

BOOK REVIEW

Analytical Chemistry: Developments, Applications and Challenges in Food Analysis

Editors: Marcello Locatelli and Christian Celia (University "G. d'Annunzio" of Chieti-Pescara, Chieti, Italy)

Analytical Chemistry: Developments, Applications and Challenges in Food Analysis represents a collection of book chapters showing the fundament of validation and instrumental set up of analytical methods that are used to analyze foods and their ingredients. The different chapters include several topics discussing the validation of analytical methods, extraction procedures, and other multidisciplinary approaches for the analysis of foods, particularly supplements originated from raw plant materials. Interestingly the whole book is focused to highlight the importance of a "total" integration between the different scientific areas and different knowledge.

The book will be interesting for many scientists and practical investigators related with foods analyses, food supplements characterization, and particularly, with innovative extraction procedures that can be adopted in these analyses. It will be useful for students and postgraduate education, devoted to applied chemistry in analytical chemistry applied to food industry and quality control analyses.

The book contains a numerous new fundamental results, which have undoubtedly practical significance in the field of applied analytical chemistry.

Maria Carafa

Professor, Pharmacy and Medicine

"La Sapienza" University of Rome