

## **OBJECTIVE**

Food undergoes numerous changes during the process of handling, processing & storage. Studies in the field of food chemistry focus on food safety, food quality and studies related to flavour, texture, aroma, effect of temperature etc. Food chemistry involves the application of chemistry to understand how chemical systems behave in order to control them to improve the nutritional value, safety, and culinary presentation of food. The objective of this chapter is to provide knowledge on the basic definition of food chemistry, the aspects of food science it deals with, the history of development of the field of food chemistry, basic information on the quality attributes of a food and the chemical changes it can undergo during handling processing and storage and a brief note on the applications of food chemistry.