

Elsevier eBooks - 485 E-Books Title List

1. [A Handbook for Sensory and Consumer-Driven New Product Development: Innovative Technologies for the Food and Beverage Industry](#)
2. [Actuaries' Survival Guide](#)
3. [Adsorption by Powders and Porous Solids](#)
4. [Advances in Biotechnology for Food Industry](#)
5. [Advances in Fermented Foods and Beverages](#)
6. [Advances in Food and Beverage Labelling](#)
7. [Advances in Food Rheology and its Applications](#)
8. [Advances in Microbial Food Safety](#)
9. [Advances in Nanoporous Materials. Volume 1](#)
10. [Advances in Polyurethane Biomaterials](#)
11. [Advances in Shape Memory Polymers](#)
12. [Agile Data Warehousing for the Enterprise](#)
13. [Agile Data Warehousing Project Management](#)
14. [Agile Development & Business Goals](#)
15. [Agile Software Architecture](#)
16. [Agile User Experience Design](#)
17. [Aging and Decision Making](#)
18. [Agricultural Internet of Things and Decision Support for Precision Smart Farming](#)
19. [Agri-Food Industry Strategies for Healthy Diets and Sustainability: New Challenges in Nutrition and Public Health](#)
20. [Agro-Industrial Wastes as Feedstock for Enzyme Production: Apply and Exploit the Emerging and Valuable Use Options of Waste Biomass](#)
21. [Alkaloids](#)
22. [Amorphous Chalcogenides](#)
23. [An Introduction to MATLAB Programming and Numerical Methods for Engineers](#)
24. [Analytical Chemistry for Assessing Medication Adherence](#)
25. [Animal Behavior](#)
26. [Anti-Abrasive Nanocoatings](#)
27. [Applications of Graphene and Graphene-Oxide based Nanomaterials](#)
28. [Applied Time Series Analysis: A Practical Guide to Modeling and Forecasting](#)
29. [Assessing Nanoparticle Risks to Human Health](#)
30. [Atomic and Molecular Manipulation](#)
31. [Augmented Reality Law, Privacy, and Ethics: Law, Society, and Emerging AR Technologies](#)
32. [Basic Medical Endocrinology](#)
33. [Basic Physics of Nanoscience: Traditional Approaches and New Aspects at the Ultimate Level](#)
34. [Basic Principles of Drug Discovery and Development](#)
35. [Big Data Analytics](#)
36. [Big Data: Principles and Paradigms](#)
37. [Bioactive Compounds: Health Benefits and Potential Applications](#)
38. [Bioactive Glasses](#)
39. [Biochemistry of Foods](#)
40. [Biodegradable and Biocompatible Polymer Composites: Processing, Properties and Applications](#)
41. [Bioenergetics](#)
42. [Bioenergy](#)
43. [Biofiber Reinforcements in Composite Materials](#)
44. [Biofuels](#)
45. [Bioinformatics for Beginners](#)
46. [Biomaterials for Cancer Therapeutics](#)
47. [Biomimetic Biomaterials](#)

48. Biopolymer Composites in Electronics
49. Bioprocess Engineering Kinetics, Sustainability, and Reactor Design
50. Bioscience and Bioengineering of Titanium Materials
51. Biotechnology and Plant Breeding
52. Biotechnology for Sustainable Agriculture: Emerging Approaches and Strategies
53. Brewing Materials and Processes: A Practical Approach to Beer Excellence
54. Bridging UX and Web Development: Better Results through Team Integration
55. Building an Information Security Awareness Program
56. Business Intelligence Guidebook
57. Business Process Change
58. Cancer Genomics
59. Carbon Nanotubes and Graphene
60. Carbon Nanotubes and Graphene for Photonic Applications
61. Ceramic Nanocomposites
62. Cereal Grains for the Food and Beverage Industries
63. Chemical Analysis of Food: Techniques and Applications
64. Chemical Contaminants and Residues in Food
65. Chemical Sciences in Early Drug Discovery: Medicinal Chemistry 2.0
66. Chemically Modified Nanopores and Nanochannels
67. Chemistry and Water: The Science behind Sustaining the World's Most Crucial Resource
68. Chemistry, Manufacture and Applications of Natural Rubber
69. Chemometrics in Food Chemistry
70. Cleaning with Solvents: Science and Technology
71. Clinical Bioenergetics: From Pathophysiology to Clinical Translation
72. Clinical Immunology: Principles and Practice
73. Cloud Computing
74. Cloud Networking
75. Cognition, Intelligence, and Achievement
76. Cold Plasma in Food and Agriculture: Fundamentals and Applications
