



Natural Flavors and Fragrances: Chemistry, Analysis, and Production

By -

American Chemical Society. Hardcover. Book Condition: New. Hardcover. 232 pages. Dimensions: 9.1in. x 6.0in. x 0.6in. With the development of synthetic organic chemistry techniques in the early 19th century the world of synthetic F and F materials began and expanded, but it has not totally replaced natural F and F. A growing segment of the public prefers natural foods to foods containing artificial additives, and will pay a premium for natural foods. While modern synthetic methods permit the economical production of artificial F and F on a large scale, the natural F and F industry remains important. Why is this so How do the chemical, biological, and agricultural sciences support the natural F and F industry What is the state of current natural F and F research These are questions this volume attempts to address. Even considering only the value of F and F derived from essential oils, natural F and F constitute approximately a 2 billion annual business. The impact of F and F is best appreciated when you consider that a flavor or fragrance typically contributes only a very small part, both in cost and volume, to a finished product. Many analytical tools available do not have a detector...



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