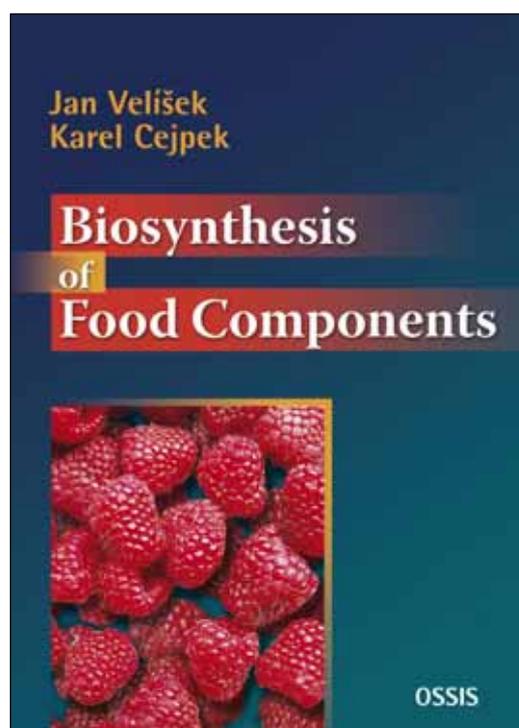


Biosynthesis of Food Components

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This book presents a survey of the main pathways that lead to the biosynthesis of the principal food components; including amino acids, peptides, lipids, saccharides, vitamins, terpenoids, phenolic compounds, natural pigments, alkaloids, and toxic glycosides. It basically consists of the compilation of findings contained in a selection of articles, i.e. written by this book's author, and published in the Czech Journal of Food Sciences over the last few years. These articles have been completely revised, reformulated, and comprehensively expanded upon. In addition, a number of new topics have also been introduced. This book comprises more than 500 reaction schemes, other figures and 22 tables, with extensive coverage of reaction schemes, sequences, and involved enzymes. Overall, this publication offers detailed explanations using chemical principles and reaction mechanisms, making it valuable for advanced students, biochemists, food chemists, and nutritionists alike.



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