77. Collaboration with Cloud Computing
78. Colour Measurement
79. Commercial Data Mining
80. Comprehensive Utilization of Citrus By-Products
81. Computation and Storage in the Cloud
82. Computational Logic
83. Computer and Information Security Handbook
84. Computer and Machine Vision
85. Contextual Design: Design for Life
86. Creativity
87. Crop Physiology
88. Cu(InGa)Se₂ Based Thin Film Solar Cells
89. Cyber Reconnaissance, Surveillance and Defense
90. Cyber Security and IT Infrastructure Protection
91. Data Breach Preparation and Response: Breaches are Certain, Impact is Not
92. Data Mining: Practical Machine Learning Tools and Techniques
93. Data Science: Concepts and Practice
94. Data Simplification: Taming Information with Open Source Tools
95. Data Warehousing in the Age of Big Data
96. Database Modeling and Design
97. Demystifying the Institutional Repository for Success
98. Desalination Sustainability: A Technical, Socioeconomic, and Environmental Approach
99. Descriptive Inorganic Chemistry
100. Determining Mycotoxins and Mycotoxigenic Fungi in Food and Feed
101. Developing Food Products for Consumers with Specific Dietary Needs
102. Diamond-Based Materials for Biomedical Applications
103. Differential Equations, Dynamical Systems, and an Introduction to Chaos

104. Digital Forensics for Legal Professionals
105. Digital Forensics Processing and Procedures
106. Digital Identities
107. Direct Synthesis of Metal Complexes
108. Disaster Planning for Libraries
109. Dream Science
110. Education for Innovation and Independent Learning
111. Emerging Food Packaging Technologies
112. Emerging Technologies for Food Processing
113. Emerging Trends in ICT Security
114. Emerging Trends in Image Processing, Computer Vision and Pattern Recognition
115. Emotions, Technology, and Behaviors
116. Emotions, Technology, and Social Media
117. Emotions, Technology, Design, and Learning
118. Emotions, Technology, and Learning
119. Encapsulation Technologies and Delivery Systems for Food Ingredients and Nutraceuticals
120. Encyclopedia of Food Safety
121. Energy Sources: Fundamentals of Chemical Conversion Processes and Applications
122. Engineering Tribology
123. Enterprise Business Intelligence and Data Warehousing
124. Environment and Development: Basic Principles, Human Activities, and Environmental Implications
125. Environmental Forensics for Persistent Organic Pollutants
126. Environmental Microbiology
127. Environmental Water
128. Enzyme Nanoparticles
129. Enzymes in Food Biotechnology: Production, Applications, and Future Prospects
130. Enzymes in Human and Animal Nutrition
131. Essential Concepts in Molecular Pathology
132. Essentials in Modern HPLC Separations
133. Essentials of Medical Biochemistry
134. Experimental Methods in Orthopaedic Biomechanics
135. Fermented Foods in Health and Disease Prevention
136. Flavor: From Food to Behaviors, Wellbeing and Health
137. Flavour Development, Analysis and Perception in Food and Beverages
138. Flavour Science
139. Flow Analysis
140. Flow Analysis with Spectrophotometric and Luminometric Detection
141. Fluorine in Life Sciences: Pharmaceuticals, Medicinal Diagnostics, and Agrochemicals
142. Food Chemical Safety
143. Food Hygiene and Toxicology in Ready-To-Eat Foods
144. Food Packaging
145. Food Preservation
146. Food Preservation Process Design
147. Food Processing for Increased Quality and Consumption
148. Food Processing Technology: Principles and Practice
149. Food Protection and Security: Preventing and Mitigating Contamination during Food Processing and Production
150. Food Safety and Preservation
151. Food Safety in the 21st Century: Public Health Perspective
152. Food Safety Management
153. Food Science and the Culinary Arts
154. Food, Energy, and Water
155. Forensic Investigations: An Introduction
156. Foundations of Quantum Programming
157. Freeze-Drying of Pharmaceutical and Food Products
158. Functional Atlas of the Human Fascial System

159. Fundamentals and Analytical Applications of Multi-Way Calibration
160. Fundamentals of 3D Food Printing and Applications
