

# Colloids In Food By E. Dickinson

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Food Colloids and Polymers: Stability and Mechanical Properties. Herausgegeben von E. Dickinson und P. Walstra. 427 Seiten, zahlr. Abb. und Tab.

Authors:D.J. McClements, E. Dickinson, Publisher: Springer Keywords: colloids, food, advances Number of Pages: 333 Published: 1996-02-29 List price: \$199.00

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Food Colloids: Interactions, Microstructure and Processing (Special Publication) Ebook By E Dickinson Language: English Publish Year : 2005 Info:

Inbunden, 1991. Pris 1770 kr. K p Food Polymers, Gels and Colloids (9781855737877) av E Dickinson p Bokus.com

E-bok, 1991. Pris 3365 kr. K p Food Polymers, Gels and Colloids (9781845698331) av E Dickinson p Bokus.com

Colloids in Food: Ingredients, Structure, and Stability Annual Review of Food Science and Technology. Vol. 6: Dickinson E. 2011b. Food colloids research:

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Food macromolecules and colloids. Cambridge, UK : Royal Society of Chemistry, c1995 (OCoLC)32636612: " Recent trends in food colloids research / E. Dickinson

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