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chapter 1 lipids in food flavors an overview chi-tang ho and qinyun chen department of food science, cook college, rutgers, the state university of new jersey, new ...

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lipids (fats) fats in our foods add flavor, texture and aroma. the smooth, creamy texture of ice cream can be attributed to fat, as can the flavor and aroma of bacon ...

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features new isolation and analysis techniques, including dynamic headspace analysis, to evaluate flavors generated from lipid-containing foods.

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