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Dairy Science and Technology - Food And Dairy Technology

Book : Dairy science and technology handbook. 2: Product manufacturing. 1993 pp.ix + 435 pp.
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Tetra Pak Dairy Processing Handbook

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Dairy processing facilities are now operating with minimal technical and support staff. One negative aspect of this change is a focus on today's issues with little time for the future. A dairy processing facility cannot adopt a technology if it is unaware of its existence. This phenomenon is

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