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FOOD QUALITY AND STANDARDS

Food Quality and Standards - Volume 1
No. of Pages: 320
ISBN: 978-1-905839-41-4 (eBook)
ISBN: 978-1-84826-941-5 (Print Volume)

Food Quality and Standards - Volume 2
No. of Pages: 398

Food Quality and Standards - Volume 3
No. of Pages: 358
ISBN: 978-1-905839-43-8 (eBook)
ISBN: 978-1-84826-943-9 (Print Volume)

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Tibor Deak, Department of Microbiology, Corvinus University, Budapest, Hungary

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Radomir Lasztity, *Department of Biochemistry and Food Technology, Budapest University of Technology and Economics, Hungary*

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Radomir Lasztity, Department of Biochemistry and Food Technology, Budapest University of Technology and Economics, Hungary

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Food Lipids
Jan Pokorny, Department of Food Chemistry and Analysis, Institute of Chemical Technology, Prague.
FOOD QUALITY AND STANDARDS

Czech Republic
Jana Dostalova, Department of Food Chemistry and Analysis, Institute of Chemical Technology, Prague, Czech Republic

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Jiri Davidek, Institute of Chemical Technology, Prague, Technicka, Czech Republic
Radomir Lasztity, Department of Biochemistry and Food Technology, Budapest University of Technology and Economics, Hungary

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Radomir Lasztity, Department of Biochemistry and Food Technology, Budapest University of Technology and Economics, Hungary

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Natalia Cicic-Lasztity, Hospital Heim Pal, Budapest, Hungary

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