



# Chemometrics in Food Chemistry: Chapter 2. Experimental Design (Data Handling in Science and Technology)

*Riccardo Leardi*

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In this chapter, some of the most commonly used designs (e.g. Full Factorial, Plackett–Burman, Central Composite, Doehlert, D-Optimal, qualitative variables at more than two levels, mixture) will be presented. It will be shown how it is often possible to obtain them by hand, without using any software. How to compute the coefficients of the model and their significance will also be shown. The different designs will be illustrated and commented by means of real examples.



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