

## قسم علوم الأغذية

P.N	G.N	Author	Title
١	٣٤١	WILLIAM	PERFUMES COSMETICS & SOAPS
٢	٣٧٨	WALKER	PRACTICAL SOFT CHEESEMAKING
٣	٣٨١	WALKER	PRACTICAL CHEESEMAKING
٤	٣٨٥	HARRY	DAIRY CHEMISTRY
٥	٣٩١	Freeman	DAIRY MANUFACTURING processes
٦	٣٩٢	Jones	Successful dairying
٧	٣٩٣	Wall	Food for home use producing and conserving
٨	٣٩٦	Henry	The chemical analysis of foods
٩	٣٩٧		Food and life
١٠	٣٩٨	Olsen	Pure foods
١١	٤٠٠	Blyth	Foods : their composition and analysis
١٢	٤٠١	Morris	The chemistry and technology of food and food products
١٣	٤٠٣	Morris	The chemistry and technology of food and food products
١٤	٤٠٥		Analytical methods in the food industry
١٥	٤٠٦	Perry	Food hygiene handbook
١٦	٤٠٧	Mrak	Advances in food research
١٧	٧٥٤	George	Military preventive medicine
١٨	٧٧٢	Harry	Drying and dehydration of foods
١٩	٧٩٨	Parkr	Elements of food engineering
٢٠	٧٩٩	Parkr	Elements of food engineering
٢١	٨٠٠	Parkr	Elements of food engineering
٢٢	٨٠٤	Honig	Principles of sugar technology
٢٣	٨٠٥	Babel	Dairy bacteriology
٢٤	٨٣٩	William	Experimental designs
٢٥	٨٤٤		Standard methods
٢٦	٨٦٣	Davids	Dairy chemistry
٢٧	٨٦٤	Mrak	Advances in food research
٢٨	٨٦٥	Mrak	Advances in food research
٢٩	٨٦٦	Mrak	Advances in food research
٣٠	٨٦٧	Mrak	Advances in food research

३१	१८६१	Mrak	Advances in food research
३२	१८६१	Mrak	Advances in food research
३३	१९०२	George	Dairy cattle judging techniques
३४	१९०३	Paul	Dairy cattle feeding and management
३५	१९०५	Ling	A textbook of dairy chemistry
३६	१९३६	Kate	The analysis of foods
३७	१९४०	Arthur	Flavor research and food acceptance
३८	१९४१	Dack	Food poisoning
३९	१९४१	Chalmers	Bacteria in relation the milk supply
४०	१९१०	Ronald	Modern farm dairy equipment
४१	१९११	Walter	Cheese
४२	१९१२	Goss	Techniques of dairy plant testing
४३	१९००	Arthur	Dairy engineering
४४	१९०१	Norman	The technology of food preservation
४५	१९०२	Robert	Principles of dairy chemistry
४६	१९०४	Alton	Industrial oil and fat products
४७	१९३७	Samuel	The chemistry and technology of cereals as food and feed
४८	१९३९	Donald	The freezing preservation of foods
४९	१९४०	Donald	The freezing preservation of foods
५०	१९५६	James	The market milk industry
५१	१९७२	Harris	Biological applications of freezing and drying
५२	१९७४	Parkes	Recent research in freezing & drying
५३	१९१२	Hersom	Canned foods
५४	१९३१	Ling	A textbook of dairy chemistry
५५	१९५२	Morris	The chemical analysis of foods and food products
५६	१९६५	Smythe	Clinical veterinary surgery
५७	१९७४	Chalmers	Bacteria in relation to the milk supply
५८	१९७९	Milton	Food plant sanitation
५९	१९८७	David	The chemical analysis of food
६०	१९१४	Alan	Bacteriology for dairy students
६१	१९१५	Hammer	Dairy bacteriology
६२	१९२१	George	Cognition
६३	१९३६	Samuel	The chemistry and technology of cereals as food and feed
६४	१९३७	Arthur	Engineering for dairy and food

