Statistics in Food Science and Nutrition. 66 pages. 2012. 9781461450108. Are Hugo Pripp. Springer Science & Business Media, 2012

Food and Nutrition Sciences (FNS) is a peer reviewed international journal dedicated to the latest advancement in food and nutrition sciences. The goal of this journal is to provide a platform for scientists and academicians all over the world to promote, share, and discuss various new issues and developments in different areas of food and nutrition sciences. Critical Reviews in Food Science and Nutrition is a food science journal published monthly by Taylor & Francis. It was originally established in 1970 as Critical Reviews in Food Technology, but changed to its current name in 1975. The editor-in-chief is Fergus M. Clydesdale (University of Massachusetts Amherst). According to the Journal Citation Reports, the journal has a 2019 impact factor of 7.862, ranking it 3rd out of 89 journals in the category "Nutrition and Dietetics" and 4th out of 139 Many statistical innovations are linked to applications in food science. For example, the student t-test (a statistical method) was developed to monitor the quality of stout at the Guinness Brewery and multivariate statistical methods are applied widely in the spectroscopic analysis of foods. Table of contents (6 chapters). Statistics in Food Science and Nutrition. Pages 1-5. Pripp, Are Hugo. Preview Buy Chapter $29.95. Methods and Principles of Statistical Analysis. Pages 7-23. Pripp, Are Hugo. Are Hugo Pripp. Many statistical innovations are linked to applications in food science. For example, the student t-test (a statistical method) was developed to monitor the quality of stout at the Guinness Brewery and multivariate statistical methods are applied widely in the spectroscopic analysis of foods. Nevertheless, statistical methods are most often associated with engineering, mathematics, and the medical sciences, and are rarely thought to be driven by food science. Consequently, there is a dearth of statistical methods aimed specifically at food science, forcing researchers to utiliz