

Hygiene Food Processing Principles Publishing

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✓ Verified Book of Hygiene Food Processing Principles Publishing

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Hygiene in Food Processing: Principles and Practice ... He is co-editor of several other books, including "Ensuring Global Food Safety: Exploring Global Harmonization", "Hygienic design of food factories", Food safety management: a practical guide for the food industry and "High Pressure Processing of Food - Principles, Technology and Applications". www.amazon.de www.amazon.de. Hygiene in Food Processing: Principles and Practice ... Hygiene in Food Processing: Principles and Practice (Woodhead Publishing Series in Food Science, Technology and Nutrition) [H. L. M. Lelieveld, John Holah.

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