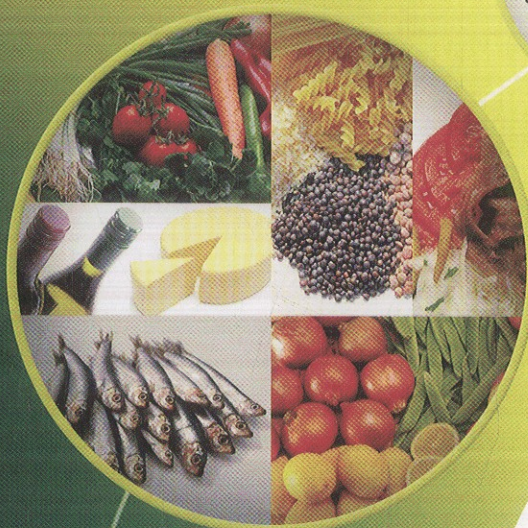
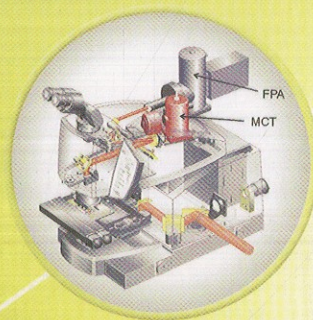
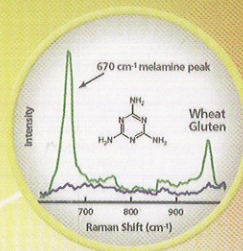


Editors
Eunice C. Y. Li-Chan, Peter R. Griffiths and John M. Chalmers



Applications of Vibrational Spectroscopy in Food Science

Volume I
Instrumentation and
Fundamental Applications

 WILEY

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