

Principles and Practice: The Ultimate Guide to Food Science and Technology

Unlock the Secrets of Food Processing, Preservation, and Safety



Hygiene in Food Processing: Principles and Practice (Woodhead Publishing Series in Food Science, Technology and Nutrition Book 258) by Taiji Miyasaka

★★★★☆ 4.2 out of 5

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Are you passionate about the intricate world of food science and technology? Do you seek a comprehensive guide that unravels the mysteries of food processing, preservation, and safety?

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- Food microbiology and safety
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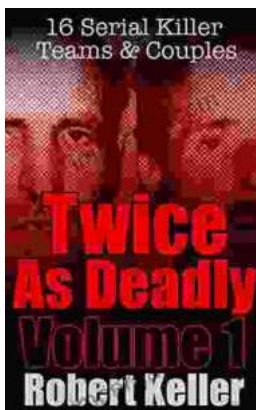
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