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Autore	Richardson P
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Sommario/riassunto

Thermal technologies have long been at the heart of food processing. The application of heat is both an important method of preserving foods and a means of developing texture, flavour and colour. An essential issue for food manufacturers is the effective application of thermal technologies to achieve these objectives without damaging other desirable sensory and nutritional qualities in a food product. Edited by a leading authority in the field, and with a distinguished international team of contributors, Thermal technologies in food processing addresses this major issue. Part one of the