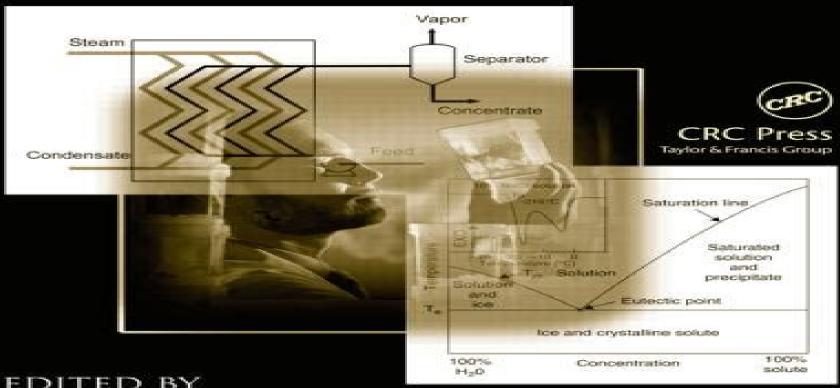
HANDBOOK OF FOOD ENGINEERING SECOND EDITION



EDITED BY

Dennis R. Heldman Daryl B. Lund

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Ronald R. Eitenmiller, Junsoo Lee

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