REFERENCE

- •Taylor, A. J. (2002). Food Flavour Technology. Sheffield Academic Press, CRC Press LLC, Boca Raton.
- •Fennema, O. R. (1996). Food Chemistry (3rd edition). Marcel Dekker, New York, Inc.
- •Hui, Y. H. et al., (2006). Food biochemistry and Food Processing (1st edition). Blackwell Publishing Professional, Inc.
- •U.S. Department of Health and Human Services, U.S. Department of Agriculture. Dietary Guidelines for Americans, 2005.
- •International Food Information Council Foundation. What do we know about Fructose and Obesity? Food Insight. July/August 2004. IFIC Foundation.
- •GRAS: Time-Tested, and Trusted, Food Ingredients. FDA Consumer Magazine. March-April 2004: United States Food and Drug Administration.
- •FDA/Center for Food Safety and Applied Nutrition. Everything added to food in the United States. EAFUS: A Food Additive Database. Online: www.cfsan.fda.gov/~dms/eafus.html. Accessed 17
- •February 2005. Carbohydrate, Fibre, Fat, Fatty Acids, Cholesterol, Protein, and Amino Acids. Washington, D.C.: The National Academy of Sciences, 2002.
- •Dietary Guidelines Alliance. It's all about you. USA

LINKS

- •http://www.britannica.com
- •http://www.fao.net
- •http://www.msuextension.org
- •http://www.ific.org/publications/other/ allaboutyouom.cfm.
- 1999.