

**HANDBOOK OF FOOD BIOENGINEERING**  
VOLUME 7

# NATURAL AND ARTIFICIAL FLAVORING AGENTS AND FOOD DYES



Edited by  
Alexandru Mihai Grumezescu  
Alina Maria Holban



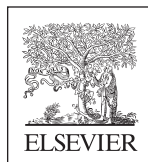
***Natural and Artificial Flavoring  
Agents and Food Dyes***

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Volume 7

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