



Handbook of Flavor Characterization: Sensory Analysis, Chemistry, and Physiology (Food Science and Technology)

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This multidisciplinary resource details the challenges and analytical methodologies utilized to determine the effect of chemical composition, genetics, and human physiology on aroma and flavor perception. Identifying emerging analytical methods and future research paths, the **Handbook of Flavor Characterization** studies the interpretation and analysis of flavor and odor with in-depth research from renowned field professionals covering burgeoning areas of interest including genomics and in vivo mass spectrometer techniques. The book examines a wide range of sample preparation methods and conditions, and offers several comparisons of chemical detector sensitivities.



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