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...With extensive knowledge and understanding of all aspects of food chemistry and biochemistry, Campden BRI is ideally placed to help you with whatever issues you face, from demonstrating that the food is what it says it is, through understanding nutrient content and the components that make it taste good - or bad - to detecting natural toxins and allergens and contaminants, such as pesticides and packaging migrants. Food chemistry and biochemistry at Campden BRI Food chemistry is the study of chemical processes and interactions of all biological and non-biological components of foods. The biological substances include such items as meat, poultry, lettuce, beer, and milk as examples. There are different tests which can be used to detect carbohydrates, proteins and lipids. They involve adding a reagent to a food sample which changes colour depending on what biological molecules...

Food Science Labs

In The Food Lab, Kenji focuses on the science behind beloved American dishes, delving into the interactions between heat, energy, and molecules that create great food. Kenji shows that often, conventional

methods don't work that well, and home cooks can achieve far better results using new-but simple-techniques.

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