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Handbook of Industrial Seasonings contains detailed information on the specification, availability and applications of all types of ingredients. It also provides information which allows a rational choice to be made for a particular seasoning application in terms of flavor, technical specification, price and consistency of supplied quality.

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The Handbook contains a wealth of technical information. It presents detailed descriptions of individual spices and seasonings, arranged alphabetically, which include: different forms, how they are sold by suppliers and how these forms affect processing and product flavor.

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A practical guide offering updates in the spices and seasonings industry Since the publication of the first edition of Spices and Seasonings: A Food Technology Handbook, there have been many developments in the food industry. This much-needed new edition is the authoritative handbook for seasoning developers and contains essential information on formulating and labeling dry seasoning blends.

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