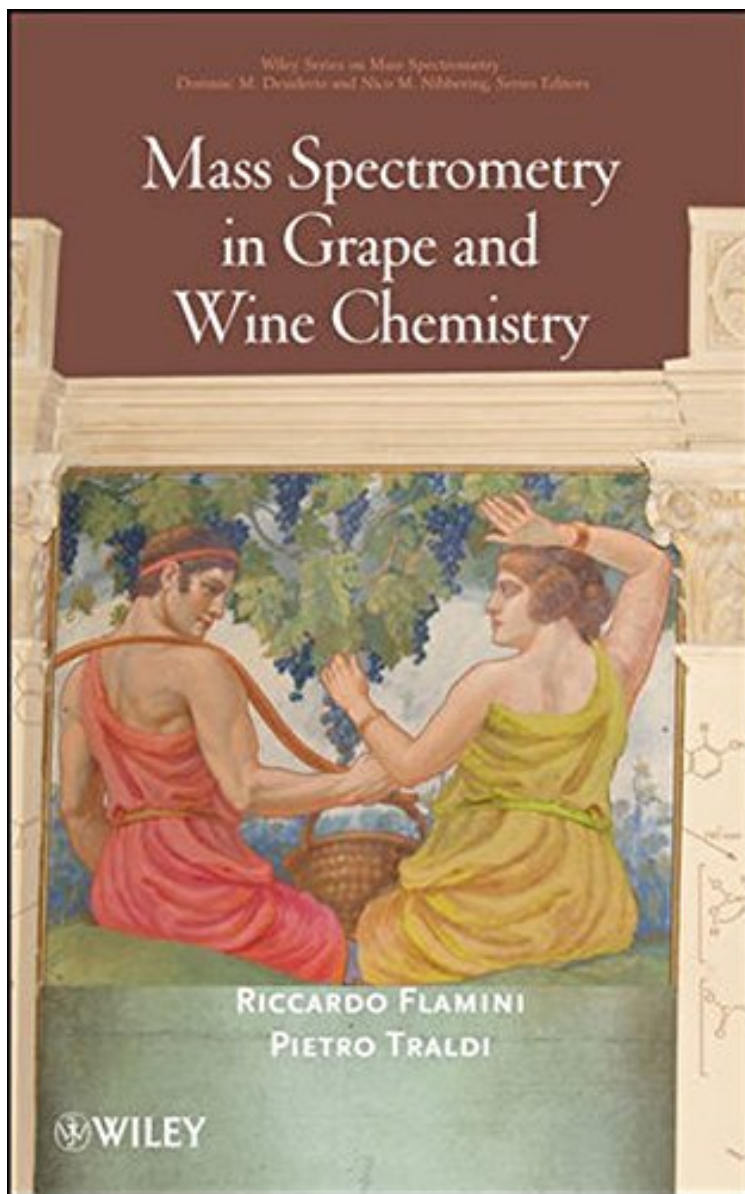


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## Mass Spectrometry in Grape and Wine Chemistry

*Riccardo Flamini, Pietro Traldi*

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**Riccardo Flamini, Pietro Traldi : Mass Spectrometry in Grape and Wine Chemistry** before purchasing it in order to gage whether or not it would be worth my time, and all praised Mass Spectrometry in Grape and Wine Chemistry:

A concise, up-to-date overview of the applications of mass spectrometry To be able to estimate the potentiality of grapes and how it may be transferred into wine is key to grasping enological chemistry. Nowadays, mass spectrometry is a crucial aspect in ensuring the production, the quality, and the safety of grape, wine, and grape derivative products. Mass Spectrometry in Grape and Wine Chemistry examines in depth the relationship between the high structural identification power of mass spectrometry techniques and the chemistry of grapes and wine. The text is divided into two parts. The first section provides an overview of mass spectrometry methods in relation to enology in three chapters. The second section offers seven chapters on wine chemistry as well as traditional topics and new developments in mass spectrometry. Mass Spectrometry in Grape and Wine Chemistry explores many mass spectrometry applications, including: Ionization methods Mass analyzers and mass measurements Mass spectrometry methodologies Grape aroma compounds Volatile and aroma compounds in wines Grape and wine polyphenols Compounds released by wood into wine Wine defects caused by compounds Pesticide detection analysis Peptides and proteins of grape and wine Written by leading experts in the field, this book presents an introduction to mass spectrometry and outlines ways to maximize quality control and product safety for the best results. Mass Spectrometry in Grape and Wine Chemistry is an essential handbook for laboratories working in enology.

"This book is very suitable for any scientist working in the oenological field who uses MS for the development of analytical methods or who wants to determine which mass technology is the most appropriate for his/her analytical problem ." (Anal Bioanal Chem, 2010) "So in summary, an excellent book is edited very well by Riccardo Flamini and Pietro Traldi and written by real experts in the field of mass spectrometry and wine chemistry." (Chromatographia, 6 March 2011) nbsp;About the AuthorRiccardo Flamini is a researcher in chemistry of Agricultural Research Council (CRA) and works at the Viticulture Research Center in Italy. He is Professor of Quality Control of Wine at Padua University. He is the author of Hyphenated Techniques in Grape and Wine Chemistry, published by Wiley. Pietro Traldi is the Research Executive at the Institute of Molecular Science and Technologies in Padua, Italy. He is a member of the advisory boards of JMS, MSR, RCM, and EMS as well as the promoter and chairman of the Informal Meeting of Mass Spectrometry. He is the author of over five hundred international journals publications along with several books and book chapters, including Quantitative Applications of Mass Spectrometry published by Wiley.