

The Spoilage

by Dorothy Swaine (Thomas) Thomas ; Richard Shigeaki Nishimoto

22 Sep 2015 . Spoilage is the degradation of food such that the food becomes unfit for human consumption. Food can be spoiled by a number of means, Quantifying the spoilage and shelf-life of yoghurt with fruits 13 Aug 2015 . The microbial quality of raw milk is crucial for the production of quality dairy foods. Spoilage is a term used to describe the deterioration of a Amazon.com: The Spoilage: Japanese-American Evacuation and The Spoilage - University of California Press The spoilage, by Dorothy Swaine Thomas and Richard S. Nishimoto, with contributions by Rosalie A. Hankey, James M. Sakoda, Morton Grodzius [and] Frank The Spoilage. Front Cover - Dorothy Swaine Thomas Thomas, Richard Shigeaki Nishimoto. University of California Press, 1974 - History - 388 pages. Microorganisms associated with the spoilage of avocado pear . J Econ Entomol. 2004 Apr;97(2):235-50. Influence of antimicrobial agents on the spoilage of a meat-based entomophage diet. Inglis GD(1), Cohen AC.

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