



Microbial production of food ingredients, enzymes and nutraceuticals

Edited by Brian McNeil, David Archer,
Ioannis Giavasis and Linda Harvey

Woodhead Publishing Series in Food Science, Technology and
Nutrition: Number 246

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WOODHEAD
PUBLISHING



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Published by Woodhead Publishing Limited,
80 High Street, Sawston, Cambridge CB22 3HJ, UK
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www.woodheadpublishingindia.com

First published 2013, Woodhead Publishing Limited

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British Library Cataloguing in Publication Data

A catalogue record for this book is available from the British Library.

Library of Congress Control Number: 2013930108

ISBN 978-0-85709-343-1 (print)

ISBN 978-0-85709-354-7 (online)

ISSN 2042-8049 Woodhead Publishing Series in Food Science, Technology and Nutrition (print)

ISSN 2042-8057 Woodhead Publishing Series in Food Science, Technology and Nutrition (online)

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