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Preservation presents the information necessary to design food processing operations and goes on to describe the equipment needed to carry them out in detail. The book covers every step in the sequence of converting raw material to the final product.

Handbook of Hydrocolloids |  
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addressing relevant food safety and quality issues.

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processing, stressing topics vital to the food industry today and pinpointing the trends in future research and development.

Focusing on the technology involved, this handbook describes the principles and the equipment used as well as the changes - physical, chemical, microbiological and organoleptic - that occur during food preservation.

Handbook of Food Processing Equipment - ResearchGate

Varzakas has been a reviewer in many international journals such as the International Journal of Food

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