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Water, saccharides, proteins, lipids, minerals, colorants, and additives all contribute to the nutritional value and sensory properties of food. During post harvest storage and processing, these components change and the extent and nature of change depends on the chemical properties of the compounds themselves. Knowledge of the chemistry and biochemistry behind food components and their behavior in the face of various stressors aids in making the right decisions for controlling the rate of beneficial and undesirable reactions, selecting optimal storage and processing parameters, and the best use of food raw materials.

Chemical and Functional Properties of Foods, Third Edition draws from the personal research and teaching experience of experts from universities and research institutions around the world. Beginning with an examination of food components both natural and added, this volume, like its predecessors, details the role of chemical compounds in the structure of raw materials and the formation of different attributes of food quality.