

Woodhead Publishing in Food Science and Technology

*Minimal
processing
technologies in the
food industry*

Edited by Thomas Ohlsson and Nils Bengtsson



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FFS) and food safety based on raw materials and processing methods. A significant number of research and practical documents will be collected and presented. The book will also include a number of case studies on how companies have developed their own processing technologies and how they have used them to develop new products and markets. Overall, the book will be a valuable reference for food processors, food engineers and food technologists, as well as for students and researchers in food science.

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