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Descrizione fisica	1 online resource (440 p.)
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Nota di contenuto	Cover; Title Page; Copyright; Contents; Introduction; PART 1: Food from Animal Sources; PART 2: Food from Plant Sources; PART 3: Food Ingredients; Bibliography; List of Authors; Index; EULA; I.1. From empiricism to rational technology; I.2. From traditional foods to assembly technology; 1: From Milk to Dairy Products; 2: From Muscle to Meat and Meat Products; 3: From Eggs to Egg Products; 4: From Wheat to Bread and Pasta; 5: From Barley to Beer; 6: From Fruit to Fruit Juice and Fermented Products; 7: From Grape to Wine; 8: From Fruit and Vegetables to Fresh-Cut Products 9: Functional Properties of Ingredients10: Separation Techniques; 1.1. The biochemistry and physical chemistry of milk; 1.2. Biological and physicochemical aspects of milk processing; 1.3. Dairy product technology; 2.1. The biochemistry of muscle (land animals and fish); 2.2. Biological and physicochemical changes in muscle; 2.3. Meat and fish processing technology; 3.1. Chicken egg - raw material in the egg industry; 3.2. Physicochemical properties of the different egg fractions; 3.3. The egg industry: technology and products; 4.1. Biochemistry and

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