



A broad and comprehensive survey of the fundamentals for electrochemical methods now in widespread use. This book is meant as a textbook, and can also be used for self-study as well as for courses at the senior undergraduate and beginning graduate levels. Knowledge of physical chemistry is assumed, but the discussions start at an elementary level and develop upward. This revision comes twenty years after publication of the first edition, and provides valuable new and updated coverage.

PRINCIPLES OF INSTRUMENTAL ANALYSIS places an emphasis on the theoretical basis of each type of instrument, its optimal area of application, its sensitivity, its precision, and its limitations. You'll also learn about elementary analog and digital electronics, computers, and treatment of analytical data. Visit the book companion website for tutorials on instrumental methods, Excel files of data analysis and simulations of analytical techniques to help you visualize important concepts in this course, and selected papers from the chemical literature to stimulate interest and provide background information for study.

"The signature undertaking of the Twenty-Second Edition was clarifying the QC practices necessary to perform the methods in this manual. Section in Part 1000 were rewritten, and detailed QC sections were added in Parts 2000 through 7000. These changes are a direct and necessary result of the mandate to stay abreast of regulatory requirements and a policy intended to clarify the QC steps considered to be an integral part of each test method. Additional QC steps were added to almost half of the sections."--Pref. p. iv.

This second edition laboratory manual was written to accompany Food Analysis, Fourth Edition, ISBN 978-1-4419-1477-4, by the same author. The 21 laboratory exercises in the manual cover 20 of the 32 chapters in the textbook. Many of the laboratory exercises have multiple sections to cover several methods of analysis for a particular food component of characteristic. Most of the laboratory exercises include the following: introduction, reading assignment, objective, principle of method, chemicals, reagents, precautions and waste disposal, supplies, equipment, procedure, data and calculations, questions, and references. This laboratory manual is ideal for the laboratory portion of undergraduate courses in food analysis.

Known for its readability and systematic, rigorous approach, this fully updated Ninth Edition of FUNDAMENTALS OF ANALYTICAL CHEMISTRY offers extensive coverage of the principles and practices of analytic chemistry and consistently shows students its applied nature. The book's award-winning authors begin each chapter with a story and photo of how analytic chemistry is applied in industry, medicine, and all the sciences. To further reinforce student learning, a wealth of dynamic photographs by renowned chemistry photographer Charlie Winters appear as chapter-openers and throughout the text. Incorporating Excel spreadsheets as a problem-solving tool, the Ninth Edition is enhanced by a chapter on Using Spreadsheets in Analytical Chemistry, updated spreadsheet summaries and problems, an Excel Shortcut Keystrokes for the PC insert card, and a supplement by the text authors, EXCEL APPLICATIONS FOR ANALYTICAL CHEMISTRY, which integrates this important aspect of the study of analytical chemistry into the book's already rich pedagogy. New to this edition is OWL, an online homework and assessment tool that includes the Cengage YouBook, a fully customizable and interactive eBook, which enhances conceptual understanding through hands-on integrated multimedia interactivity. Available with InfoTrac Student Collections <http://goengage.com/infotrac>. Important Notice: Media content referenced within the product description or the product text may not be available in the ebook version.

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