

5ο Διεθνές Συνέδριο Τεχνολογίας Τροφίμων

5th International Congress on Food Technology

“Προστασία Καταναλωτή
μέσω της Βελτίωσης
Διεργασιών Τροφίμων
& της Καινοτομίας στον
Πραγματικό Κόσμο”

“Consumer Protection
through Food Process
Improvement
& Innovation in the
Real World”

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Τόμος 1

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