

Introduction To Food Science Texas Science Ph D

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"Introduction to Food Science" is an ideal resource for anyone interested in a comprehensive overview of the science of foods. Four sections organize twenty-eight chapters into logical groupings, from basic chemistry and nutrition, to food composition and preservation, to environmental concerns and world food needs.

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Food Science is the study of the nature of foods, the causes of deterioration in food products, the principles underlying food processing, and the improvement of foods for the consuming public.

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