161. Fundamentals of Air Pollution
162. Fundamentals of Applied Probability and Random Processes
163. Game Theory and Learning for Wireless Networks
164. Gas Chromatography
165. Gas Chromatography and Mass Spectrometry
166. Genetic Engineering of Horticultural Crops
167. Genetically Modified Food Sources
168. Genetically Modified Plants
169. Global Imbalances, Financial Crises, and Central Bank Policies
170. GPU-based Parallel Implementation of Swarm Intelligence Algorithms
171. Governing Nano Foods: Principles-Based Responsive Regulation
172. Graphene
173. Graphene
174. Green Synthetic Approaches for Biologically Relevant Heterocycles
175. Group Theory for Chemists
176. Hacking and Penetration Testing with Low Power Devices
177. Handbook of Advanced Ceramics
178. Handbook of Biosensors and Biosensor Kinetics
179. Handbook of Flexible Organic Electronics: Materials, Manufacturing and Applications
180. Handbook of Food Allergen Detection and Control
181. Handbook of Heterocyclic Chemistry
182. Handbook on Miniaturization in Analytical Chemistry: Application of Nanotechnology
183. Handbook of Natural Antimicrobials for Food Safety and Quality
184. Handbook of Natural Fibres
185. Handbook of Organic Materials for Optical and (Opto) Electronic Devices
186. Handbook of Physical Vapor Deposition (PVD) Processing
187. Handbook of Radioactivity Analysis
188. Handbook of Recycling
189. Handbook of Smart Coatings for Materials Protection
190. Handbook of Solid Phase Microextraction
191. Handbook of Thermoplastic Elastomers
192. Handbook on Natural Pigments in Food And Beverages: Industrial Applications for Improving Food Color
193. Herpetology
194. Heterogeneous Catalysis
195. Heterogeneous Catalytic Materials
196. High Performance Textiles and their Applications
197. High-Resolution NMR Techniques in Organic Chemistry
198. High Temperature Polymer Blends
199. High Throughput Screening for Food Safety Assessment
200. High-Temperature Superconductors
201. How Libraries Should Manage Data
202. Human Genes and Genomes
203. Human Memory
204. Human Parasitology
205. Human Reproductive Biology
206. Human-Computer Interaction
207. Hurting Memories and Beneficial Forgetting
208. Impact of Nanoscience in the Food Industry
209. Implementing Analytics
210. Individual Differences and Personality
211. Industrial Network Security
212. Infectious Disease in Aquaculture
213. Information Governance and Security: Protecting and Managing Your Company's Proprietary Information
214. Information Security Analytics

215. Information Security Science: Measuring the Vulnerability to Data Compromises
216. Information Systems Transformation
217. Infrared and Raman Spectroscopy
218. Injectable Biomaterials
219. Innovations in Food Packaging
220. Innovative Food Processing Technologies: Extraction, Separation, Component Modification, and Process Intensification
221. Inorganic and Composite Fibers: Production, Properties, and Applications
222. Inorganic Chemistry
223. In-situ Characterization of Thin Film Growth
224. Instrumental Thin-Layer Chromatography
225. Integrated Security Systems Design: A Complete Reference for Building Enterprise-Wide Digital Security Systems
226. Integrating the Packaging and Product Experience in Food and Beverages: A Road - Map to Consumer Satisfaction
227. Intelligent Vehicular Networks and Communications
228. Interfacing PIC Microcontrollers
229. Internet of Things: Principles and Paradigms
230. Introduction to Aerospace Materials
231. Introduction to Business Analytics Using Simulation
232. Introduction to Probability
233. Introduction to Robust Estimation and Hypothesis Testing
234. Ion Beam Treatment of Polymers
235. Ion Exchange Membranes
236. Joe Celko's SQL for Smarties
237. Key Concepts in Environmental Chemistry
238. Lactose-Derived Prebiotics: A Process Perspective
239. Laser Heating Applications
240. Laser Spectroscopy for Sensing
241. Lignin in Polymer Composites
242. Lignocellulose Biorefinery Engineering
243. Liquid Chromatography
244. Magnetic Nano- and Microwires
245. Managing and Preventing Obesity
246. Managing Information Security
