

Food Safety & Preservation

Modern Biological
Approaches
to Improving
Consumer Health



Edited by
Alexandru Mihai Grumezescu and Alina Maria Holban



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ACADEMIC PRESS

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Academic Press is an imprint of Elsevier
125 London Wall, London EC2Y 5AS, United Kingdom
525 B Street, Suite 1800, San Diego, CA 92101-4495, United States
50 Hampshire Street, 5th Floor, Cambridge, MA 02139, United States
The Boulevard, Langford Lane, Kidlington, Oxford OX5 1GB, United Kingdom

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Library of Congress Cataloging-in-Publication Data

A catalog record for this book is available from the Library of Congress

British Library Cataloguing-in-Publication Data

A catalogue record for this book is available from the British Library

ISBN 978-0-12-814956-0

For information on all Academic Press publications
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Publisher: Wolff, Andre Gerhard

Acquisition Editor: Osborn, Patricia

Editorial Project Manager: Truesdell, Jaclyn A.

Production Project Manager: Krishna Kumar, Divya

Cover Designer: Pearson, Victoria

Typeset by SPi Global, India

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