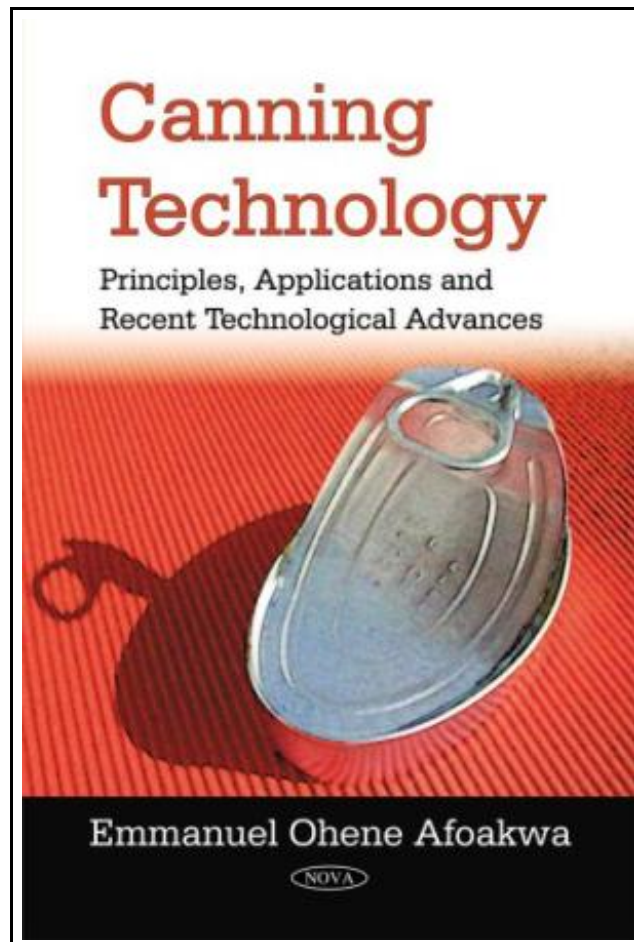


Canning Technology: Principles, Applications and Recent Technological Advances



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Reviews


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(Ms. Ora Buckridge)

CANNING TECHNOLOGY: PRINCIPLES, APPLICATIONS AND RECENT TECHNOLOGICAL ADVANCES



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