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Focusing on the technology involved, this handbook describes the principles as well as the equipment used and the changes - physical, chemical, microbiological and organoleptic - that occur during food preservation. In doing so the text covers in detail

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such techniques as post-harvest handling, thermal processing, evaporation and dehydration, freezing, irradiation, high pressure processing, emerging technologies, baking, extrusion, frying and

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Food Processing Handbook (Vol. 1 and 2) Brennan J.G., Grandison A.S.

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(Eds.) 2nd Edition. — Wiley, 2012. — 790 p. Focusing on the technology involved, this handbook describes the principles and the equipment used as well as the changes - physical, chemical, microbiological and organoleptic - that occur during food preservation.

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