

Alcoholic Beverages Sensory Evaluation And Consumer Research Woodhead Publishing Series In Food Science Technology And Nutrition

This comprehensive reference combines the technological know-how from five centuries of industrial-scale brewing to meet the needs of a global economy. The editor and authors draw on the expertise gained in the world's most competitive beer market (Germany), where many of the current technologies were first introduced. Following a look at the history of beer brewing, the book goes on to discuss raw materials, fermentation, maturation and storage, filtration and stabilization, special production methods and beer mix beverages. Further chapters investigate the properties and quality of beer, flavor stability, analysis and quality control, microbiology and certification, as well as physiology and toxicology. Such modern aspects as automation, energy and environmental protection are also considered. Regional processes and specialties are addressed throughout the entire book, making this a truly global resource on brewing.

In defining sensory properties of products, descriptive techniques that utilize trained panels are used. Arthur D. Little, Inc. pioneered a descriptive technique in the 1950's known as the "Flavor Profile" that laid the foundation for the development of current descriptive techniques used today in academia and industry. Several collections of published papers are reprinted in this book. The main areas covered include dairy products, meats, alcoholic beverages, textile materials and general applications. In addition, Dr. Gacula has prepared 40 pages of new text material on (1) Descriptive Sensory Analysis Methods, and (2) Computer Software. Methods for statistical systems (SAS) computer programs are provided

Alcoholic Beverages Sensory Evaluation and Consumer Research Elsevier Quality Control in the Beverage Industry, volume 17, in the Science of Beverages series, presents a detailed account of the most common aspects and challenges relating to quality control. It covers the latest global trends in how to improve beverages using assessment tools, authenticity approaches and novel quality control technologies. The book presents a great, hands on approach for anyone who needs to understand the big picture regarding analytical methods. Topics covered include safety, the economic impacts of contamination, and detection techniques. Provides tools to assess and measure sulfites in beverages using different instrumental techniques Presents the application of nanotechnology for the improvement of beverages, including taste, structure and overall quality Includes analytical procedures for measuring and controlling quality

Sensory evaluation methods are extensively used in the wine, beer and distilled spirits industries for product development and quality control, while consumer research methods also offer useful insights as the product is being developed. This book introduces sensory evaluation and consumer research methods and provides a detailed analysis of their applications to a variety of different alcoholic beverages. Chapters in part one look at the principles of sensory evaluation and how these can be applied to alcoholic beverages, covering topics such as shelf life evaluation and gas chromatography – olfactometry. Part two concentrates on fermented beverages such as

beer and wine, while distilled products including brandies, whiskies and many others are discussed in part three. Finally, part four examines how consumer research methods can be employed in product development in the alcoholic beverage industry. With its distinguished editor and international team of contributors, Alcoholic beverages is an invaluable reference for those in the brewing, winemaking and distilling industries responsible for product development and quality control, as well as for consultants in sensory and consumer science and academic researchers in the field.

Comprehensively analyses the application of sensory evaluation and consumer research methods in the alcoholic beverage industry Considers shelf life evaluation, product development and gas chromatography Chapters examine beer, wine, and distilled products, and the application of consumer research in their production Contamination of food with extremely low levels of certain compounds can cause an unpleasant taste. This can result in the destruction of vast stocks of product, and very substantial financial losses to food companies. The concentration of the alien compound in the food can be so low that very sophisticated equipment is needed to identify the components and to determine its source. It is vital that every company involved in the production, distribution and sale of foodstuffs are fully aware of the ways in which contamination can accrue, how it can be avoided, and what steps need to be taken in the event that a problem does arise. This book provides the background information needed to recognize how food can become tainted, to draw up guidelines to prevent this contamination, and to plan the steps that should be taken in the event of an outbreak. The new edition has been extensively revised and updated and includes substantial new material on the formation of off flavors due to microbiological and enzymic action, and on sensory evaluation of taints and off flavors A new chapter on off flavors in alcoholic beverages has been added. Written primarily for industrial food technologists, this volume is also an essential reference source for workers in research and government institutions.

