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AND OPPORTUNITIES FOR IMPROVED HEALTH IN THE PACIFIC RIM; 36.  
NUTRITIONAL ENHANCEMENT OF ASIAN WHEAT PRODUCTS BY STARCH  
AND PROTEIN SUPPLEMENTATION

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### Sommario/riassunto

There are 71 chapters in the book and authors from Australia, Brazil, Canada, China, Hong Kong, Japan, Mexico, Taiwan and the United States. The chapters are arranged under seven sections, which include General Topics in Food Science and Technology; Food Processing and Engineering; Antioxidants in Foods; Nutrition and Food Science; Food Safety; Sensory Science of Foods; and Food Biotechnology. Many of the chapters are exceptional in the quality and depth of science and state-of-the-art instrumentation and techniques used in the experimentation. There is literally a gold mine of new information

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