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By M. Anandha Rao

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M. Anandha Rao is the author of Rheology of Fluid, Semisolid, and Solid Foods (0.0 avg rating, 0 ratings, 0 reviews, M. Anandha Rao s Followers. None yet.

An Aspen Food Engineering Series Book.The book examines the concepts needed to characterize fluid and semisolid foods and to use various ingredients to develop Rheology of Fluid and Semisolid Foods Principles and Applications. Authors: Application of Rheology to Fluid Food Handling and Processing. M. Anandha Rao Ph.D.

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