Provides information pertinent to the work of social scientists working in the field of drinking behavior

With a foreword written by Professor Ludwig Narziss—one of the world's most notable brewing scientists—the Handbook of Brewing, Third Edition, as it has for two previous editions, provides the essential information for those who are involved or interested in the brewing industry. The book simultaneously introduces the basics—such as the biochemistry and microbiology of brewing processes—and also deals with the necessities associated with a brewery, which are steadily increasing due to legislation, energy priorities, environmental issues, and the pressures to reduce costs. Written by an international team of experts recognized for their contributions to brewing science and technology, it also explains how massive improvements in computer power and automation have modernized the brewhouse, while developments in biotechnology have steadily improved brewing efficiency, beer quality, and shelf life.

Electronic Noses and Tongues in Food Science describes the electronic products of advanced chemical and physical sciences combined with intuitive integration of microprocessors, advanced bioinformatics and statistics. These include, for example, voltammetric, bio-electronic, piezoelectric platforms made from a variety of components including, nanoparticles, enzyme biosensors, heavy metals, graphite-epoxy composites, metal oxide semiconductors, microelectrodes, microfluidic channels, pre-manufactured gas sensors, redox enzymes and others and is an ideal resource for understanding and utilizing their power in Food Science

settings. Devices used to analyse one particular food item can theoretically be adapted for other food items or components. This does not just mean the re-deploying the physical platforms but also the mode of bioinformatic and statistical analysis. This includes artificial neural networks (ANN), linear discriminant analysis (LDA), partial least squares (PLS), principal component analysis (PCA) etc. In other words, there is cross transference of chemistry, physics, concepts, techniques, findings and approaches from one food to another. Electronic noses and tongues are two of these devices but are advancing in application and importance. This book provides examples of the use of electronic noses and tongues to characterise components that contribute to sensory or compositional profiles, from ripening to harvesting and from storage of raw materials to packaging and consumption. These devices are suitable for high-throughput analysis, quality control or to determine the nature and extent of spoilage and adulteration, and have also been used to ascertain the geographical origins of food and mixtures. Presents latest developments in the application of electronic nose and tongue technologies to a variety of food-specific needs Includes both electronic nose, electronic tongue and combined technology insights Each chapter has sections on: The physical and chemical platforms; Analysis of specific foods; Applications to other foods and areas of food science

Brewing continues to be one of the most competitive and innovative sectors in the food and drink industry. This important book summarises the major recent technological changes in brewing and their impact on product range and quality. The first group of chapters review improvements in ingredients, including cereals, adjuncts, malt and hops, as well as ways of optimising the use of water. The following sequence of chapters discuss developments in particular technologies from fermentation and accelerated processing to filtration and stabilisation processes as well as packaging. A final series of chapters analyse improvements in safety and quality control, covering such topics as modern brewery sanitation, waste handling, quality assurance schemes, and control systems responsible for chemical, microbiological and sensory analysis. With its distinguished editor and international team of contributors, *Brewing: new technologies* is a standard reference for R&D and Quality Assurance managers in the brewing industry. Summarises the major recent technological changes in brewing Reviews improvements in ingredients including cereals, malts and hops Discusses developments in fermentation, filtration and packaging technologies

The field of sensory science has grown exponentially since the publication of the previous version of this work. Fifteen years ago the journal *Food Quality and Preference* was fairly new. Now it holds an eminent position as a venue for research on sensory test methods (among many other topics). Hundreds of articles relevant to sensory testing have appeared in that and in other journals such as the *Journal of Sensory Studies*. Knowledge of the intricate cellular processes in chemoreception, as well as their genetic basis, has undergone nothing less than a revolution, culminating in the award of the Nobel Prize to Buck and Axel in 2004 for their discovery of the olfactory receptor gene super family. Advances in statistical methodology have accelerated as well. Sensometrics meetings are now vigorous and well-attended annual events. Ideas like Thurstonian modeling were not widely embraced 15 years ago, but now seem to be part of the everyday thought process of many sensory scientists. And yet, some things stay the same. Sensory testing will always involve human participants. Humans are tough measuring instruments to work with. They come with varying degrees of acumen, training, experiences, differing genetic equipment, sensory capabilities, and of course, different preferences. Human foibles and their associated error variance will continue to place a limitation on sensory tests and actionable results. Reducing, controlling, partitioning, and explaining error variance are all at the heart of good test methods and practices. The goal of this book is to present an overview of applications and ideas toward sample preparation methods and techniques used in analysis of foods and beverages. This text is a

