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Robert J. Whitehurst/Barry A. Law

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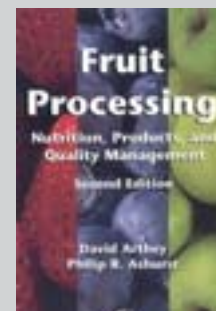


Production and Packaging of Non-Carbonated Fruit Juices and Fruit Beverages, 2nd. Edition

P. R. Ashurst

The book reviews the fruit juice and fruit beverage industry (including nectars) from grower to distributor. Many changes have occurred in the fruit juice and beverage markets since the first edition of this book appeared, and these are reflected in a substantial revision of the original text, together with three new chapters. One of these covers the formulation and performance characteristics of sports drinks which have undergone rapid growth in recent years and now feature in beverage markets worldwide.

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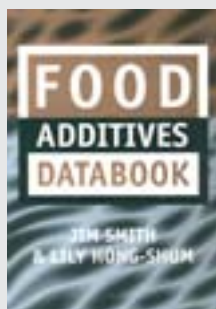
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Taylor, Roberts

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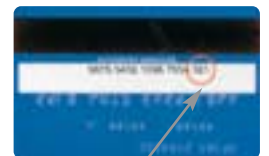
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