
HANDBOOK OF
**Food Products
Manufacturing**

Health,
Meat, Milk, Poultry,
Seafood, and Vegetables

Edited by Y. H. Hui

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Associate Editors

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Handbook of Food Products Manufacturing

*Health, Meat, Milk, Poultry,
Seafood, and Vegetables*

Edited by

Y. H. Hui

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Associate Editors

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A JOHN WILEY & SONS, INC., PUBLICATION**

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Published by John Wiley & Sons, Inc., Hoboken, New Jersey
Published simultaneously in Canada

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Library of Congress Cataloging-in-Publication Data

Handbook of food products manufacturing/editor, Y.H. Hui; associate editors, R.C. Chandan ... [et al.].

p. cm.

Includes bibliographical references and index.

ISBN 978-0-470-04964-8 (set)

ISBN 978-0-470-12525-0 (vol. 2)

1. Food industry and trade—Handbooks, manuals, etc.
2. Food—Composition—Handbooks, manuals, etc. I. Hui, Y. H. (Yiu H.)
TP370.4.H375 2007
664—dc22

2006025184

Printed in the United States of America

10 9 8 7 6 5 4 3 2 1

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