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Altri autori (Persone)	ChandanRamesh C ClarkStephanie CrossNanna A DobbsJoannie C HurstW. Jeffrey NolletLeo M. L ShimoniEyal SinhaNirmal SmithErika B SurapatSomjit Toldr?Fidel TitchenalAlan
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The Handbook of Food Products Manufacturing is a definitive master reference, providing an overview of food manufacturing in general, and then covering the processing and manufacturing of more than 100 of the most common food products. With editors and contributors from 24 countries in North America, Europe, and Asia, this guide provides international expertise and a truly global perspective on food manufacturing.