

*Innovations in Physical Chemistry:  
Monograph Series*

A. K. Haghi | Lionello Pogliani | Ana Cristina Faria Ribeiro  
Series Editors

**Practical Applications of  
Physical Chemistry in  
Food Science and Technology**



**Cristóbal Noé Aguilar | José Sandoval-Cortés  
Juan Alberto Ascacio Valdes | A. K. Haghi**

*Editors*



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# PRACTICAL APPLICATIONS OF PHYSICAL CHEMISTRY IN FOOD SCIENCE AND TECHNOLOGY



*Edited by*

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