

<<食品专业英语选读>>

图书基本信息

书名：<<食品专业英语选读>>

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内容概要

本书取材于国外食品工业书刊英文原著。

内容包括食品微生物、食品化

学、食品分析、食品加工（加热、冷冻、干燥）、果蔬产品、焙烤制品、乳制品、饮料、糖果、肉类产品、食品配方及食品营养与卫生等14个课题，共28篇课文。

每篇课文后附一篇阅读材料供学生课外阅读。

书中词汇量丰富，对课文中疑

难句、长句作了注释。

书末附食品工业主要英文期刊名称和本书词汇表。

本书不仅可作中专食品工艺专业教材，而且可作粮食加工、农产品加工、食品化学和食品机械等专业教学用书，还可供食品工程技术人员学习使用。

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