compilation of selected research articles and reviews dealing with current efforts in the application of various methods and techniques of sample preparation to analysis of a variety of foods and beverages. The chapters in this book are divided into two broad sections. Section 1 deals with some ideas for methods and techniques that are applicable to problems that impact the analysis of foods and beverages and the food and beverage industries overall. Section 2 provides applications of sample preparation methods and techniques toward determination of specific analytes or classes of analytes in various foods and beverages. Overall, this book should serve as a source of scientific information for anyone involved in any aspect of analysis of foods and beverages.

Fermented Beverage Production, Second Edition is an essential resource for any company producing or selling fermented alcoholic beverages. In addition it would be of value to anyone who needs a contemporary introduction to the science and technology of alcoholic beverages. This authoritative volume provides an up-to-date, practical overview of fermented beverage production, focusing on concepts and processes pertinent to all fermented alcoholic beverages, as well as those specific to a variety of individual beverages. The second edition features three new chapters on sparkling wines, rums, and Latin American beverages such as tequila, as well as thorough updating of information on new technologies and current scientific references.

Sensory analysis is not new to the food industry, but its application as a basic tool in food product development and quality control has not been given the recognition and acceptance it deserves. This, we believe, is largely due to the lack of understanding about what sensory analysis can offer in product research, development and marketing, and a fear that the discipline is 'too scientific' to be practical. To some extent, sensory scientists have perpetuated this fear with a failure to recognize the constraints of industry in implementing sensory testing procedures. These guidelines are an attempt to redress the balance. Of course, product 'tasting' is carried out in every food company: it may be the morning tasting session by the managing director, competitor comparisons by the marketeers, tasting by a product 'expert' giving a quality opinion, comparison of new recipes from the product development kitchen, or on-line checking during production. Most relevant, though, is that the people responsible for the tasting session should know why the work is being done, and fully realize that if it is not done well, then the results and conclusions drawn, and their implications, are likely to be misleading. If, through the production of these guidelines, we have influenced some people sufficiently for them to re-evaluate what they are doing, and why, we believe our efforts have been worthwhile.

Ensuring that foods and beverages remain stable during the required shelf life is critical to their success in the market place, yet companies experience difficulties in this area. Food and beverage stability and shelf life provides a comprehensive guide to factors influencing stability, methods of stability and shelf life assessment and the stability and shelf life of major products. Part one describes important food and beverage quality deterioration processes, including microbiological spoilage and physical instability. Chapters in this section also investigate the effects of ingredients, processing and packaging on stability, among other factors. Part two describes methods for stability and shelf life assessment including food storage trials, accelerated testing and shelf life modelling. Part three reviews the stability and shelf life of a wide range of products, including beer, soft drinks, fruit, bread, oils, confectionery products, milk and seafood. With its distinguished editors and international team of expert contributors, Food and beverage stability and shelf life is a valuable reference for professionals involved in quality assurance and product development and researchers focussing on food and beverage stability. A comprehensive guide to factors influencing stability, methods of stability and shelf life assessment and the stability and shelf life of major products Describes important food and beverage quality deterioration processes exploring microbiological spoilage and physical

instability Investigate the effects of ingredients, processing and packaging on stability and documents methods for stability and shelf life assessment

Would life be better without alcohol? It's the nagging question more and more of us are finding harder to ignore, whether we have a "problem" with alcohol or not. After all, we yoga. We green juice. We meditate. We self-care. And yet, come the end of a long work day, the start of a weekend, an awkward social situation, we drink. One glass of wine turns into two turns into a bottle. In the face of how we care for ourselves otherwise, it's hard to avoid how alcohol really makes us feel... terrible. How different would our lives be if we stopped drinking on autopilot? If we stopped drinking altogether? Really different, it turns out. Really better. Frank, funny, and always judgment free, *Sober Curious* is a bold guide to choosing to live hangover-free, from Ruby Warrington, one of the leading voices of the new sobriety movement. Drawing on research, expert interviews, and personal narrative, *Sober Curious* is a radical take down of the myths that keep so many of us drinking. Inspiring, timely, and blame free, *Sober Curious* is both conversation starter and handbook—essential reading that empowers readers to transform their relationship with alcohol, so we can lead our most fulfilling lives.

