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CANNED FOODS; THERMAL PROCESSING AND MICROBIOLOGY, 7TH EDITION (HARDBACK)



Chemical Publishing Co Inc., U.S., United States, 1981. Hardback. Condition: New. Revised. Language: English. Brand New Book ***** Print on Demand *****. Contents - 1. Bacteria - Form; Structure; Chemical composition; Physiology; Classification - 2. True fungi - Moulds; Yeasts; Morphology; Principal groups; Biological characteristics - 3. Control of spoilage micro-organisms - Refrigeration; Gas storage; Moisture limitation; Salt; Acid preservatives; Curing; Smoking; Spices; Antibiotics; Fermentation; Air filtration - 4. Containers - Three piece cans; Timplate; Tin-free steel; Construction of cans; Non-soldered...

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- Authored by A. C. Hersom, E. D. Hulland
- Released at 1981



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