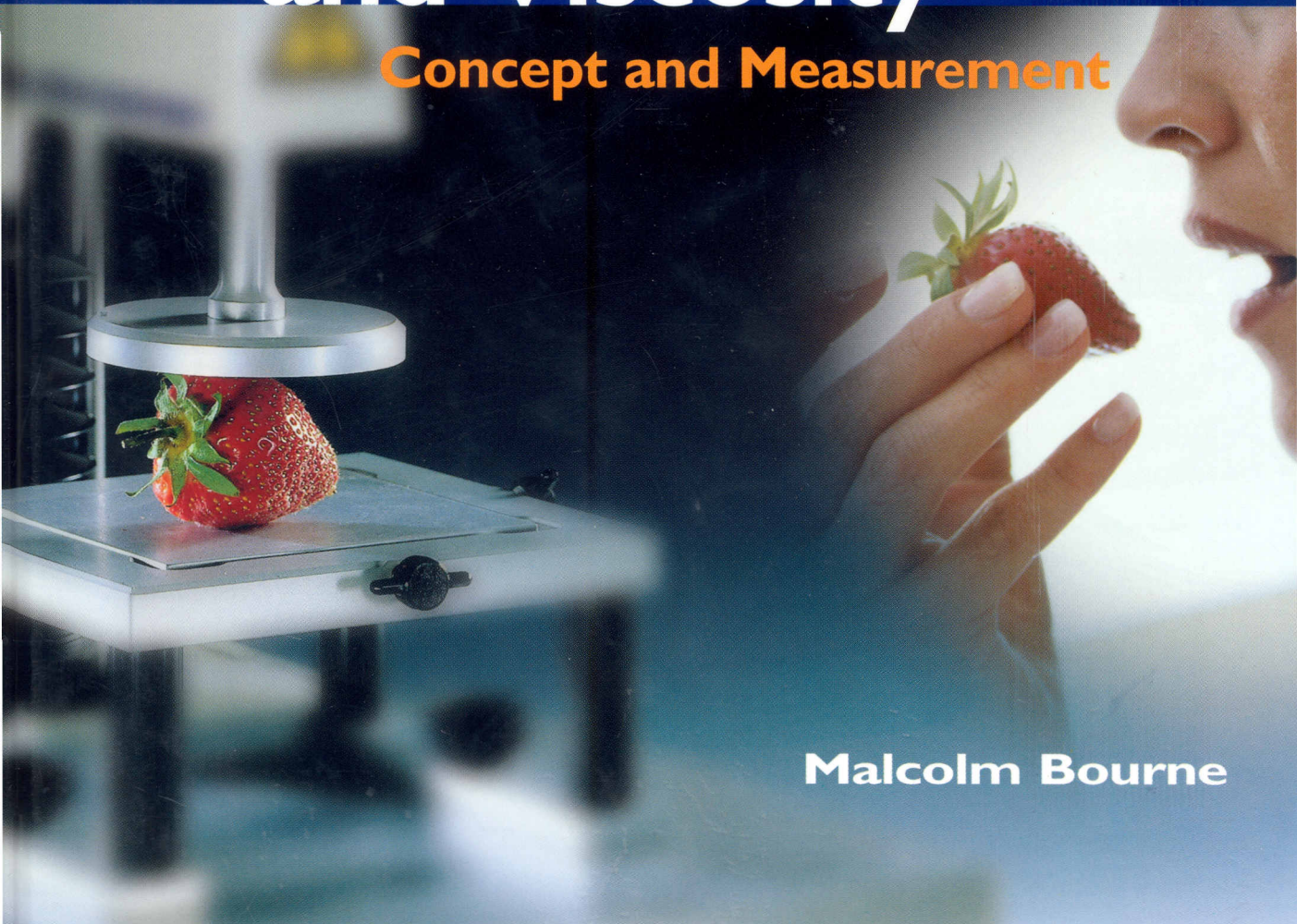


2nd Edition

# Food Texture and Viscosity

Concept and Measurement



Malcolm Bourne



Food Science and Technology, International Series



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