

## Handbook Of Food Powders

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Handbook of Food Powders Table of Contents. Many food ingredients are supplied in powdered form, as reducing water content increases shelf life... Key Features. Readership. Details. Professor Bhesh Bhandari has been associated with the University of Queenstand for the last 25 years.

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C. Selomulya, Y. Fang, in Handbook of Food Powders, 2013. Abstract: Specific food powders can be customized in both functional and nutritional aspects to meet the requirements of end-users. An example is dairy powders where surface and internal compositions lead to distinctive physico-chemical properties and functional behaviour.

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