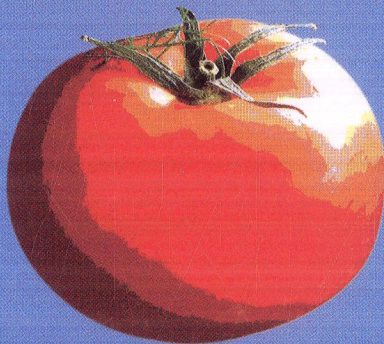
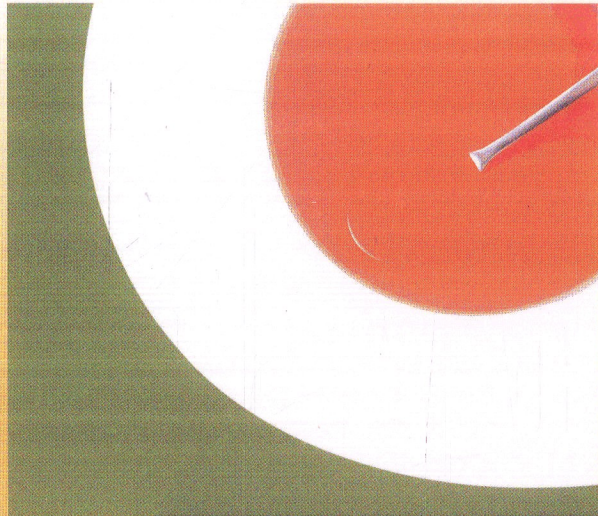


Edited by James G. Brennan
and Alistair S. Grandison

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Food Processing Handbook

Second Edition
Volume 2



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24.4.4.6	Proteases	750
	References	750