

Structural Characterisation Of A Perdeuteriomethylated

Materials from renewable resources are receiving increased attention, as leading industries and manufacturers attempt to replace declining petrochemical-based feedstocks with products derived from natural biomass, such as cereal straws. Cereal straws are expected to play an important role in the shift toward a sustainable economy, and a basic knowledge of the composition and structure of cereal straw is the key to using it wisely. Cereal Straw as a Resource for Sustainable Biomaterials and Biofuels: Chemistry, Extractives, Lignins, Hemicelluloses and Cellulose provides an introduction to straw chemistry. Topics discussed include the structure, ultrastructure, and chemical composition of straw; the structure and isolation of extractives from the straw; the three main components of straw: cellulose, hemicelluloses, and lignins; and chemical modifications of straw for industrial applications. This book will be helpful to scientists interested in the areas of natural resource management, environmental chemistry, plant chemistry, material science, polysaccharide chemistry, and lignin chemistry. It will also be of interest to academic and industrial scientists/researchers interested in novel applications of agricultural residues for industrial and/or recycling technologies. Provides the basics of straw composition and the structure of its cell walls Details the procedures required to fractionate straw components to produce chemical derivatives from straw cellulose, hemicelluloses, and lignins Elucidates new techniques

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for the production of biodegradable materials for the energy sector, chemical industry, and pulp and paper business

This book provides an essential overview of the science of polysaccharides. It both approaches polysaccharides as a polymer class and provides detailed descriptions of most major polysaccharides (cellulose, mannan, xylan, chitin-chitosan, cyclodextrines). Owing to the multidisciplinary character of the European Polysaccharide Network of Excellence (EPNOE), the book describes all main aspects of polysaccharide science and technology (biology, enzymology, physics, chemistry, materials science and processing). Notations and concepts follow a uniform format throughout the whole work in order to create a valuable reference book on the field of polysaccharide science. Owing to the major importance of industry in the EPNOE, concrete applications are also described in detail.

Revised and updated to reflect the latest research and advances available, Food Biotechnology, Second Edition demonstrates the effect that biotechnology has on food production and processing. It is an authoritative and exhaustive compilation that discusses the bioconversion of raw food materials to processed products, the improvement of food

Functional Foods and BiotechnologyCRC Press

Progress in Food Biotechnology covers recent advances in the food processing sector. Readers will gain an academic and industrial perspective on how biotechnology

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improves food product quality, yield, and process efficiency. Novel opportunities for utilizing value-added products in the food industry, such as microbial cultures, enzymes, flavour compounds, and other food ingredients are also explained. Chapters in the volume cover topics related to (1) food bioactive peptides and functional properties of proteins, (2) classification, biosynthesis, and application of bacterial exopolysaccharides, (3) enzymatic modification of phospholipids, and related applications, (4) microbial culture research and application in food fermentation, (5) probiotics, prebiotics, and synbiotics, (6) biotechnological production of food additives, (7) phenolic-based nanoparticles and relevant applications, (8) enzyme discovery approaches and industrial dairy enzyme applications, (9) bioconversion of major industrial and agro-industrial by-products into various bio-products as examples of a bio-based economy, and (10) plant epigenetics and future prospects of epigenetics to improve crop quality. Information is presented in a simple language supported by graphs, tables, numbers, market trends, and accounts of successful product launches. This volume is a handy resource for a broad range of industrial researchers, students, and biotech professionals from both academia and industry who are involved in the multidisciplinary fields of food biotechnology and food chemistry.

Interpretation of Mass Spectra of Organic Compounds outlines the basic instrumentation, sample handling techniques, and procedures used in the interpretation of mass spectra of organic compounds. The fundamental concepts of ionization,

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fragmentation, and rearrangement of ions as found in mass spectra are covered in some detail, along with the rectangular array and interpretation maps. Computerization of mass spectral data is also discussed. This book consists of nine chapters and begins with a historical overview of mass spectrometry and a discussion on some important developments in the field, along with a summary of interpretation objectives and methods. The following chapters focus on instruments, ion sources, and detectors; recording of the mass spectrum and the instrumental and sample variables affecting the mass spectrum; sample introduction systems; and fragmentation reactions.

