

Texture Food Publishing Technology Nutrition

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Food - Wikipedia Food is any substance consumed to provide nutritional support for an organism. It is usually of plant or animal origin, and contains essential nutrients. Micronutrient Fortification of Food: Technology and ... 1.1 Forms of Nutritional Intervention. Before going on to look at the technologies involved in food fortification, it is important to emphasise that there. Frozen food - Wikipedia Freezing is an effective form of food preservation because the pathogens that cause food spoilage are killed or do not grow very rapidly at reduced.

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