60	1938	Meyer	Food chemistry
66	1939	Milton	Food plant sanitation
67	1940	Elliot	Food poisoning
68	1941	John	Industrial fishery technology
69	1942	Schultz	Food enzymes
70	1944	Horace	The inspection of food
71	1946	Jensen	Meat and meat foods
72	1947	Harry	Food microbiology and technology
73	1948	Lyle	Technology for sugar refinery workers
74	1950	Pieter	Principles of sugar technology
75	1951	Davis	A dictionary of dairying
76	1952	Henry	Milk production and processing
77	1953	Wilson	The pasteurization of milk
78	1956	Plimmer	Food, health , vitamins
79	1957	Alan	Bacteriology for dairy students
80	1958	Arthur	Engineering for dairy and food products
81	389	Wilber	Dairy profit
82	1959	Ernest	Principles of dairy science
83	379	Henry	Milk and its products
84	1960		Food
85	1961	Rodale	The complete book of food and nutrition
86	1962	Kate	The analysis of foods
87	387	Eckles	Dairy cattle and milk production
88	382	Walker	Practical buttermaking
89	399	Henry	Chemistry of food and nutrition
90	1967	Flint	Destructive and useful insects
91	380	Leroy	Laboratory experiments in dairy chemistry
92	2091		Polytechnic education
93	2230	Hersom	Canned foods
94	2231	Charm	Food engineering
95	2242	Slanetz	Microbiological quality of food
96	2244	Chalmers	Bacteria in relation to the milk supply
97	2273	Gilmore	Dairy cattle breeding
98	2274		Judging dairy cattle
99	2276	Ronald	Dairy production

1.0	23.4	GERLAD	MYCOTOXINS IN FOODSTUFFS
1.1	25.1		THE STATE OF FOOD AND AGRICULTURE
1.2	2515		Fao
1.3	2528		Evaluation of food additives
1.4	2545	Hall	Handling and storage of food grains in tropical and subtropical areas
1.5	2772	Stanely	Human nutrition and dietetics
1.6	2883	Martin	Sugar cane diseases of the world
1.7	2936	Margert	Professional food preparation
1.8	2946		Joint fao/who experts committee on milk hygiene
1.9	2965		Milk and milk products in human nutrition
11.0	2969		The state of food and agriculture
111	3.06	Arthur	Engineering for dairy and food products
112	3.07	Arthur	Engineering for dairy and food products
113	3.09	Leslie	Modern food analysis
114	3.64		Fao
115	3.95	Dack	Food poisoning
116	3.96	Frazier	Food microbiology
117	3.97	Woolen	Food industries manual
118	3124	Arthur	Engineering for dairy and food products
119	316.0		Milk and milk products
12.0	3235	Herrington	Milk and milk processing
121	3236	Ernest	Dairy science
122	3292		Fao
123	3337	Corinne	Normal and therapeutic nutrition
124	334.0	Ethel	Nutrition in action
125	3341	Ethel	Nutrition in action
126	3342	Eva	Principles of nutrition
127	3343	Eva	Principles of nutrition
128	3344	Marian	The science of nutrition
129	3336	Corinne	Normal and therapeutic nutrition
13.0	3361	Hugh	Milk proteins chemistry and molecular biology

131	3374	Sumati	Human nutrition
132	3375	Sumati	Human nutrition
133	3411	Margaret	food fundamentals
134	3412	Twigg	Quality control for the food industry
135	3413	Twigg	Quality control for the food industry
136	3416	Lilly	Food engineering operations
137	3417	Allen	World protein resources
138	3430	Webb	Fundamentals of dairy chemistry
139	3457	Meyer	Food chemistry
140	3491	Frazier	Food microbiology
141	3492	Harold	Milk and milk products
142	3494	Norman	The technology of food preservation
143	3495	Paul	Dairy plant management
144	3498	Fowler	Beef and dairy management and production
145	3503	David	The chemical analysis of food
146	3506		International society of sugar cane technologists
147	3515	Kon	Milk : the mammary gland and its secretion
148	3522	Carl	A guide to the selection , combination , and cooking of foods
149	3523	Meyer	Food chemistry
150	3526	Hilditch	The industrial chemistry of the fats and waxes
151	3536	Merory	Food flavorings
152	3539	Georg	Fish as food
153	3544	Reuben	Beef cattle production
154	3569	Day	Symposium on food : lipids and their oxidation
155	3572	Ernest	Dairy science
156	3575	Olin	Sterilization in food technology
157	3578	Trevor	Chocolate and confectionery
158	3579	Krajceman	The practice of modern perfumery
159	3603	Bruce	The cheese handbook
160	402	Morris	Food
161	3614	Pearson	Laboratory techniques in food analysis
162	3617	George	Symposium : sweeteners

