

# Lebensmittelchemie – 8th Completely Revised Edition

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## Reinhard Matissek

State-qualified food chemist and graduated food scientist, since 1991 Extraordinary Professor for Food Chemistry at the Institute for Food Chemistry and Food Technology at the Technical University of Berlin. Reinhard Matissek, born in Bassum/Lower Saxony, having obtained a degree in Food Chemistry and Food Technology in Berlin, initially worked as a scientific employee at the then Bundesgesundheitsamt (Federal Health Office) (PhD in Food Analysis, 1980) and subsequently as a research associate at the technical university of Berlin. After working for a time as university assistant/assistant professor (PhD degree in Food Chemistry, 1986), he joined the Cologne-based Food Chemistry Institute (LCI) of the Association of the German Confectionery Industry (BDSI) in 1988 as its CEO and institute director.

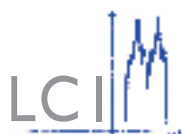
Reinhard Matissek's main fields of activity include the analysis of foods, particularly cocoa and chocolate, as well as food contact materials and articles and cosmetic products. The key aspects of his scientific research are focused on surfactants, biocides, contaminants, process contaminants, and phytochemicals. Reinhard Matissek is a member of many scientific and food industry executive bodies, including membership on the Senate Commission on Food Safety (SKLM, until 2010) of the German Research Foundation (DFG), as a member of the board of governors of the Fraunhofer Institute for Process Engineering and Packaging (IVV-FhG) in Freising, as the scientific director and deputy CEO of the Institute of Quality Promotion in the Confectionery Industry (IQ.Köln) in Cologne, as a member of the scientific committee of the Research Association of the German Food Industry (FEI/AiF) in Bonn, and as an executive board member of the German Cocoa and Chocolate Foundation (Stiftung der Deutschen Kakao- und Schokoladen-

wirtschaft) in Hamburg. Reinhard Matissek has made a name for himself through numerous publications and talks and has won several scientific awards. He is the senior author of the well-known textbook "Lebensmittelanalytik" (Food Analysis) and successor author of the current textbook "Lebensmittelchemie" (Food Chemistry), both published by Springer. His special interests are books, travel, and gustatory delights.

## Werner Baltes †

State-qualified food chemist and graduated chemical engineer. Born in 1929 in Hamburg, deceased in 2013 in Berlin. Studies in Frankfurt-on-Main and Hamburg, PhD degree (Organic Chemistry, 1959) and qualification as a university lecturer (Food Chemistry, 1969) in Hamburg. From 1964 to 1942 scientific director of the State Chemical Laboratory (Staatliches Chemisches Untersuchungsamt) in Hamburg, from 1973 to 1997 full professor for Food Chemistry at the Technical University of Berlin.

Werner Baltes' main fields of activity covered the analysis of foods and cosmetics using the cutting-edge methods of his day, such as remission spectrophotometry and Curie-point pyrolysis as well as Maillard-reaction examinations and work on the mechanics of thermic aroma formation with a key focus on the chemical investigation of unknown structures. He made a name for himself through numerous publications and talks and won several scientific awards. Starting in 1983, Werner Baltes produced the textbook "Lebensmittelchemie" (Food Chemistry) as its sole author over a span of six editions. For the seventh edition he obtained the cooperation of Prof. Dr. Reinhard Matissek, his former pupil, fellow employee, and colleague. Werner Baltes was sadly unable to work on the eighth edition owing to illness.



Food Chemistry  
Institute of  
the Association  
of the German  
Confectionery Industry

Institute Director:  
Prof. Dr.  
Reinhard Matissek

Adamsstraße 52 - 54  
51063 Köln

phone  
+49 221 62 30 61  
fax  
+49 221 61 04 77  
web  
www.lci-koeln.de

Today's food chemistry expertise requires a sound knowledge of the constitution, formulation, and manufacture of our foods as well as in-depth knowledge about their possible modifications. And yet food chemistry means much more than just the science of food ingredients. It also comprises knowledge of the formation and biochemistry of these substances, their possible interactions, their technological properties, and their metabolisms.

This textbook follows a systematic overall concept with a clear structure and a compilation of relevant facts. This fully revised eighth edition offers a concise overview of the entire field of modern food chemistry with new, highly topical subjects covering the fields of

- food safety
- food quality
- nutritional knowledge
- food manufacturing

The book is primarily directed at students of Food Chemistry, Food Science and Technology, Nutrition Science, and Chemistry. Students of other Life Sciences (such as Veterinary Medicine and Medicine) may also benefit from this publication. Practitioners in the fields of Food Safety, Quality Management, and Research & Development in the many food chemistry facilities run by industrial companies, public authorities, and universities will find it a useful quick-reading manual.