Correlations as applied to interpretations are also considered, with emphasis on applications of the branching rule as well as beta-bond and alpha-bond cleavages. Example interpretations, calculations, data-processing procedures, and computer programs are included. This monograph is intended for organic chemists, biochemists, mass spectroscopists, technicians, managers, and others concerned with the whys and wherefores of mass spectrometry.

This book summarizes recent progress in cellulose chemistry. The last 10 years have witnessed important developments, because sustainability is a major concern. Biodegradable cellulose derivatives, in particular esters and ethers, are employed on a large scale. The recent developments in cellulose chemistry include unconventional methods for the synthesis of derivatives, introduction of novel solvents, e.g. ionic liquids, novel approaches to regioselective derivatization of cellulose, preparation of

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nano-particles and nano-composites for specific applications. These new developments are discussed comprehensively. This book is aimed at researchers and professionals working on cellulose and its derivatives. It fills an important gap in teaching, because most organic chemistry textbooks concentrate on the relatively simple chemistry of mono- and disaccharides. The chemistry and, more importantly, the applications of cellulose are only concisely mentioned.

World-wide there are more overweight and obese people (1 billion) than there are malnourished (0.8 billion). Today the challenge lies not just in meeting basic nutritional needs, but providing additional protective ingredients to help prevent the major chronic diseases associated with obesity. Biotechnology has become an important tool in recent years. *Advances in Carbohydrate Chemistry and Biochemistry, Volume 77*, the latest release in this ongoing series, highlights new advances in the field, with this new volume presenting interesting chapters on Temporary Ether Protecting Groups at the Anomeric Center in Complex Carbohydrate Synthesis and Mucopolysaccharidosis Type II (Hunter Syndrome): Clinical and Biochemical Aspects of the Disease and Approaches to its Diagnosis and Treatment. Features contributions from leading authorities and industry experts who specialize in carbohydrate chemistry, biochemistry and research. Integrates the industrial, analytical and technological aspects of biochemistry, organic chemistry and instrumentation methodology in the study of carbohydrates. Informs and updates on all the latest developments in the field. Saponins are glycosides of triterpenes, steroids or steroidal alkaloids. They can be found in plants and marine organisms. Very diverse biological activities are ascribed to saponins and

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they play important roles in food, animal feedstuffs, and pharmaceutical properties. This volume provides a selection of recent work on saponins presented at a symposium in Pulawy, Poland, in 1999. Many different aspects are treated: analysis, separation, biological activities, relevant use in human and animal nutrition, and ecological significance. This book will be of use to researchers both in universities and industry.

Flavonoids are a group of natural products isolated from a wide variety of plants, and are responsible for much of the coloring found in vascular plants. They exhibit a wide range of biological activities and are of particular interest as potential anti-cancer agents, as insect antifeedants, and as natural insecticides. The Flavonoids: Advances in Research Since 1986 is a self-contained account of this important group of plant products.

Texture is one of the most important attributes used by consumers to assess food quality. This quality is particularly important for the growing number of semi-solid foods from sauces and dressings to yoghurt, spreads and ice cream. With its distinguished editor and international team of contributors, this authoritative book summarises the wealth of recent research on what influences texture in semi-solid foods and how it can be controlled to maximise product quality. Part one reviews research on the structure of semi-solid foods and its influence on texture, covering emulsion rheology, the behaviour of biopolymers and developments in measurement. Part two considers key aspects of product development and enhancement. It includes chapters on engineering emulsions and gels, and the use of emulsifiers and hydrocolloids. The final part of the book discusses improving the texture of particular products, with chapters on yoghurt, spreads, ice cream, sauces and dressings. With its summary of key research trends and their practical implications in improving product quality, Texture in food Volume 1: semi-solid foods

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is a standard reference for the food industry. It is complemented by a second volume on the texture of solid foods. Summarises the wealth of recent research on what influences texture in semi-solid foods and how it can be controlled to maximise product quality Reviews research on the structure of semi-solid foods and its influence on texture, covering emulsion rheology, the behaviour of biopolymers and developments in measurement Considers key aspects of product development and enhancement and includes chapters on engineering emulsions and gels and the use of emulsifiers and hydrocolloids