Alcoholic Beverages, Volume Seven in The Science of Beverages series, is a multidisciplinary resource for anyone who needs deeper knowledge on the most recent approaches in beverage development, technology, and engineering, along with their effects on beverage composition, quality, sensory and nutritional features. The book discusses main alcoholic beverages, such as spirits and wines that are thoroughly analyzed in terms of production, sustainability, and future perspectives. It offers examples of the new trends and the most recent technologies and approaches in the industry of alcoholic drinks. Includes a variety of trending ingredients for novel beverage production Provides different approaches for the identification of adulterations and contaminants in alcoholic beverages Includes research examples and applications of different products, such as beer, wine, and spirits

Sensory and Instrumental Evaluation of Alcoholic Beverages introduces the value of sensory analysis to the alcoholic beverage industry through the detailed lens of sensory analysis techniques. From traditional methods, to the most modern rapid methods, this book presents comprehensive insights and applications. Analytical methods for identifying and assessing the flavor compounds present in the beverages are included that address both volatile and non-volatile techniques, along with rapid methods of assessment. Case studies highlight the testing of different types of alcoholic beverages running the entire gamut of methods and the appropriate subset of methods. Also included is information of data analyses with the appropriate R-codes to allow practitioners to use the book as a handbook to analyze their own data. Uniquely focused on alcoholic beverages and their assessment Includes real-world information for practical application Presents a full range of methodologies, providing key comparative insights

Grape and Wine Biotechnology is a collective volume divided into 21 chapters focused on recent advances in vine pathology and pests, molecular tools to control them, genetic engineering and functional analysis, wine biotechnology including molecular techniques to study *Saccharomyces* and non-*Saccharomyces* yeast in enology, new fermentative applications of nonconventional yeasts in wine fermentation, biological aging on lees and wine stabilization, advanced instrumental techniques to detect wine origin and frauds, and many other current applications useful for researchers, lecturers, and vine or wine professionals. The chapters have been written by experts from

different universities and research centers of 13 countries being representative of the knowledge, research, and know-how of many wine regions worldwide.

Basic Sensory Methods for Food Evaluation

The Encyclopedia of Food and Health provides users with a solid bridge of current and accurate information spanning food production and processing, from distribution and consumption to health effects. The Encyclopedia comprises five volumes, each containing comprehensive, thorough coverage, and a writing style that is succinct and straightforward. Users will find this to be a meticulously organized resource of the best available summary and conclusions on each topic. Written from a truly international perspective, and covering of all areas of food science and health in over 550 articles, with extensive cross-referencing and further reading at the end of each chapter, this updated encyclopedia is an invaluable resource for both research and educational needs. Identifies the essential nutrients and how to avoid their deficiencies Explores the use of diet to reduce disease risk and optimize health Compiles methods for detection and quantitation of food constituents, food additives and nutrients, and contaminants Contains coverage of all areas of food science and health in nearly 700 articles, with extensive cross-referencing and further reading at the end of each chapter

This Special Issue on “Beverage Sensory Modification” presents a series of articles that feature the broad sense of sensory modification with regards to beverages, either by improving their flavor, taste, and mouthfeel properties, or through prevention of spoilage. The scope goes further than the usual technological measures that modulate sensory properties and includes psychological and cross-modal influences, where the sensory modification occurs in the subject’s brain rather than as a result of modified physical–chemical properties of objects.

