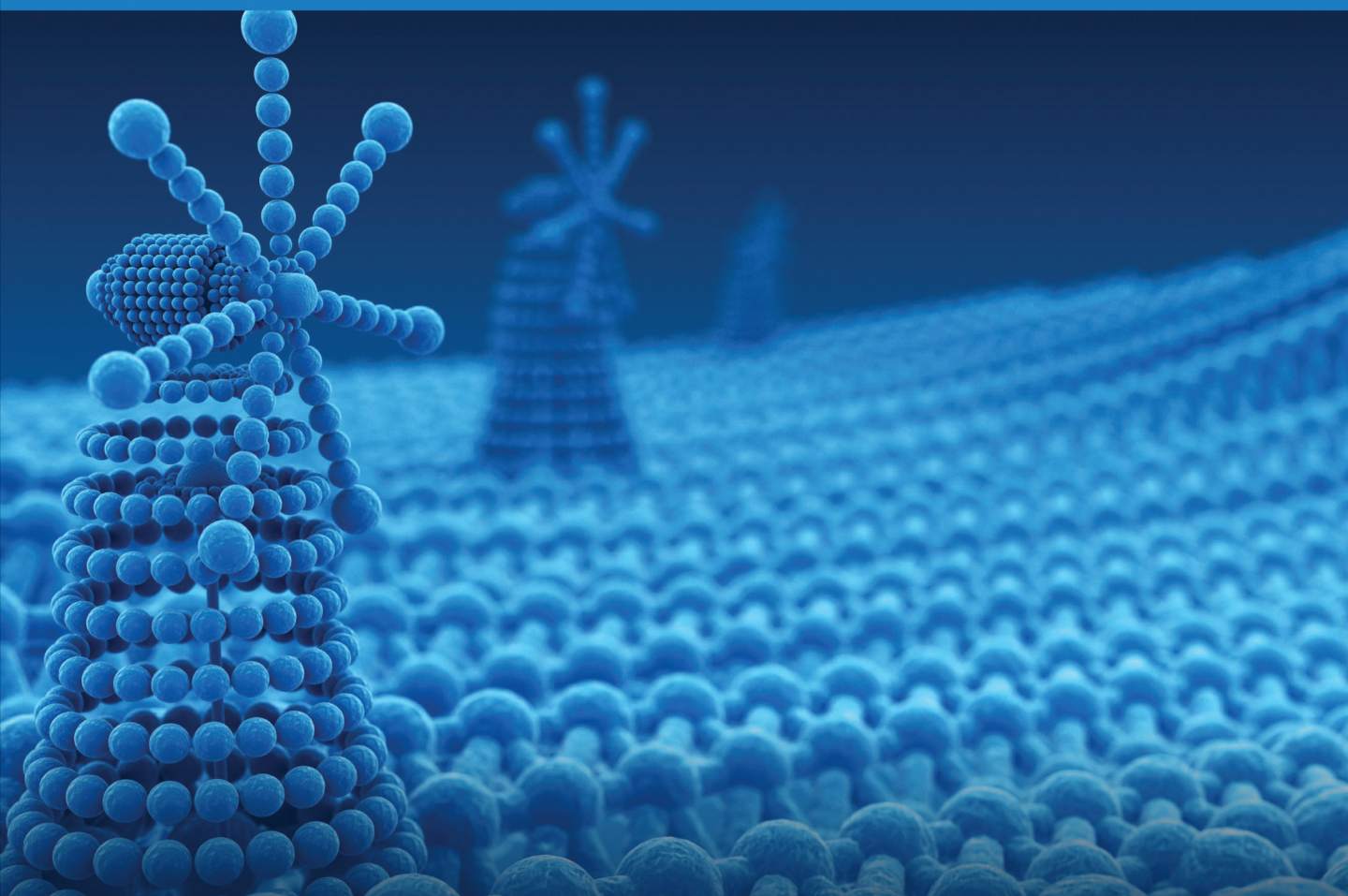


# Food Preservation



Editor

**Alexandru Mihai Grumezescu**



# **FOOD PRESERVATION**

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# FOOD PRESERVATION

## Nanotechnology in the Agri-Food Industry, Volume 6

Edited by

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