



Near-Infrared Spectroscopy in Food Science and Technology

By -

Wiley-Interscience. Hardcover. Condition: New. 424 pages. Dimensions: 9.3in. x 6.1in. x 1.0in. This reference gives food science professionals a working understanding of near-infrared spectroscopy (NIRS) and its role in maximizing food potential. It explains the technical aspects of NIRS, including: basic principles; characteristics of the NIR spectra; instrumentation; sampling techniques; and chemometrics. The book details applications of NIRS in agricultural and marine products, foodstuffs and processed foods, engineering and process monitoring, and food safety and disease diagnosis. This item ships from multiple locations. Your book may arrive from Roseburg, OR, La Vergne, TN. Hardcover.



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