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Food, Glorious Food. Food: the chemistry of its components, 5 th ed. Tom Coultate. RSC Publishing, Cambridge, UK, 2009, 500 pp, SB ISBN 978-0-85404-111-4. Reviewed by Mike Morgan. Food science (a phrase I use in the widest sense possible) has changed enormously in the last 20 years or so since the appearance of the first edition of this well-known textbook.

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with the chemistry behind the  
biochemical nature of food, their  
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that it will be invaluable to anyone  
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book investigates food components  
which are present in large amounts  
(carbohydrates, fats, proteins,  
minerals and water) and also those  
that occur in smaller amounts  
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