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# Electron Beam Pasteurization and Complementary Food Processing Technologies

*Edited by*

*Suresh D. Pillai and Shima Shayanfar*



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#### **British Library Cataloguing-in-Publication Data**

A catalogue record for this book is available from the British Library.

**Library of Congress Control Number:** 2014942756

ISBN 978-1-78242-100-9 (print)

ISBN 978-1-78242-108-5 (online)

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Typeset by Newgen Knowledge Works Pvt Ltd, India  
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