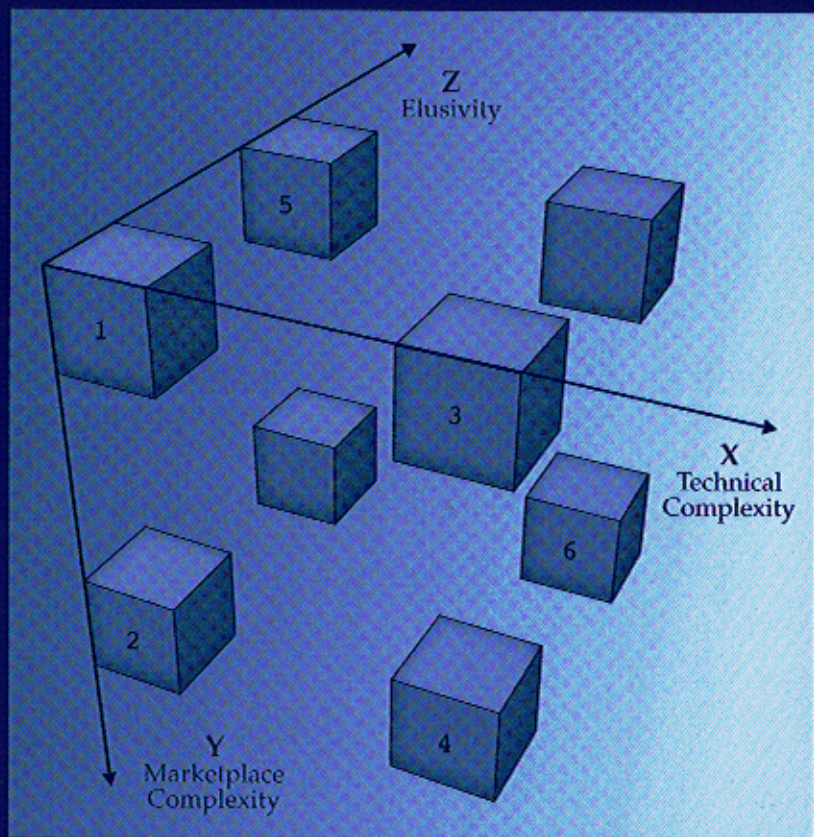


Second Edition

New Food Product Development

From Concept to Marketplace



Gordon W. Fuller



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