Whisky: Technology, Production and Marketing explains in technical terms the science and technology of producing whisky, combined with information from industry experts on successfully marketing the product. World experts in Scotch whisky provide detailed insight into whisky production, from the processing of raw materials to the fermentation, distillation, maturation, blending, production of co-products, and quality testing, as well as important information on the methodology used for packaging and marketing whisky in the twenty-first century. No other book covers the entire whisky process from raw material to delivery to market in such a comprehensive manner and with such a high level of technical detail. Only available work to cover the entire whisky process from raw material to delivery to the market in such a comprehensive manner Includes a chapter on marketing and selling whisky Foreword written by Alan Rutherford, former Chairman and Managing Director of United Malt and Grain Distillers Ltd.

A Handbook for Sensory and Consumer Driven New Product Development explores traditional and well established sensory methods (difference, descriptive and affective) as well as taking a novel approach to product development and the use of new methods and recent innovations. This book investigates the use of these established and new sensory methods, particularly hedonic methods coupled with descriptive methods (traditional and rapid), through multivariate data analytical interfaces in the process of optimizing food and beverage products effectively in a strategically defined manner. The first part of the book covers the sensory methods which are used by sensory scientists and product developers, including established and new and innovative methods. The second section investigates the product development process

and how the application of sensory analysis, instrumental methods and multivariate data analysis can improve new product development, including packaging optimization and shelf life. The final section defines the important sensory criteria and modalities of different food and beverage products including Dairy, Meat, Confectionary, Bakery, and Beverage (alcoholic and non-alcoholic), and presents case studies indicating how the methods described in the first two sections have been successfully and innovatively applied to these different foods and beverages. The book is written to be of value to new product development researchers working in large corporations, SMEs (micro, small or medium-sized enterprises) as well as being accessible to the novice starting up their own business. The innovative technologies and methods described are less expensive than some more traditional practices and aim to be quick and effective in assisting products to market. Sensory testing is critical for new product development/optimization, ingredient substitution and devising appropriate packaging and shelf life as well as comparing foods or beverages to competitor's products.

Presents novel and effective sensory-based methods for new product development—two related fields that are often covered separately Provides accessible, useful guidance to the new product developer working in a large multi-national food company as well as novices starting up a new business Offers case studies that provide examples of how these methods have been applied to real product development by practitioners in a wide range of organizations Investigates how the application of sensory analysis can improve new product development including packaging optimization

Sensory Evaluation Practices examines the principles and practices of sensory evaluation. It describes methods and procedures for the analysis of results from sensory tests; explains the reasons for selecting a particular procedure or test method; and discusses the organization and operation of a testing program, the design of a test facility, and the interpretation of results. Comprised of three parts encompassing nine chapters, this volume begins with an overview of sensory evaluation: what it does; how, where, and for whom; and its origin in physiology and psychology. It then discusses measurement, psychological errors in testing, statistics, test strategy, and experimental design. The reader is also introduced to the discrimination, descriptive, and affective methods of testing, along with the criteria used to select a specific method, procedures for data analysis, and the communication of actionable results. The book concludes by looking at problems where sensory evaluation is applicable, including correlation of instrumental and sensory data, measurement of perceived efficacy, storage testing, and product optimization. This book is a valuable resource for sensory professionals, product development and production specialists, research directors, technical managers, and professionals involved in marketing, marketing research, and advertising.

Offers information on the world's favorite alcoholic beverages, including their origins, modern production practices, and evaluating and enjoying each type of beverage. The International Year of Fruits and Vegetables 2021 (IYFV), as declared by the UN General Assembly in Resolution A/RES/74/244, aims at raising awareness of, directing policy attention to, and sharing good practices on the nutritional and health benefits of fruit and vegetable consumption, the contribution of fruit and vegetable consumption to the promotion of diversified, balanced and healthy diets and lifestyles, and reducing loss and waste of fruits and vegetables. This background paper outlines the benefits of

fruit and vegetable consumption, but also examines the various aspects of the fruit and vegetable sector from a food systems approach: from sustainable production and trade to loss and waste management. This paper provides an overview of the sector and a framework and a starting point for discussion for the Year, highlighting the interlinkages of stakeholders and key issues to be considered for action during the IYFV.

