

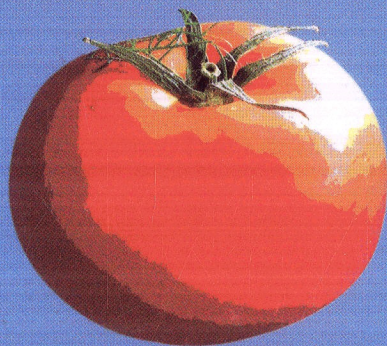
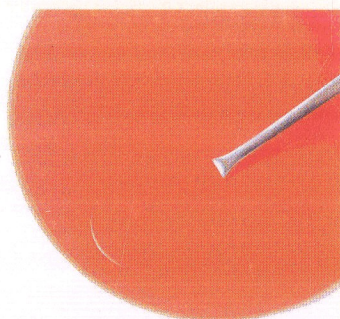
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and Alistair S. Grandison

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Food Processing Handbook

Second Edition

Volume 1



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