

# Essential Oils In Food Preservation Flavor And Safety

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Essential Oils in Food Preservation, Flavor and Safety discusses the major advances in the understanding of the Essential Oils and their application, providing a resource that takes into account the fact that there is little attention paid to the scientific basis or toxicity of these oils.

Essential Oils in Food Preservation, Flavor and Safety Edited by Victor R. Preedy Department of Nutrition and Dietetics, King's College London, London, UK ELSEVIER AMSTERDAM • BOSTON • HEIDELBERG LONDON NEW YORK OXFORD • PARIS SANDIEGO • SAN FRANCISCO • SINGAPORE • SYDNEY TOKYO Academic Press is an imprint of Elsevier

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play an important role in your products. The problem is that once you have gotten your nifty new product, gets a brief glance, maybe a once over, but it often tends to get discarded or lost with the original packaging.

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