A comprehensive two- volume set that describes the science and technology involved in the production and analysis of alcoholic beverages. At the heart of all alcoholic beverages is the process of fermentation, particularly alcoholic fermentation, whereby sugars are converted to ethanol and many other minor products. The Handbook of Alcoholic Beverages tracks the major fermentation process, and the major chemical, physical and technical processes that accompany the production of the world's most familiar alcoholic drinks. Indigenous beverages and small-scale production are also covered to a significant extent. The overall approach is multidisciplinary, reflecting the true nature of the subject. Thus, aspects of biochemistry, biology (including microbiology), chemistry, health science, nutrition, physics and technology are all necessarily involved, but the emphasis is on chemistry in many areas of the book. Emphasis is also on more recent developments and innovations, but there is sufficient background for less experienced readers. The approach is unified, in that although different beverages are dealt with in different chapters, there is extensive cross-referencing and comparison between the subjects of each chapter. Divided into five parts, this comprehensive two-volume work presents: INTRODUCTION, BACKGROUND AND HISTORY: A simple introduction to the history and development of alcohol and some recent trends and developments, FERMENTED BEVERAGES: BEERS, CIDERS, WINES AND RELATED DRINKS: the latest innovations and aspects of the different fermentation processes used in beer, wine, cider, liquor wines, fruit wines, low-alcohol and related beverages. SPIRITS: cover distillation methods and stills used in the production of whisky, cereal- and cane-based spirits, brandy, fruit spirits and liquors ANALYTICAL METHODS: covering the monitoring of processes in the production of alcoholic beverages, as well as sample preparation, chromatographic, spectroscopic, electrochemical, physical, sensory and organoleptic methods of analysis. NUTRITION AND HEALTH ASPECTS RELATING TO ALCOHOLIC BEVERAGES: includes a discussion on nutritional aspects, both macro- and micro-nutrients, of alcoholic beverages, their ingestion, absorption and catabolism, the health consequences of alcohol, and details of the additives and residues within the various beverages and their raw materials.

This book is a practical guide to sensory evaluation methods and techniques in the food, cosmetic and household product industries. It explains the suitability of different testing methods for different situations and offers step-by-step instructions on how to perform the various types of tests. Covering a broad range of food and non-food product applications, the book is designed to be used as a practical reference in the testing environment; a training manual for new recruits into sensory science, and a course book for students undertaking industrial training or academic study.

I Taste Red is the first book of its kind to address and relate all the different sensory and psychological factors that shape our experience of tasting wine. Award-winning author Jamie Goode explores how our sensory system, psychology, philosophy, and flavor chemistry all play a central part in our perception and enjoyment of wine. He uses

case studies, grounded in practice, to demonstrate his theory and to illuminate his conclusions about how language and sensory output help us construct our recognition and interpretation of flavor. He examines whether wine tasting as a skill is objective or subjective and the implications of this distinction for wine experts. Delving deep into the science of wine but bringing in the influences of psychology, language, and philosophy, this book is a must-read for all lovers of wine.

The sensory properties of foods are the most important reason people eat the foods they eat. What those properties are and how we best measure those properties are critical to understanding food and eating behavior. Appearance, flavor, texture, and even the sounds of food can impart a desire to eat or cause us to dismiss the food as unappetizing, stale, or even inappropriate from a cultural standpoint. This Special Issue focuses on how sensory properties are measured, the specific sensory properties of various foods, and consumer behavior related to which properties might be most important in certain situations and how consumers use sensory attributes to make decisions about what they will eat. This Special Issue contains both research papers and review articles.

Analysis of Foods and Beverages Headspace Techniques covers the proceedings of a symposium on the analysis of foods and beverages by headspace techniques. The symposium is organized by the Flavor Subdivision of the Agricultural and Food Chemistry Division of American Chemical Society at its 174th National Meeting held on August 29-September 2, 1977 in Chicago, Illinois. It highlights methods of headspace concentration and headspace sampling that are producing results on a variety of products and model systems. Composed of 14 chapters, this book discusses a productive combination of techniques leading to the enrichment of headspace vapor components with gas chromatographic resolution followed by mass spectrometric identification. Core chapters address the analysis by headspace techniques of mouth odors, vegetable flavors, lipoxygenase catalyzed reactions, the vanilla bean, coffee, tea, cocoa, beer, wine, and sake. Finally, the book examines the use and abuse of headspace sampling, statistical treatments of GLC headspace data, as well as quantitative aspects, new instrumentation, and techniques. Flavor chemists and researchers will find this book invaluable.