Blood and Tissue Antigens documents the proceedings of the International Symposium on Blood and Tissue Antigens held in Ann Arbor, Michigan on September 17-19, 1969. This book focuses on the immunogenetic and biochemical aspects of the blood and tissue antigens. The topics discussed include the genetics of blood groups; blood groups and serum phosphatase; immunogenetics of the mouse H-2 system; and glycolipids as membrane antigens. The carbohydrate composition of epithelial mucins; glycolipids in SV40 and polyoma virus transformed mouse cell lines; and metabolic variations of serum proteins and enzymes are also elaborated. This text likewise covers the action of glycosidases on erythrocytes; blood group specific oligosaccharides in urine; biosynthesis of submaxillary mucins; and genes, glycosyltransferases, and blood types. This publication is a good source for students and individuals researching on blood and tissue antigens.

The second book of the Food Biotechnology series, Functional Foods and Biotechnology: Biotransformation and Analysis of Functional Foods and Ingredients highlights two important and interrelated themes: biotransformation innovations and novel bio-based analytical tools for understanding and advancing functional foods and food ingredients for health-focused food

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and nutritional security solutions. The first section of this book provides novel examples of innovative biotransformation strategies based on ecological, biochemical, and metabolic rationale to target the improvement of human health relevant benefits of functional foods and food ingredients. The second section of the book focuses on novel host response based analytical tools and screening strategies to investigate and validate the human health and food safety relevant benefits of functional foods and food ingredients. Food biotechnology experts from around the world have contributed to this book to advance knowledge on bio-based innovations to improve wider health-focused applications of functional food and food ingredients, especially targeting non-communicable chronic disease (NCD) and food safety relevant solution strategies. Key Features: Provides system science-based food biotechnology innovations to design and advance functional foods and food ingredients for solutions to emerging global food and nutritional insecurity coupled public health challenges. Discusses biotransformation innovations to improve human health relevant nutritional qualities of functional foods and food ingredients. Includes novel host response-based food analytical models to optimize and improve wider health-focused application of functional foods and food ingredients. The overarching theme of this second book is to advance the knowledge on metabolically-driven food system innovations that can be targeted to enhance human health and food safety relevant nutritional qualities and antimicrobial properties of functional food and food ingredients. The examples of biotransformation innovations and food analytical models provide critical insights on current advances in food biotechnology to target, design and improve functional food and food ingredients with specific human health benefits. Such improved understanding will help to design more ecologically and metabolically relevant

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functional food and food ingredients across diverse global communities. The thematic structure of this second book is built from the related initial book, which is also available in the Food Biotechnology Series Functional Foods and Biotechnology: Sources of Functional Food and Ingredients, edited by Kalidas Shetty and Dipayan Sarkar (ISBN: 9780367435226) For a complete list of books in this series, please visit our website at: <https://www.crcpress.com/Food-Biotechnology-Series/book-series/CRCFOOBIOTECH>

This book provides an integrated treatment of the structure and function of nucleic acids, proteins, and glycans, including thorough coverage of relevant computational biochemistry. The text begins with an introduction to the biomacromolecules, followed by discussion of methods of isolation and purification, physiochemical and biochemical properties, and structural characteristics. The next section of the book deals with sequence analysis, analysis of conformation using spectroscopy, chemical synthesis, and computational approaches. The following chapters discuss biomolecular interactions, enzyme action, gene transmission, signal transduction, and biomacromolecular informatics. The author concludes with presenting the latest findings in genomics, proteomics, glycomics, and biomacromolecular evolution. This text is an invaluable resource for research professionals wishing to move into genomics, proteomics, and glycomics research. It is also useful for students

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in biochemistry, molecular biology, bioengineering, biotechnology, and bioinformatics.

