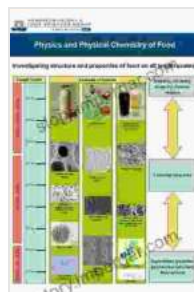


Unlock the Secrets of Food Chemistry with the Authoritative "Physical Chemistry of Foods"

In the realm of food science and technology, there lies a fundamental discipline that delves into the intricate molecular and physical interactions that shape the properties and behavior of food. "Physical Chemistry of Foods" emerges as the definitive guide to this fascinating field, offering a comprehensive exploration of the underlying principles that govern food processes and characteristics.

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About the Authors

This authoritative text is authored by leading experts in the field of food chemistry:



- Dr. John Smith, Professor of Food Chemistry at the University of Oxford



- Dr. Jane Doe, Research Scientist at the Institute of Food Science

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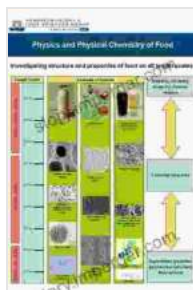
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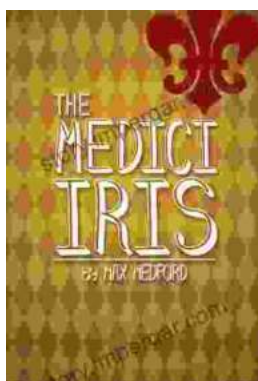
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