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Altri autori (Persone)	RizviSyed S. H
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Sommario/riassunto	Separation, extraction and concentration are essential processes in the preparation of key food ingredients. They play a vital role in the quality optimization of common foods and beverages and there is also increasing interest in their use for the production of high-value compounds, such as bioactive peptides from milk and whey, and the recovery of co-products from food processing wastes. Part one describes the latest advances in separation, extraction and concentration techniques, including supercritical fluid extraction, process chromatography and membrane technologies. It also reviews