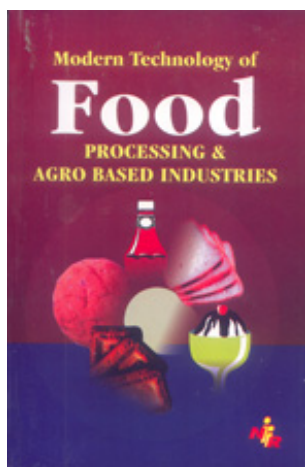


Modern Technology Of Food Processing & Agro Based Industries (2nd Edn.)



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The book contains confectionery, bakery, canning and preservation, fruits and vegetable products, agro based projects with processes, formulae, machinery and raw materials sources etc.

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