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3.5.3 Water hardness; 3.5.4 Water treatment; 3.5.5 Water impurities and their effect; 3.5.5.1 Suspended particles; 3.5.5.2 Organic matter; 3.5.5.3 High alkalinity; 3.5.5.4 Nitrates; 3.6 Saccharides and high-intensity sweeteners; 3.6.1 Bulk sweeteners; 3.6.2 Intense sweeteners; 3.7 Carbon dioxide; 3.8 Acidulants; 3.8.1 Citric acid; 3.8.2 Tartaric acid; 3.8.3 Phosphoric acid; 3.8.4 Lactic acid; 3.8.5 Acetic acid; 3.8.6 Malic acid; 3.8.7 Fumaric acid; 3.8.8 Ascorbic acid; 3.9 Flavourings; 3.9.1 Flavourings and legislation; 3.9.2 Flavourings in application
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Sommario/riassunto

The market for carbonated beverages has grown dramatically over recent years in most countries, and this growth has required changes in the way factories are run. Like other food products, soft drinks are required to be produced under stringent hygiene conditions. Filling technology has progressed rapidly to meet the needs of manufacturers and consumers alike. Packaging choices have changed and there have been improvements in closure design. This book provides an overview of carbonated soft drinks production in the early part of the twenty first century, presenting the latest in
