

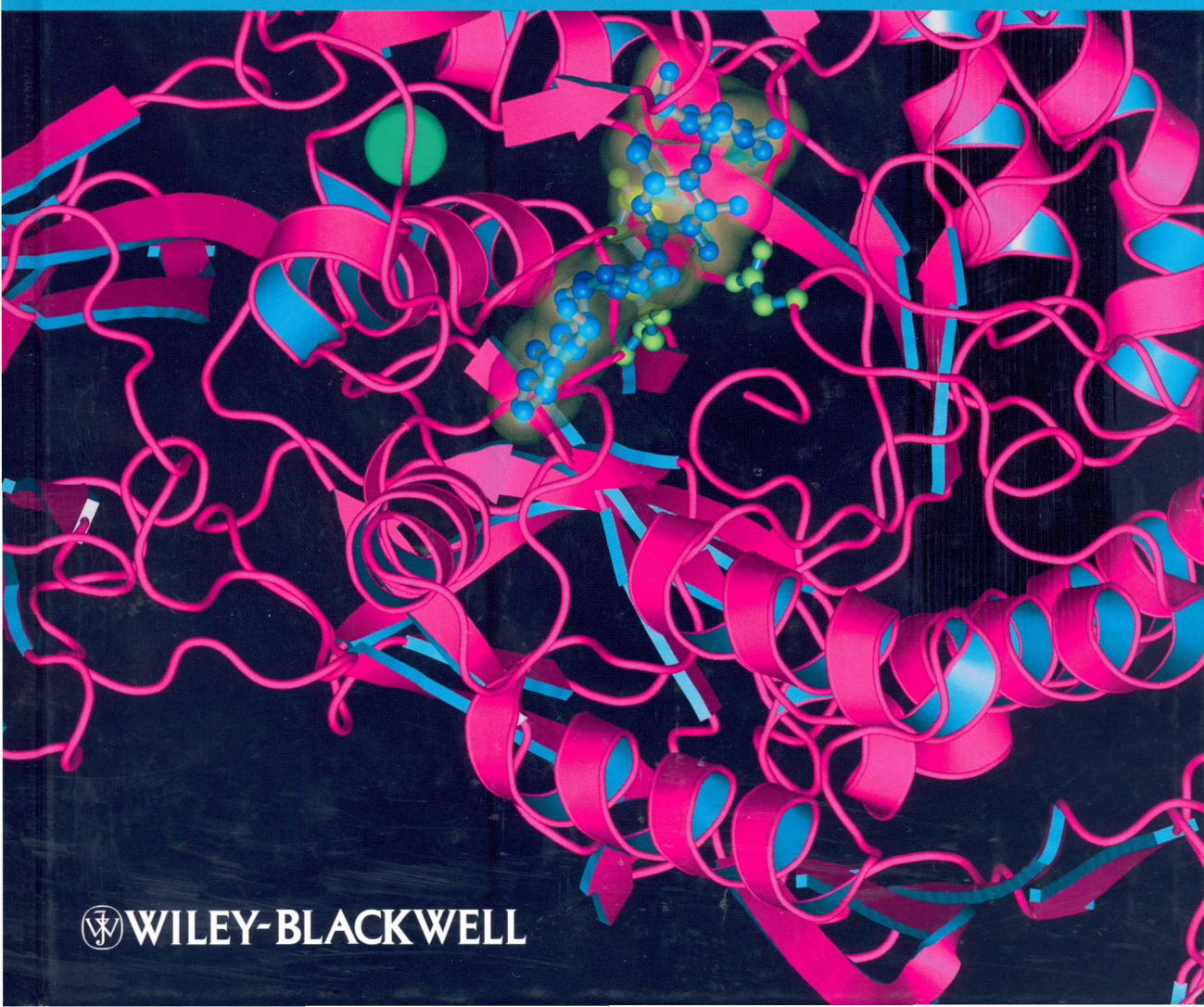
Enzymes in Food Technology

SECOND EDITION

Edited by

Robert J. Whitehurst

Maarten van Oort



 **WILEY-BLACKWELL**

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