Applications of NMR Spectroscopy (Volume 4)

www.ebooks.benthamscience.com/book/9781681081434

About the eBook

Applications of NMR Spectroscopy is an eBook series devoted to publishing the latest advances in the application of nuclear magnetic resonance (NMR) spectroscopy in practical situations.

Contents

- Application of NMR to Resolve Food Structure, Composition and Quality
- NMR Spectroscopy for Evaluation of Lipid Oxidation
- The Application of NMR Spectroscopy to the Study of Pyranoanthocyanins: Structural Elucidation, Solution Equilibria and Exhibited Color in Foods and Beverages
- NMR Spectroscopy: A Powerful Tool to Investigate the Role of Tannins in the Taste of Wine and their Health Protective Effect
- Applications of Quantitative 1H NMR in Food-Related Analysis
- Cell-Free Protein Synthesis for NMR Structural Analysis of Large Proteins and Complexes

For Sales and Advertising Inquiries: Contact: marketing@benthamscience.net