

SECOND
EDITION

The Food Chemistry Laboratory

*A Manual for Experimental Foods,
Dietetics, and Food Scientists*

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Dr. Weaver's research is on minerals important to human health. Current projects include (1) chemical form of minerals in foods, (2) mineral bioavailability, (3) calcium metabolism in adolescents, (4) exercise and bone mass in young women, and (5) exercise and iron status in young women. Dr. Weaver has contributed more than 150 research publications and book chapters. Dr. Weaver has been the recipient of many research grants from the National Institutes of Health, the U.S. Department of Agriculture, and various commodity groups and industries.

For her contributions in teaching food chemistry, Dr. Weaver was awarded Purdue University's Outstanding Teaching Award and the school's Mary L. Matthews Teaching Award. She has served as a scientific lecturer and on the executive committee for the Institute of Food Technologists. She is past president of the American Society for Nutritional Sciences and is on the board of trustees of the International Life Sciences Institute. She is on the editorial boards of the *American Journal of Clinical Nutrition*, the Academic Press Food Science and Technology Book Series, and *Advances in Food and Nutrition Research*. She is also a member of the American Chemical Society, the American Association for Advancement of Science, the Society for Experimental Biology and Medicine, and the American Society for Bone and Mineral Research. She is a fellow of the American College of Nutrition.

Dr. Weaver and Dr. Daniel are coauthors of the "Functional Carbohydrates" chapter in *Food Chemistry: Principles and Applications*, published by Science Technology Systems in 2000. Dr. Weaver co-authored the third edition of *Foods: A Scientific Approach* with Helen Charley; this book was published by Prentice-Hall in 1998.

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