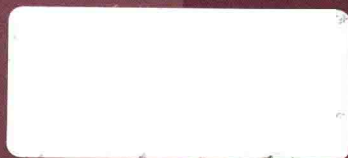


Modifying Food Texture

Volume 1: Novel Ingredients
and Processing Techniques



Edited by Jianshe Chen and Andrew Rosenthal

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