Unique in its broad range of coverage, *Food Carbohydrates: Chemistry, Physical Properties and Applications* is a comprehensive, single-source reference on the science of food carbohydrates. This text goes beyond explaining the basics of food carbohydrates by emphasizing principles and techniques and their practical application in quality control, product development, and research. The editor incorporates information on analytical methods, the structural analysis of polysaccharides, physical properties, molecular conformation and characterization, and industrial applications of polysaccharide gums. The analytical methods and structural analysis of polysaccharides are rarely presented in books on food carbohydrates - topics this text fully illustrates. It also presents particulars on starch and starch modification, with a focus on reaction principles, improved functional properties, and practical applications. *Food Carbohydrates: Chemistry, Physical Properties and Applications* is the only known current reference to include basic chemistry, analytical methodologies, structural analysis, conformation and functional properties, and rheological and thermal properties of food carbohydrates all in one text. This book is ideal as a professional reference for researchers, engineers, and those interested in food

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carbohydrates, as well as a textbook for graduate students.

This book focuses on theoretical and computational studies by the editor's group on the direct hydroxylation of methane, which is one of the most challenging subjects in catalyst chemistry. These studies of more than 20 years include gas-phase reactions by transition-metal oxide ions, enzymatic reactions by two types of methane monooxygenase (soluble and particulate MMO), catalytic reactions by metal-exchanged zeolites, and methane C–H activation by metal oxide surfaces. Catalyst chemistry has been mostly empirical and based on enormous experimental efforts. The subject of the title has been tackled using the orbital interaction and computations based on extended Hückel, DFT, and band structure calculations. The strength of the theoretical studies is in the synergy between theory and experiment. Therefore, the group has close contacts with experimentalists in physical chemistry, catalyst chemistry, bioinorganic chemistry, inorganic chemistry, and surface chemistry. This resulting book will be useful for the theoretical analysis and design of catalysts.

Soft Matter encompasses a wide range of systems of varying components, including synthetic and biological polymers, colloids, and amphiphiles. The distinguishing features of these systems is their characteristic size, which is much larger than that of their atomic counterparts, and their

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characteristic energy, which is much smaller. Because of their ability to assemble themselves into complex structures, they form the major components of biological systems and technological applications. "Soft matter" is a unique series of books that strongly stresses the interdisciplinary character of this thriving field of research. The first volume offers a detailed description of the physical aspects of polymers, such as polymer dynamics in melts, and complex structure and phase behavior of mixtures of homopolymers with block copolymers. With contributions from highly acclaimed experts, it differs from the very specialized or proceedings-type books currently available. Aimed at both graduates and researchers, the book is an introduction to soft matter physics as well as a concise reference for those already working in this field.

Cytochrome P450: Structure, Mechanism, and Biochemistry, third edition is a revision of a review that summarizes the current state of research in the field of drug metabolism. The emphasis is on structure, mechanism, biochemistry, and regulation. Coverage is interdisciplinary, ranging from bioinorganic chemistry of cytochrome P450 to its relevance in human medicine. Each chapter provides an in-depth review of a given topic, but concentrates on advances of the last 10 years.

Part II of this excellent work covers proteoglycans and mucins and deals with

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many more examples of glycoprotein function. It also covers glycoproteins from four more species (slime mold, snails, fish, batracians). The content of the volume is very comprehensive in that most contributors are focussed on discussing, in depth, the wealth of most recent advances in their field, referring to previous reviews of older work for background information. This method effectively produces a very wide subject coverage in a smaller number of chapters/volumes. The volume is an important information source for all glycobiologist researchers (senior investigators, post-doctoral fellows and graduate students), and as a good, comprehensive, reference text for scientists working in the life sciences.

