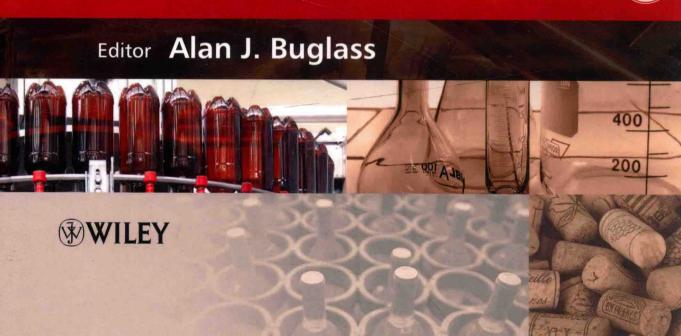


BEVERAGES

Technical, Analytical and Nutritional Aspects



Handbook of Alcoholic Beverages

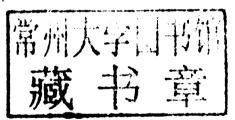
Technical, Analytical and Nutritional Aspects

Volume II

Edited by

ALAN J. BUGLASS

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Part 4 Analytical Methods

Alan J. Buglass and Darren J. Caven-Quantrill

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