



Odors In the Food Industry (Integrating Food Science and Engineering Knowledge Into the Food Chain)

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This book, the second volume of the ISEKI-Food book series, discusses the diverse questions raised by odors in the food industry and the closely related Volatile Organic Compounds. Topics range from perception of the issue to implementation of regulations, from prevention of the problems to their possible treatment, through specific case studies and analysis methods illustrating the different measurement technologies.

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