

HANDBOOK OF FOOD BIOENGINEERING
VOLUME 14

ADVANCES IN BIOTECHNOLOGY FOR FOOD INDUSTRY



Edited by
Alina Maria Holban
Alexandru Mihai Grumezescu



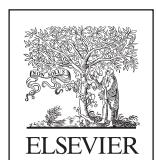
*Advances in Biotechnology
for Food Industry*

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Volume 14**

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ACADEMIC PRESS

An imprint of Elsevier

Academic Press is an imprint of Elsevier
125 London Wall, London EC2Y 5AS, United Kingdom
525 B Street, Suite 1800, San Diego, CA 92101-4495, United States
50 Hampshire Street, 5th Floor, Cambridge, MA 02139, United States
The Boulevard, Langford Lane, Kidlington, Oxford OX5 1GB, United Kingdom

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Library of Congress Cataloging-in-Publication Data

A catalog record for this book is available from the Library of Congress

British Library Cataloguing-in-Publication Data

A catalogue record for this book is available from the British Library

ISBN: 978-0-12-811443-8

For information on all Academic Press publications visit our website at
<https://www.elsevier.com/books-and-journals>



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Publisher: Andre G. Wolff

Acquisition Editor: Nina Rosa de Araujo Bandeira

Editorial Project Manager: Jaclyn A. Truesdell

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Designer: Matthew Limbert

Typeset by Thomson Digital

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