The first systematic summary of biophysical mass spectrometry techniques
Recent advances in mass spectrometry (MS) have pushed the frontiers of analytical chemistry into the biophysical laboratory. As a result, the biophysical community's acceptance of MS-based methods, used to study protein higher-order structure and dynamics, has accelerated the expansion of biophysical MS. Despite this growing trend, until now no single text has presented the full array of MS-based experimental techniques and strategies for biophysics. Mass Spectrometry in Biophysics expertly closes this gap in the literature. Covering the theoretical background and technical aspects of each method, this much-needed

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reference offers an unparalleled overview of the current state of biophysical MS. Mass Spectrometry in Biophysics begins with a helpful discussion of general biophysical concepts and MS-related techniques. Subsequent chapters address: * Modern spectrometric hardware * High-order structure and dynamics as probed by various MS-based methods * Techniques used to study structure and behavior of non-native protein states that become populated under denaturing conditions * Kinetic aspects of protein folding and enzyme catalysis * MS-based methods used to extract quantitative information on protein-ligand interactions * Relation of MS-based techniques to other experimental tools * Biomolecular properties in the gas phase Fully referenced and containing a helpful appendix on the physics of electrospray mass spectrometry, Mass Spectrometry in Biophysics also offers a compelling look at the current challenges facing biomolecular MS and the potential applications that will likely shape its future.

The flavonoid pigments, one of the most numerous and widespread groups of natural constituents, are of importance and interest to a wide variety of physical and biological scientists and work on their chemistry, occurrence, natural distribution and biological function continues unabated. In 1975, a monograph covering their chemistry and biochemistry was published by Chapman and Hall under our editorship entitled The Flavonoids. The considerable success of this

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publication indicated that it filled an important place in the scientific literature with its comprehensive coverage of these fascinating and versatile plant substances. The present volume is intended to update that earlier work and provide a detailed review of progress in the flavonoid field during the years 1975 to 1980. Although cross references are made to *The Flavonoids*, this supplement is entirely self-contained and where necessary, tabular data from the earlier volume are included and expanded here. The choice of topics in *Recent Advances* has been dictated by the developments that have occurred in flavonoid research since 1975, so that not all subjects covered in *The Flavonoids* are reviewed again here. A major advance in flavonoid separation has been the application of high performance liquid chromatography (HPLC) and this is reviewed *inter alia* in the opening chapter on separation techniques. An equally important development in the spectral analysis of flavonoids has been the measurement of carbon-13 NMR spectra and this subject is authoritatively discussed in Chapter 2 and is also illustrated with the spectra of 125 representative flavonoids.

Based on the authors' extensive experimental experience, *NMR Spectroscopy of Polymers* explains the practical use of NMR spectroscopy in polymer chemistry.

The second edition of the book begins with the description of the diversity of wine-

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related microorganisms, followed by an outline of their primary and energy metabolism. Subsequently, important aspects of the secondary metabolism are dealt with, since these activities have an impact on wine quality and off-flavour formation. Then chapters about stimulating and inhibitory growth factors follow. This knowledge is helpful for the growth management of different microbial species. The next chapters focus on the application of the consolidated findings of molecular biology and regulation the functioning of regulatory cellular networks, leading to a better understanding of the phenotypic behaviour of the microbes in general and especially of the starter cultures as well as of stimulatory and inhibitory cell-cell interactions during wine making. In the last part of the book, a compilation of modern methods complete the understanding of microbial processes during the conversion of must to wine. This broad range of topics about the biology of the microbes involved in the vinification process could be provided in one book only because of the input of many experts from different wine-growing countries.

This book provides a first comprehensive summary of acylation methods in a very practical manner. The coverage includes new developments not yet summarized in book form, and reviews spectroscopic methods, in particular FTIR- and NMR spectroscopy including two dimensional methods.

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Microbial technology plays an integral role in the biotechnology, bioengineering, biomedicine/biopharmaceuticals and agriculture sector. This book provides a detailed compendium of the methods, biotechnological routes, and processes used to investigate different aspects of microbial resources and applications. It covers the fundamental and applied aspects of microorganisms in the health, industry, agriculture and environmental sectors, reviewing subjects as varied and topical as pest control, health and industrial developments and animal feed. Almost all contemporary organic synthesis involve transition metal complexes as catalysts or particular reagents. The aim of this book is to provide the reader with detailed accounts of elementary processes within molecular catalysis to allow its development and as an aid in designing novel catalytic systems. The book comprises authoritative reviews on elementary processes from experts working at the forefront of organometallic chemistry. · This is the first book that focuses on elementary processes in transition metal complexes for understanding catalytic mechanisms · Provides detailed description of elementary processes involved in catalytic cycles by experts in the field · Provides an overview of the mechanisms of various homogeneous catalyses

