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The idea of this book was born due to the rapid increase of the interest in excellence of agricultural production in the aspect of both - the quality of raw material for food production as well as in the aspect of environment protection. Agrophysics is a field of science that focuses on the quality of agriculture as a whole i.e. the interaction between human and environment, especially the interaction between soil, plant, atmosphere and machine. Physics with its laws, principles and rules

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is a good tool for description of the interactions, as well as of the results of these interactions. Some aspects of chemistry, biology and other fields of science are also taken under consideration. This interdisciplinary approach can result in holistic description of processes which should lead to improvement of the efficiency of obtaining the raw materials to ensure a sufficient amount of food, safe for human health. This book could be regarded as the contribution to this description. The reader can find some basic as well, as

more particular aspects of the contemporary agriculture, starting with the soil characteristics and treatment, plant growth and agricultural products' properties and processing.

Acting as chemical messengers for olfactory cells, food flavor materials are organic compounds that give off a strong, typically pleasant smells. Handbook of Fruit and Vegetable Flavors explores the flavor science and technology of fruits and vegetables, spices, and oils by first introducing specific flavors and their commercialization, then detailing the technical

aspects, including biology, biotechnology, chemistry, physiochemistry, processing, analysis, extraction, commodities, and requirements for application as food additives. With chapter authors representing more than ten different countries, this handy reference provides a comprehensive view of this evolving science.

Standard Methods for the analysis of Oils, Fats and Derivatives Sixth Edition, Part 1 (Sections I and II) describes the methods of analysis, which have been adopted and edited by the Commission on Oils, Fats and Derivatives. This book is composed of two sections. The first section deals with the presentation of standard methods and procedure for oleaginous seeds and fruits analysis of oil, fats, and their derivatives. The next section describes the determination procedure of physico-chemical properties of determined oil, fats, and derivatives. Such characteristics include

density, refractive index, color, dilatation, acid, ester, iodine value, and moisture and volatile matter content This book will prove useful to analytical chemists and researchers in the allied fields.

"Multivariate Data Analysis - in practice adopts a practical, non-mathematical approach to multivariate data analysis. The book's principal objective is to provide a conceptual framework for multivariate data analysis techniques, enabling the reader to apply these in his or her own field. Features: Focuses on the practical application of

multivariate techniques such as PCA, PCR and PLS and experimental design. Non-mathematical approach - ideal for analysts with little or no background in statistics. Step by step introduction of new concepts and techniques promotes ease of learning. Theory supported by hands-on exercises based on real-world data. A full training copy of The Unscrambler (for Windows 95, Windows NT 3.51 or later versions) including data sets for the exercises is available. Tutorial exercises based on data from real-world applications are used throughout the book to illustrate the use of the

techniques introduced, providing the reader with a working knowledge of modern multivariate data analysis and experimental design. All exercises use The Unscrambler, a de facto industry standard for multivariate data analysis software packages. Multivariate Data Analysis in Practice is an excellent self-study text for scientists, chemists and engineers from all disciplines (non-statisticians) wishing to exploit the power of practical multivariate methods. It is very suitable for teaching purposes at the introductory level, and it

can always be supplemented
with higher level
theoretical
literature."Résumé de
l'éditeur.

State-of-the-art guide to
plastic product design,
manufacture and application.
Edited by Charles A. Harper
and sponsored by Modern
Plastics, the industry's
most prestigious trade
magazine, Modern Plastics
Handbook packs a wealth of
up-to-date knowledge about
plastics processes, forms
and formulations, design,
equipment, testing and
recycling. This A-to-Z guide
keeps you on top of:
*Properties and performance

of thermoplastics, polymer blends...thermosets, reinforced plastics and composites...natural and synthetic elastomers *Processes from extrusion, injection and blow molding to thermoforming, foam processing, hand lay-up and filament winding, and many, many more *Fabricating...post-production finishing and bonding...coatings and finishes, subjects difficult to find treated elsewhere in print *More!

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