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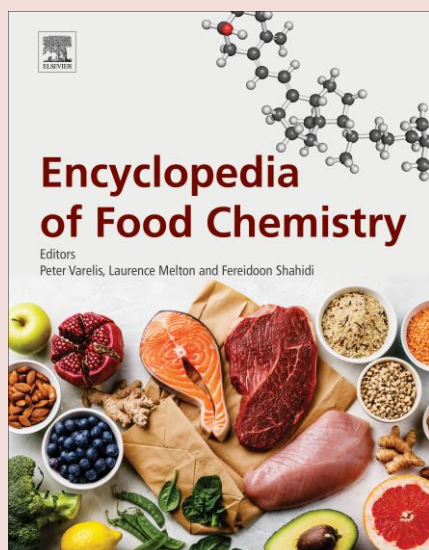
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## 食品化学百科事典

# Encyclopedia of Food Chemistry

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### Editor-in-Chief

**Peter Varelis**

Applications Chemist, Shimadzu Scientific Australia

**Laurence Melton**

Formerly, Professor of Food Science, University of Otago, Dunedin, New Zealand and Scientist, Unilever's Colworth House, Bedfordshire, UK

**Fereidoon Shahidi**

University Research Professor, Department of Biochemistry, Memorial University of Newfoundland, Canada

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食品化学とその応用に使われる原理、概念、手法の理解に役立つ基礎を提供する。食品化学、食品成分とその相互作用、特性(風味、香り、食感)、食品の構造、機能性食品、加工、貯蔵、食品利用のためのナノ粒子、抗酸化物質、メイラード反応とストレッカー反応、加工時に出る汚染物質、経済的な動機による食品添加物など、幅広いトピックをカバー。特定の話題の導入部分から食品化学のより幅広い背景まで論じ、さまざまなサブトピックの関連性も理解できる。食品科学者、食品技術者、産業界の実務者、学者、研究者をはじめ、食品と栄養学を学ぶ学生も利用できる、食品化学を学ぶのに最適な入門書。

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### レファレンスワーク

特定の研究領域、テーマに関する成果、知見を収録する百科事典・全集タイプの書籍です。各トピックを1人の著者やチームが完結型に紹介しており、単行本としても利用できる構成が特徴で、学際領域まで網羅する貴重な情報源です。冊子体では複数巻となる大型書籍のため、電子化により読者の利便性が向上します。

### レファレンスマジュール

レファレンスワークを分野ごとにモジュール化、収録章を定期的にレビュー、アップデートし、研究の進歩に応じて新しい章を追加しています。網羅性に加え最新性を担保した新しい形のレファレンスです。

※本書は、レファレンスマジュール“Food Sciences”に収録されています。購読価格はお問い合わせください。

## Meet the editors

### Editor-in-Chief

#### **Peter Varelis**, Applications Chemist, Shimadzu Scientific Australia

Dr Peter Varelis is an applications chemist with Shimadzu Scientific Australia where he manages a team of chemists. Prior to joining Shimadzu he was a principal scientist and team leader at Food Standards Australia New Zealand. He trained as an organic chemist and has more than 20 years of research experience in both government and industry. His research interest is the application of mass spectrometry to the analysis of organic compounds that have implications for human health and nutrition. Peter obtained his PhD from the University of Western Australia. He was research professor at the Illinois Institute of Technology and principal research scientist with the Commonwealth Scientific and Industrial Research Organization in Australia. From 2007 through to 2011, Peter was a theme leader with the National Centre for Food Protection and Defense.

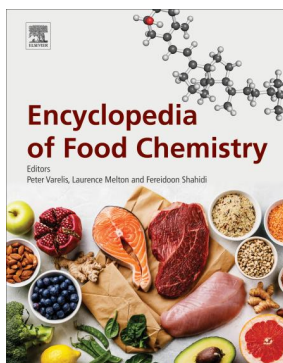
#### **Laurence Melton**, Formerly, Professor of Food Science, University of Otago, Dunedin, New Zealand and Scientist, Unilever's Colworth House, Bedfordshire, UK

Professor Laurence Melton was the Inaugural Professor of Food Chemistry at the University of Auckland, New Zealand, where he set up degrees in Food Science and Wine Science. He has been a Principal Investigator for the Riddet Centre of Research Excellence for Food Research. Formerly he was Professor of Food Science at the University of Otago, at Dunedin, N.Z. and earlier a scientist at Unilever's Colworth House in Bedfordshire, U.K. His major research interest is how food macromolecules interact to give foods their structure (e.g. the complex mixture of polysaccharides that comprise plant cell walls (dietary fibres) and the interaction of proteins and polysaccharides such as  $\beta$ -lactoglobulin and pectins). He has published over 300 scientific papers and reports. Currently he is an Editor for Food Chemistry and Emeritus Professor at the University of Auckland. He wrote "As a teenager I was training to be an electrician but I thought it would be more exciting to be a chemist because there could be fires and explosions. And there were some. However, what kept me motivated over 50 years was the excitement of discovering stuff by doing research."

#### **Fereidoon Shahidi**, University Research Professor, Department of Biochemistry, Memorial University of Newfoundland, Canada

Professor Fereidoon Shahidi is a University Research Professor at the Memorial University of Newfoundland, Canada. He is highly respected for his research in such areas as marine products and functional foods.

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