The marine environment covers 70% of the earth's surface and accounts for 98% of the potentially habitable space. The bioactives from marine

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microorganisms include antibiotic compounds, polysaccharides, inhibitors, enzymes, peptides, and pigments. These are used in various fields of biology that range from nutraceuticals to cosmeceuticals. Recent scientific investigations have revealed that marine microbial compounds exhibit various beneficial biological effects, such as anti-inflammatory, anti-cancer, anti-HIV, anti-hypertensive, and anti-diabetic. *Marine Microorganisms: Extraction and Analysis of Bioactive Compounds* sheds light on the extraction, clean-up, and detection methods of major compounds from marine organisms. The book includes information on the different classes of marine microorganisms and the different bioactives that can be extracted from bacteria, fungi and microalgae. Divided into 7 chapters, the book covers bioactive marine natural products, such as marine microbes, seaweeds, and marine sponges as potential sources of drug discovery, and focuses on analysis methods of the biocomponents from marine microorganisms. A useful reference tool for researchers and students, this book provides current knowledge about isolation and analysis methods of the bioactives and provides insight into the various bioactives of marine microbes toward nutraceutical and pharmaceutical development.

This detailed treatise is written for chemists who are not NMR spectroscopists but who wish to use carbon-13 NMR spectroscopy. It shows why measurement of carbon-13 NMR is needed

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and explains how the method can - or should - be used for rapid characterization of flavonoids, one of the most diverse and widespread groups of natural constituents. The first part of the book presents background information and discussion of the essential aspects of flavonoids and carbon-13 NMR spectroscopy and demonstrates its significant role in the revision of several earlier established chemical structures. It discusses various one- and two-dimensional NMR spectroscopic techniques and other relevant experimental methodologies for the interpretation of spectral details which enable individual resonance lines to be associated with the appropriate carbons in a molecule. The second part provides a comprehensive coverage of the carbon-13 chemical shifts of various classes and subclasses of flavonoids. It also illustrates how to utilize carbon-13 data to gain information for the determination of the nature, number and site of any substituent in flavonoids. Vital information for the differential and complete structure elucidation of the various classes of flavonoids by carbon-13 NMR shielding data is described in-depth in the third part of the book. The book will be welcomed by all those working in natural product chemistry who will appreciate the non-mathematical approach and the fact that such a wealth of theoretical and practical information has been assembled in a single volume.

Over the last few decades, the prevalence of research regarding probiotics strains has significantly grown in most regions of the world. Probiotics are particular strains of microorganisms, which when served to animals or humans in suitable amount, have a A definitive reference, completely updated Published in 1989, the First Edition of this book, originally entitled Quadrupole Storage Mass Spectrometry, quickly became the definitive reference in analytical laboratories worldwide. Revised to reflect scientific and technological

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advances and new applications in the field, the Second Edition includes new chapters covering:

- * New ion trap instruments of high sensitivity
- * Peptide analysis by liquid chromatography/ion trap tandem mass spectrometry
- * Analytical aspects of ion trap mass spectrometry combined with gas chromatography
- * Simulation of ion trajectories in the ion trap

One additional chapter discusses the Rosetta mission, a "comet chaser" that was sent on a ten-year journey in 2004 to study the comet Churyumov-Gerasimenko using, among other instruments, a GC/MS system incorporating a specially designed ion trap mass spectrometer. This comprehensive reference also includes discussions of the history of the quadrupole ion trap, the theory of quadrupole mass spectrometry, the dynamics of ion-trapping chemistry in the quadrupole ion trap, the cylindrical ion trap, miniature traps, and linear ion traps. Complete with conclusions and references, this primer effectively encapsulates the body of knowledge on quadrupole ion trap mass spectrometry. With its concise descriptions of the theory of ion motion and the principles of operation, Quadrupole Ion Trap Mass Spectrometry, Second Edition is ideal for new users of quadrupole devices, as well as for scientists, researchers, and graduate and post-doctoral students working in analytical laboratories.

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