247. Managing Online Risk: Apps, Mobile, and Social Media Security
248. Marine Applications of Advanced Fibre-Reinforced Composites
249. Marketing the 21st Century Library
250. Markov Processes for Stochastic Modeling
251. Mass Production of Beneficial Organisms
252. Mass Spectrometry: Techniques for Structural Characterization of Glycans
253. Mastering Cloud Computing
254. Materials Experience
255. Materials, Design and Manufacturing for Lightweight Vehicles
256. Mathematical Statistics with Applications in R
257. Mathematics for Physical Chemistry
258. Measuring and Managing Information Risk
259. Measurement and Instrumentation: Theory and Application
260. Medical Cell Biology
261. Medicinal Plants of South Asia
262. Membrane Separation Principles and Applications: from Material Selection to Mechanisms and Industrial Uses
263. Metabolomics as A Tool in Nutrition Research
264. Microbial Contamination and Food Degradation, Volume 10
265. Microencapsulation in the Food Industry
266. Microwave-Assisted Sample Preparation for Trace Element Determination
267. Migrating to the Cloud

268. MIMO Wireless Networks
269. Mindfulness-Based Treatment Approaches
270. Mobile Security and Privacy: Advances, Challenges and Future Research Directions
271. Mobility Patterns, Big Data and Transport Analytics: Tools and Applications for Modeling
272. Modeling and Simulation of Computer Networks and Systems
273. Modern Enterprise Business Intelligence and Data Management
274. Modern Inorganic Synthetic Chemistry
275. Modern Techniques for Food Authentication
276. Molecular Aspects of Plant Beneficial Microbes in Agriculture
277. Molecular Biology Techniques: A Classroom Laboratory Manual
278. Molecular Microbiology Laboratory
279. Molecular Pathology
280. Motivation for Learning and Performance
281. Moving to the Cloud
282. Multicore and GPU Programming: An Integrated Approach
283. Multidimensional Analytical Techniques in Environmental Research
284. Multifunctional Polymeric Nanocomposites based on Cellulosic Reinforcements
285. Multifunctionality of Polymer Composites
286. My Life in the Golden Age of Chemistry
287. Myofascial Trigger Points
288. Nanoalloys
289. Nanochemistry
290. Nanocrystalline Materials
291. Nanolithography
292. Nanomaterials for Wastewater Remediation
293. Nanomaterials in Tissue Engineering
294. Nanomedicine
295. Nanoscience and the Environment
296. Nanosensors for Chemical and Biological Applications
297. Nanotechnology and Functional Materials for Engineers
298. Nanotechnology Applications in Food: Flavor, Stability, Nutrition and Safety
299. Nanotechnology Cookbook
300. Nanotechnology in Cancer
301. Nanotechnology: An Introduction
302. Natural Products and Drug Discovery: An Integrated Approach
303. Network and System Security
304. New and Future Developments in Catalysis: Catalysis by Nanoparticles
305. New and Future Developments in Catalysis: Catalysis for Remediation and Environmental Concerns
306. New and Future Developments in Catalysis: Hybrid Materials, Composites, and Oorganocatalysts
307. New and Future Developments in Catalysis: Catalytic Biomass Conversion
308. New and Future Developments in Catalysis: Solar Photocatalysis
309. Nitride Semiconductor Light-Emitting Diodes (LEDs)
310. Non-Bovine Milk and Milk Products
311. Non-Destructive Evaluation (Nde) Of Polymer Matrix Composites
312. Novel Carbon Adsorbents
313. Nutrient Delivery: Nanotechnology in the Agri-Food Industry Volume 5
314. Nutrition and Functional Foods for Healthy Aging
315. Nutritional Pathophysiology of Obesity and its Comorbidities: A Case-Study Approach
316. Object-Oriented Analysis and Design for Information Systems
317. Open Innovation in the Food and Beverage Industry
318. Opportunities for Fluoropolymers
319. Optical Fiber Telecommunications VI. A
320. Optical Fiber Telecommunications. VI. B
321. Optical Thin Films and Coatings
322. Organic Chemistry

323. Organic Chemistry Concepts and Applications for Medicinal Chemistry
324. Organic Chemistry Concepts: An EFL Approach
325. Organic Chemistry of Enzyme-Catalyzed Reactions