The report provides an overview of alcohol consumption and harms in relation to the UN Sustainable Development Goals (Chapter 1), presents global strategies, action plans and monitoring frameworks (Chapter 2), gives detailed information on: the consumption of alcohol in populations (Chapter 3); the health consequences of alcohol consumption (Chapter 4); and policy responses at the national level (Chapter 5). In its final Chapter 6, the imperative for reducing harmful use of alcohol in a public health perspective is presented. In addition, the report contains country profiles for WHO Member States and appendices with statistical annexes, a description of the data sources and methods used to produce the estimates and references.

Packed with case studies and problem calculations, Handbook of Food Processing: Food Safety, Quality, and Manufacturing Processes presents the information necessary to design food processing operations and describes the equipment needed to carry them out in detail. It covers the most common and new food manufacturing processes while addressing relevant issues. Celebrating the founding of the Flavor Subdivision of the Agriculture and Food Chemistry Division of the American Chemical Society, this book provides an overview of progress made during the past 30-40 years in various aspects of flavor chemistry as seen by internationally

renowned scientists in the forefront of their respective fields. In addition, it presents up-to-date findings in the areas of flavor chemistry, analytical methods, thermally produced flavors and precursors, enzymatically produced flavors and precursors, and sensory methods and results. Wine flavour chemistry is a complex and diverse field that ranges from the potently aromatic pyrazines to the complex polymeric tannins. Modern chemistry is now opening some doors to the mysteries of wine flavour, and this unique monograph is dedicated to current research developments. The book starts with the Riesling terpenes, which are responsible for floral aroma when new and the kerosene-like aroma that appears in old age, and with the chemically related norisprenoids found in Cabernet Sauvignon and Merlot. It includes three reports on flavours of microbial origin, particularly the effects of different yeast strains, and it looks at important factors in ageing, including acetaldehyde, the contribution of oak, and problems with cork taint. It also explores in detail the relationship between winemaking techniques and the chemistry and taste attributes of phenolic compounds.

Consumers, regulators, and the food industry increasingly require that foods comply not only with label descriptions of food content, but also with information regarding the food's origin. For example, the wine industry has a long history of labeling wines based on varietal, regional, or age (vintage)-related properties. However, regulatory agencies are now beginning to require methods to confirm this label information. Food retailers are also facing voluntary or mandatory labeling requirements that will indicate regional or country-of-origin, species and/or varietal information. As a result, development of reliable analytical methods to confirm the authenticity of the label information is needed. This book presents the latest research on food and wine authentication. The chapters are authored by leading international scientists whose research focuses on the development and application of analytical methodologies used for the authentication of food and beverages.

Describes the advances in flavor chemistry research related to alcoholic beverages.

Wine Flavour Chemistry brings together a vast wealth of information describing components of wine, their underlying chemistry and their possible role in the taste, smell and overall perception. It includes both table wines and fortified wines, such as Sherry, Port and the newly added Madeira, as well as other special wines. This fully revised and updated edition includes new information also on retsina wines, rosés, organic and reduced alcohol wines, and has been expanded with coverage of the latest research. Both EU and non-EU countries are referred to, making this book a truly global reference for academics and enologists worldwide. Wine Flavour Chemistry is essential reading for all those involved in commercial wine making, whether in production, trade or research. The book is of great use and interest to all enologists, and to food and beverage scientists and technologists working in commerce and academia. Upper level students and teachers on enology courses will need to read this book: wherever food and beverage science, technology and chemistry are taught, libraries should have multiple copies of this important book.

Brewing: Science and practice updates and revises the previous work of this distinguished team of authors, producing what is the standard work in its field. The book covers all stages of brewing from raw materials, including the chemistry of hops and the biology of yeasts, through individual processes such as mashing and wort separation to packaging, storage and distribution. Key quality issues are discussed such as flavour and the chemical and physical properties of finished beers.

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