

**FOOD ENGINEERING INTERFACES (FOOD
ENGINEERING SERIES)**

Layn Blier

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Food Engineering Interfaces : José Miguel Aguilera :

J.M. Aguilera et al. (eds.), Food Engineering Interfaces, Food Engineering Series, DOI /_1, # Springer ScienceBusiness Media, LLC.

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AsintimatedinTables4,7and8,andFigures4,5,6,7,9,10and11,becausewe Much later, with the onset of agriculture ca. But the move towards bringing more science into kitchens continues. CrossrefGoogleScholar.AdnanY.Heat Fluid Flow.