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Altri autori (Persone)	HuiY. H (Yiu H.) BartaJozsef
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25. Grape and Wine Biotechnology: Setting New Goals for the Design of Improved Grapevines, Wine Yeast, and Malolactic Bacteria 26. Olive Processing; 27. Peach and Nectarine; 28. Pear Drying; 29. Plums and Prunes; 30. Processing of Red Pepper Fruits (*Capsicum annuum* L.) for Production of Paprika and Paprika Oleoresin; 31. Strawberries and Raspberries; 32. Tropical Fruits: Guava, Lychee, and Papaya; 33. Banana, Mango, and Passion Fruit; 34. Nutritional and Medicinal Uses of Prickly Pear Cladodes and Fruits: Processing Technology Experiences and Constraints  
35. Speciality Fruits Unique to HungaryIndex

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Sommario/riassunto

The processing of fruits continues to undergo rapid change. In the Handbook of Fruits and Fruit Processing, Dr. Y.H. Hui and his editorial team have assembled over forty respected academicians and industry professionals to create an indispensable resource on the scientific principles and technological methods for processing fruits of all types. The book describes the processing of fruits from four perspectives: a scientific basis, manufacturing and engineering principles, production techniques, and processing of individual fruits. A scientific knowledge of the horticulture

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