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The multi-authored book, Understanding and Measuring the Shelf Life of Food, provides a discussion of physical, chemical and biological factors that contribute to food spoilage and, hence, impact a food's shelf-life. The effect of processing treatments and storage conditions on food quality is comprehensive; however, the impact of the growth of pathogenic microorganisms on the shelf life of foods is not emphasized in this book.

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9780849325564: Understanding and Measuring the Shelf Life ...

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