chemistry of its Components (5th Edition) Details. As a source of detailed information on the chemistry of food this

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of food chemistry. The
scientific approach to
food and nutrition
arose with attention...

Water in food systems.

A major component of
food is water, which
can encompass
anywhere...

Carbohydrates.

Sucrose: ordinary table
sugar and probably the
most familiar
carbohydrate. ...

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Coulter ...

Food chemists are
concerned with how
these food products
are processed,
prepared, and
distributed. For
example, to address
consumer demands,
some food chemists
are involved with
finding fat and sugar
substitutes that do not

alter food taste and
texture. Basic food
chemistry deals with
the three primary
components in food:
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bulk components -
carbohydrates,
proteins, fats, minerals
and water, and the
trace components -
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vitamins and
preservatives, as well
as food-borne toxins,
allergens, pesticide
residues and other
undesirables all receive
detailed consideration.
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