



METADATA

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Abstract

The book is structured with a Preface, Introduction, Main Body with 26 chapters, and Appendix. All chapters contain paragraphs, figures, tables, and flowcharts for easier distinction and understanding of the material. The Preface contains a brief reference to the distinctions, symbols, and isomers of organic compounds that are necessary for understanding the structures of chemical compounds commonly used in Food Chemistry. The Introduction includes the basic concepts and distinctions of Food Science and a reference to the nutritional components of food and the general rheological properties of food. The main body of the textbook is divided into two sections, each of which consists of several

parts. Chapters with similar content are grouped together in each part, and each chapter constitutes a separate subject area. Section I, "Food constituents," covers topics that describe the macro- and micro-constituents of food one by one. and it includes two parts. Section II, "Basic foods," consists of five parts, each of which contains information on a specific type of food or a specific group of similar foods. For each type of food, the "food chemistry" (definitions, distinctions, composition, properties) and "food technology" (procurement, processing) are provided. Finally, the Appendix summarizes the principles of nutrient metabolism in the body and their role in nutrition.

