

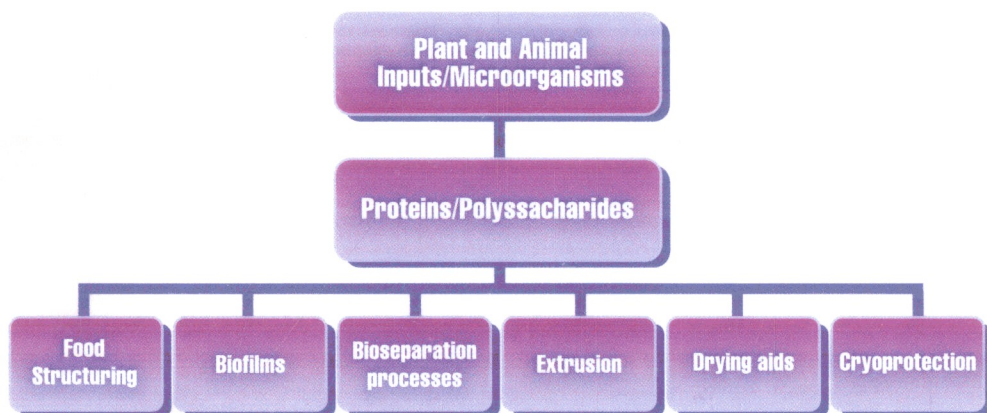
Contemporary Food
Engineering Series

Da-Wen Sun, Series Editor



BIOPOLYMER ENGINEERING in FOOD PROCESSING

Edited by **Vânia Regina Nicoletti Telis**



CRC Press

Taylor & Francis Group

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