326. Organic Chemistry Study Guide: Key Concepts, Problems, and Solutions
327. Organic Light-Emitting Diodes (OLEDs)
328. Organic Structure Determination Using 2-D NMR Spectroscopy
329. Organic Synthesis
330. Partial Differential Equations and Boundary Value Problems with Maple V
331. Peanuts: Processing Technology and Product Development
332. Penetration Tester's Open Source Toolkit
333. Performance Psychology
334. Person-Centered Communication with Older Adults
335. Pharmacology in Drug Discovery and Development Understanding Drug Response
336. Photodetectors
337. Physical Properties and Applications of Polymer Nanocomposites
338. Physicochemical and Environmental Plant Physiology
339. PIC Microcontroller Projects in C: Basic to Advanced
340. Plant Life under Changing Environment: Responses and Management
341. Plant Pathology
342. Plant Systematics
343. Plant Tissue Culture
344. Platform Ecosystems
345. Play Therapy Treatment Planning and Interventions
346. Polymer Electrolytes
347. Polymer Green Flame Retardants
348. Polymer-based Nanocomposites for Energy and Environmental Applications
349. Polymer-Carbon Nanotube Composites
350. Polyphenols: Properties, Recovery, and Applications
351. Polyphenols in Plants: Isolation, Purification and Extract Preparation
352. Porous Materials
353. Porous Silicon for Biomedical Applications
354. Positive Mental Health, Fighting Stigma and Promoting Resiliency for Children and Adolescents
355. Postharvest Biology and Technology of Tropical and Subtropical Fruits
356. Postharvest Handling: a Systems Approach
357. Postharvest Physiology and Biochemistry of Fruits and Vegetables
358. Posttraumatic Stress Disorder
359. Practical Biostatistics
360. Practical NMR Spectroscopy Laboratory Guide: Using Bruker Spectrometers
361. Practical Text Mining and Statistical Analysis for Non-Structured Text Data Applications
362. Practical Web Analytics for User Experience
363. Predictive Analytics and Data Mining
364. Preservation and Shelf Life Extension
365. Principles and Applications of Quantum Chemistry
366. Principles and Practice of Big Data: Preparing, Sharing, and Analyzing Complex Information
367. Principles of Big Data
368. Principles of Cloning
369. Principles of Molecular Virology
370. Principles of Nutrigenetics and Nutrigenomics: Fundamentals of Individualized Nutrition
371. Principles of Organic Chemistry
372. Printed Films

373. Probability, Statistics and Econometrics
374. Process Modeling Style
375. Processing and Impact on Active Components in Food
376. Procrastination, Health, and Well-Being
377. Professional Penetration Testing
378. Progress in Filtration and Separation
379. Protein Byproducts: Transformation from Environmental Burden into Value-Added Products
380. Psychology and Geriatrics
381. Purification of Laboratory Chemicals
382. PVC Degradation and Stabilization
383. Python Forensics: A Workbench for Inventing and Sharing Digital Forensic Technology
384. Radiochemistry and Nuclear Chemistry
385. Rapid Sensory Profiling Techniques and Related Methods
386. Recent Trends in Carbohydrate Chemistry: Synthesis and Biomedical Applications of Glycans and Glycoconjugates
387. Relating System Quality and Software Architecture
388. Research Methods for Cyber Security
389. Respiratory Muscle Training
390. Risk Management for Food Allergy
391. Room Temperature Organic Synthesis
392. Rules of Thumb for Chemical Engineers
393. Salami: Practical Science and Processing Technology
394. Sample Introduction Systems in ICPMS and ICPOES
395. Sampling and Analysis of Environmental Chemical Pollutants: A Complete Guide
396. Science and Technology of Fruit Wine Production
397. Securing the Cloud
398. Securing the Internet of Things
399. Security Risk Assessment: Managing Physical and Operational Security
400. Security Risk Management
401. Semiconducting Silicon Nanowires for Biomedical Applications
402. Semiconductor Nanowires
403. Senescence Signalling and Control in Plants
404. Sensory Analysis for Food and Beverage Quality Control
405. Sensory Evaluation Practices
406. Shape Memory Alloy Engineering
