

Contents

1 Chromatography of Aroma Substances and Fragrances	1
1.1 Theory and Practice of Chromatographic Techniques	1
1.1.1 Preconcentration and Prepurification of Analytes	1
1.1.2 Gas Chromatography (GC)	3
1.1.3 Liquid Chromatography (LC)	6
1.1.4 Electrically Driven Chromatographic Systems	9
References	10
2 Food and Food Products	13
2.1 Fruits	13
2.1.1 Tropical Fruits	14
2.1.2 Non-tropical Fruits	26
2.2 Legumes and Vegetables	42
2.3 Cereals	50
2.4 Edible Oils	55
2.5 Meat and Meat Products	66
2.6 Milk and Dairy Products	104
2.7 Non-alcoholic Beverages	124
2.8 Alcoholic Beverages	133
2.8.1 Wines	133
2.8.2 Other Alcoholic Beverages	166
2.9 Coffee, Tea and Cocoa	184
2.10 Spices	204
2.11 Other Food Products	233
References	252
3 Essential Oils	269
3.1 General Considerations	269
3.2 Essential Oils with Favourable Biological Actions	271
3.3 Other Essential Oils	295
References	312

4 Biological Effect 317

4.1 Biochemistry and Biophysics 317

4.2 Toxicity Studies 330

References 341

5 Environmental Pollution 345

5.1 Ground and Surface Water 345

5.2 Waste Water and Sludge 362

5.3 Miscellaneous Environmental Matrices 372

References 379

Index 383