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FOOD SCIENCE. The Science of Frying. If the temperature drops too low, the crust forms slowly, allowing the food to absorb more fat and become greasy. [bed & breakfast and country inns, 24 edition.pdf](#)

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Fats in food technology (ebook, 2002)

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The Annual Review of Food Science and Technology, in publication since 2010, Nanostructured Fat Crystal Systems Nuria C. Acevedo and Alejandro G. Marangoni.

Food science - wikipedia, the free encyclopedia

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Fats in food technology. - kanes k. rajah,

Fats in Food Technology. - Kanes K. Rajah, Editor. Sheffield Academic Press, Sheffield, UK, 2002. xii+379 pp. ISBN 1-84127-225-6. 99.00

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(Sheffield Food Technology) By K. K. Rajah Publisher This is a book about the roles and behaviour of fats in food technology and the benefits that they

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