



Bibliography on analytical food chemistry

1 BOOKS, REVIEWS & SYMPOSIA

Christie WW (Ed)

Advances in Lipid Methodology, Vol 1

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2 GENERAL

Ewing DD, Stepanik TM//Whiteshell Labs, AECL Res, Radiat Applicat Res Branch, Pinawa, Manitoba, Canada R0E 1L0

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Shibata K, Onodera M//Osaka Int Univ Women, Fac Human Sci, Dept Human Hlth Sci, Osaka 570, Japan

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Takiyama K, Ishii Y//Mukogawa Womens Univ, Dept Home Sci, Nishinomiya, Hyogo 663, Japan

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3 AMINO ACIDS, PROTEINS & ENZYMES

Delarosa APB, Gueguen J, Paredes-Lopez O*, Viroben G//Inst Politecn Nacl, Ctr Invest & Estudios Avanzados, Biotecnol Alimentos Lab, Unidad Irapuato, Irapuato 36500, Mexico

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Jaubert A, Martin P//INRA, Rech Technol Laitiere Lab, 65 rue St Brieuc, F-35042 Rennes, France

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As a service to subscribers of Food Chemistry, this bibliography contains newly published material in the field of analytical food chemistry. The bibliography is divided into fourteen sections: 1 Books, Reviews & Symposia; 2 General; 3 Amino Acids, Proteins & Enzymes; 4 Carbohydrates; 5 Lipids; 6 Vitamins & Co-factors; 7 Trace Elements & Minerals; 8 Drug, Biocide & Chemical Residues; 9 Toxins; 10 Additives; 11 Flavours & Aromas; 12 Organic Acids; 13 Animal Products; 14 Plant & Microbial Products. Within each section, articles are listed in alphabetical order with respect to the subject. Where there are no papers to appear under a heading, it will be omitted

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Piergiovanni L, Fava P//Univ Milan, Cattedra Tecnol Condizionamento & Distribuz, I-20133 Milan, Italy

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