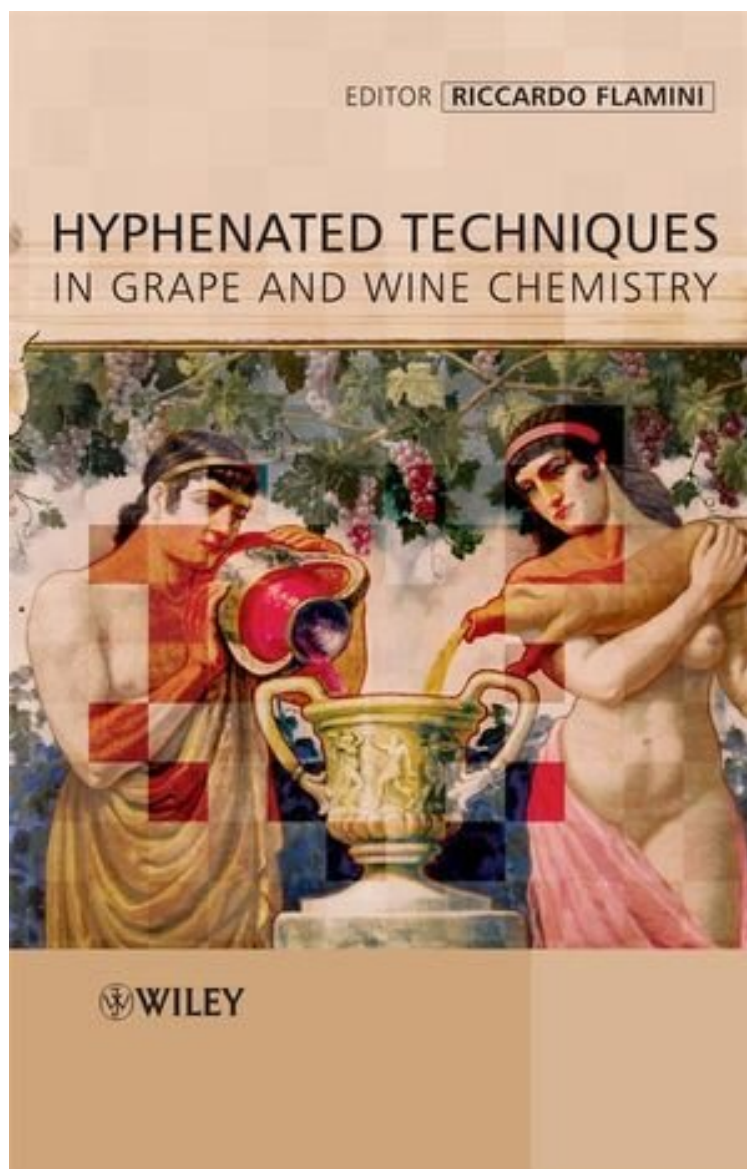


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Hyphenated Techniques in Grape and Wine Chemistry

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From Wiley : Hyphenated Techniques in Grape and Wine Chemistry before purchasing it in order to gauge whether or not it would be worth my time, and all praised Hyphenated Techniques in Grape and Wine Chemistry:

This book presents the modern applications of hyphenated techniques in the analysis and study of the chemistry of grape, wine, and grape-derivative products. It explains the different applications and techniques used in the laboratory,

such as liquid- and gas-phase chromatography, mass spectrometry, and capillary electrophoresis, and describes the methods developed using instrumentation with high performance and reliability. Additionally, the book covers the principal applications of modern sample preparation methods, such as solid-phase-extraction and solid-phase-microextraction.

From the Back Cover This book presents the principal modern applications of hyphenated techniques used in the analysis and study of grape, wine, and grape-derivative products chemistry. Applications are performed by the use of techniques such as liquid- and gas-phase chromatography (LC, GC) and capillary electrophoresis (CE) coupled with spectrophotometric detectors (UV, DAD, FL), mass spectrometry (MS), detectors for gas chromatography (FID, ECD), and inductively coupled plasma-mass spectrometry (ICP-MS). These applications to oenology are described with particular attention to methods developed by instrumentation usually present in the laboratory, and with the better performances and reliability. Also principal applications of modern sample preparation methods, such as solid-phase-extraction and solid-phase-microextraction (SPME, SPE) in the oenology field, are described. At the end of each chapter the principal literature on the topic, is reported. A number of methods are presented for a complete study of the high complex grape and wine chemistry, by analysis of classes of compounds such as organic acids, sugars, hydroxycinnamiltartaric acids, carbonyl compounds, proteins, resveratrol and piceatannol,nbsp; polyphenols such as anthocyanins and derivatives, flavonols, flavanols and proanthocyanidins, volatile compounds such as esters, alcohols, phenols, monoterpenes and sulphur compounds, contaminants such as ochratoxin A (OTA), biogenic amines, ethylphenols, chloroanisoles, pesticide residues, elements and inorganic anions. This volume is intended not only as a guide for research and quality control laboratories, but also as an up-to-date source for students beginning work in the field of oenological analytical chemistry.