407. Shape Memory Polymers for Biomedical Applications
408. Silicon Carbide Biotechnology
409. Silicon-Germanium (SiGe) Nanostructures
410. Sleep and Affect
411. Smart Cities and Homes: Key Enabling Technologies
412. Smart Polymers and Their Applications
413. Smart Textiles for Protection
414. Social Engineering Penetration Testing
415. Social Media Security
416. Social Network Analytics: Computational Research Methods and Techniques
417. Software Engineering
418. Solar Energy Desalination Technology
419. Solution Focused Anxiety Management
420. Sorghum Biochemistry: An Industrial Perspective
421. Special Relativity, Electrodynamics, and General Relativity: from Newton to Einstein
422. Spectroscopy of Polymer Nanocomposites
423. Stability of Happiness
424. Starch Polymers
425. Statistics for Physical Science
426. Statistical Aspects of the Microbiological Examination of Foods
427. Statistical Postprocessing of Ensemble Forecasts
428. Stochastic Models of Financial Mathematics
429. Stress Testing and Risk Integration in Banks: A Statistical Framework and Practical Software Guide (in MATLAB and R)

430. Studies in Natural Products Chemistry. Volume 43
431. Studies in Natural Products Chemistry (Volume 44)
432. Studies in Natural Products Chemistry (Volume 45)
433. Studies in Natural Products Chemistry (Volume 46)
434. Studies in Natural Products Chemistry (Volume 47)
435. Studies in Natural Products Chemistry. Volume 60
436. Supercritical Fluid Chromatography
437. Supercritical Fluid Technology for Energy and Environmental Applications
438. Surface Chemistry of Nanobiomaterials
439. Sustainability of the Food System
440. Sustainable Protein Sources
441. Swarm Intelligence and Bio-Inspired Computation
442. Synthesis of Best-Seller Drugs
443. Synthesis of Medicinal Agents from Plants
444. Technology Entrepreneurship
445. The Application of Green Solvents in Separation Processes
446. The Aqueous Chemistry of Polonium and the Practical Application of its Thermochemistry
447. The Basics of Cloud Computing
448. The Basics of Digital Forensics: The Primer for Getting Started in Digital Forensics
449. The Basics of Hacking and Penetration Testing
450. The Basics of Information Security
451. The Complete Business Process Handbook
452. The Definitive Guide to ARM Cortex-M3 and Cortex-M4 Processors
453. The Definitive Guide to the ARM Cortex-M0
454. The Dissection of Vertebrates
455. The Human Body: Linking Structure and Function
456. The Microwave Processing of Foods
457. The Organic Chemistry of Drug Design and Drug Action
458. The Role of Catalysis for the Sustainable Production of Bio-Fuels and Bio-Chemicals
459. The Role of Colloidal Systems in Environmental Protection
460. The Role of Functional Food Security in Global Health
461. The Performance of Photovoltaic (PV) Systems: Modelling, Measurement and Assessment
462. The Science and Technology of Rubber
463. The Vitamins: Fundamental Aspects in Nutrition and Health
464. Theory and Methods of Statistics
465. Theory of Simple Liquids
466. Therapeutic, Probiotic, and Unconventional Foods
467. Therapeutic Stretching
468. There's Not an App for That: Mobile User Experience Design for Life
469. Thermodynamics
470. Thin Film Coatings for Biomaterials and Biomedical Applications
471. Thin Film Growth
472. Transforming Teen Behavior
473. Transition Metal Catalyzed Furans Synthesis
474. Transition Metal Catalyzed Pyrimidine, Pyrazine, Pyridazine and Triazine Synthesis
475. Treatment Planning for Person-Centered Care
476. UV-Visible Spectrophotometry of Water and Wastewater
477. Validating Preventive Food Safety and Quality Controls: An Organizational Approach to System Design and Implementation
478. Vibrational Spectroscopy Applications in Biomedical, Pharmaceutical and Food Sciences
479. Water Quality Indices
480. Web Services, Service-Oriented Architectures, and Cloud Computing
481. WEEE Recycling: Research, Development, and Policies
482. Wine Tasting: A Professional Handbook
483. Wireless Receiver Architectures and Design
484. Writing Reaction Mechanisms in Organic Chemistry
485. Women and Positive Aging