

# **SpringerBriefs in Molecular Science**

Chemistry of Foods

## **Series Editor**

Salvatore Parisi, Al-Balqa Applied University, Al-Salt, Jordan

The series Springer Briefs in Molecular Science: Chemistry of Foods presents compact topical volumes in the area of food chemistry. The series has a clear focus on the chemistry and chemical aspects of foods, topics such as the physics or biology of foods are not part of its scope. The Briefs volumes in the series aim at presenting chemical background information or an introduction and clear-cut overview on the chemistry related to specific topics in this area. Typical topics thus include:

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- Contaminants and additives in foods—their chemistry and chemical transformations
- Chemical analysis and monitoring of foods
- Chemical transformations in foods, evolution and alterations of chemicals in foods, interactions between food and its packaging materials, chemical aspects of the food production processes
- Chemistry and the food industry—from safety protocols to modern food production

The treated subjects will particularly appeal to professionals and researchers concerned with food chemistry. Many volume topics address professionals and current problems in the food industry, but will also be interesting for readers generally concerned with the chemistry of foods. With the unique format and character of SpringerBriefs (50 to 125 pages), the volumes are compact and easily digestible. Briefs allow authors to present their ideas and readers to absorb them with minimal time investment. Briefs will be published as part of Springer's eBook collection, with millions of users worldwide. In addition, Briefs will be available for individual print and electronic purchase. Briefs are characterized by fast, global electronic dissemination, standard publishing contracts, easy-to-use manuscript preparation and formatting guidelines, and expedited production schedules.

Both solicited and unsolicited manuscripts focusing on food chemistry are considered for publication in this series. Submitted manuscripts will be reviewed and decided by the series editor, Dr. Salvatore Parisi.

To submit a proposal or request further information, please contact Tanja Weyandt, Publishing Editor, via [tanja.weyandt@springer.com](mailto:tanja.weyandt@springer.com) or Dr. Salvatore Parisi, Book Series Editor, via [drparisi@inwind.it](mailto:drparisi@inwind.it) or [drsalparisi5@gmail.com](mailto:drsalparisi5@gmail.com)

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# Food Sharing

Chemical Evaluation of Durable Foods

 Springer

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