



Spices: Flavor Chemistry and Antioxidant Properties (ACS Symposium Series)

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Provides a general overview of spice chemistry. Discusses the characterization, extraction, and intensity of flavors. Identifies the flavor components and antioxidant properties of specific spices. Includes methods for identifying specific spices in blends and proving authenticity of spices. Discusses the antioxidant properties of spices with emphasis on potential health benefits of these spices.

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