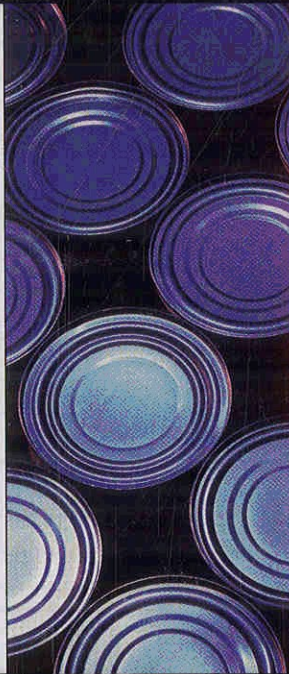
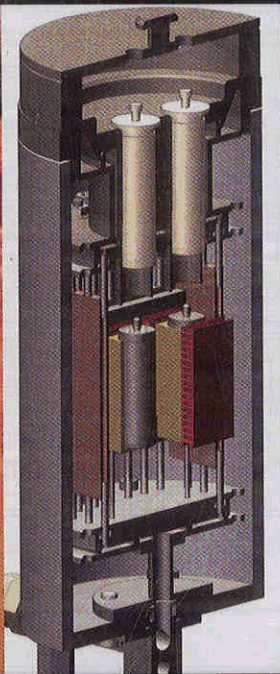


# Calorimetry in Food Processing

*Analysis and Design of Food Systems*



**EDITOR**  
**Gönül Kaletunç**

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