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Advances in Food Process Engineering and Applications (Oxford Series in Food Science and Technology) (Volume 13)
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Microbiology: Food Science and Technology
Angelika Friedl, Heinz-Juergen Kanngiesser 2006-01-20 Microbiology: Food Science and Technology is an introductory textbook for students pursuing a food science or food engineering degree, or a Bachelor of Science degree in nutrition. There is also a companion website containing a wide range of resources for students, instructors, and students.

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