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6.2.1.2 Decomposition of Other Food Constituents

Moisture loss from a sample during analysis is a function of time and temperature. Decomposition enters the picture when time is extended too much or temperature is too high. Thus, most methods for food

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moisture analysis involve a compromise between time and a particular temperature at which limited

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Handbook of Food Analysis by Leo M.L. Nollet
the quality of food material including packaging material. These include, for example, first-, second- and third-party laboratories, and laboratories where testing forms part of inspection and product certification. These Guidelines are applicable to all laboratories regardless of the number of

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