



Food Chemistry: Sensory Analysis and Mechanisms

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Taste analysis is a complex sensory procedure and many sensory mechanisms are involved in its perception. This book presents all the processes associated with sensory analysis of food in the most comprehensible manner. This book brings together detailed explanations of the various concepts like mechanisms of taste and flavor, evolution of taste organs, multi-sensory perception of flavor, influence of genetics in flavor chemistry and perception, etc. This book presents researches that have transformed this discipline and aided its advancement. Scientists and students actively engaged in this field will find this book full of crucial and unexplored concepts.

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