

HANDBOOK OF FOOD BIOENGINEERING
VOLUME 5

MICROBIAL PRODUCTION OF FOOD INGREDIENTS AND ADDITIVES



Edited by
Alina Maria Holban
Alexandru Mihai Grumezescu



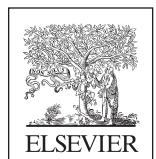
*Microbial Production of Food
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Volume 5

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