

**ENGLISH FOR THE STUDENTS OF
FOOD SCIENCE
AND
TECHNOLOGY**

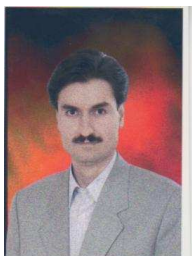
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Preface

In the most recent years, there has been a drastic advancement in science and technology. Everyday, there seems to be the latest books and technological reports being published. Unfortunately, one of the problem-inducing factors in the exploitation of the graduate and undergraduate students of different fields, including food science and technology, is their inability to make profit of the related resources. This has been due to the absence of a good command of English, i.e. the proper terminology in field. The book you have before your eyes, has been prepared to make students of Food Science, Nutrition, Microbiology, Biotechnology, Food Hygiene, etc. familiar with the key words and expressions; the English texts have been carefully selected and designed to meet the end. We did our best to include a good variety of texts to encompass different sections of food science. Therefore, this book is designed and divided into four separate sections: Food Chemistry, Food Microbiology & Biotechnology, and Food Processing Principles.

Everything has been made to ensure presenting complete and accurate information concerning the content. However, the authors appreciate receiving notice of any errors or typos. Since your feedback is important to us, please send comments, questions, or suggestions to either m.rahbar@gmail.com or mohamadisani@yahoo.com.

At the end, we gratefully acknowledge the financial aid, facilities, and support provided by IAUQ and all who helped make this text 'student friendly'.

Mohammad Rahbar

Ali Mohammadi Sani

This effort has been dedicated to the students of food science and technology.

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CHAPTER 3: Protein

CHAPTER 4: Lipids

CHAPTER 5: Minerals

CHAPTER 6: Vitamins

PART 2

FOOD MICROBIOLOGY AND BIOTECHNOLOGY

PART 2

**FOOD MICROBIOLOGY
AND
BIOTECHNOLOGY**

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CHAPTER 8: Fermentation and Food Biotechnology

PART 3

PRINCIPLES OF FOOD PROCESSING

PART 3

PRINCIPLES OF FOOD PROCESSING AND PRESERVATION

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CHAPTER 10: Membrane processing

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CHAPTER 12: Food Preservation

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PART 4

FOOD TECHNOLOGY

PART 4

FOOD TECHNOLOGY

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