163	3618	Lendal	Quantity food production
164	3619	Lees	Food analysis
165	3621	Ray	Handbook of sugars
166	3328	Arbuckle	Ice cream
167	3620	Hall	Processing equipment for agricultural products
168	3641	White	Nutritional qualities of fresh fruits and vegetables
169	3640	Meg	A pattern of herbs
170	3666	Hyde	Ice cream
171	3667	Hall	Drying of milk and milk products
172	3668	Gillies	Dehydration of natural and simulated dairy products
173	3669	Gillies	Shortenings, margarines and food
174	3670	John	The science of providing milk for man
175	408	Olin	Series in food technology
176	3676	Robert	Corn
177	3682	Lampert	Modern dairy products
178	3683	Gutcho	Fortified and soft drinks
179	3698	Ben	The secretion of milk
180	3819	Davis	Cheese
181	3820	Carr	Lactic acid bacteria in beverages and food
182	1813	William	Perfumes, cosmetics and soaps
183	3800	John	Principles of food chemistry
184	3706	Cambell	The science of providing milk for man
185	3711	Skinner	Microbiology in agriculture, fisheries and food
186	3761	James	Modern food microbiology
187	3762	George	Fabricated foods
188	3763	Edmund	Breadmaking
189	3764	Albert	Processed cheese manufacture
190	3767		Lactoglobulins
191	3930	Samuel	Cookie and cracker technology
192	3936	Mario	Quantity cooking
193	3937	Mark	Advances in food research
194	3496	Bull	Meat for the table
195	4048	Larkin	Milk and beef production in the tropics

196	4049	Marion	Fundamentals of food microbiology
197	4061	Earl	Livestock & poultry production
198	4064	Paul	Modern milk production
199	4065	Parikh	Technology of dairy products
200	4066	James	Principles of dairy processing
201	4110	George	Tropical foods : chemistry and nutrition
202	4109	Meloan	Food analysis
203	4161	Carl	Microbiology of food fermentations
204	4162	Jackson	Foodborne and waterborne
205	4163	Maron	Laboratory manual in food preservation
206	4177	David	Planned beef production
207	4194	Simon	International marketing
208	4321	Rai	Dairy chemistry
209	4249	George	Liquid chromatographic analysis of food and beverages
210	4250	Norris	Lipids in food
211	4254	Betty	Food poisoning and food hygiene
212	4281	Velitok	Physiology of milk secretion in machine milking
213	4282	Hobbs	Food poisoning and food hygiene
214	4283	Barrett	Milk and beef production in the tropics
215	4330	Sigmund	Source book of food enzymology
216	4331	George	Basic food microbiology
217	4332	John	Judging dairy products
218	4336	Patten	Electric mixers and blenders
219	4337	Gatherine	Egg and cheese dishes
220	4338	Patten	For families
221	4339	Ellis	Recipes and hints for freezing
222	4342	Heath	Source book of flavors
223	4343	Larry	Antimicrobials in foods
224	4344	Jill	Cooking the new diabetic way
225	4348	Hallie	Commercial food patents
226	4350	Bourne	Food texture and viscosity
227	4352	John	Food protein deterioration
228	4354		Fatty acids & products
229	4373	Velitok	Physiology of milk secretion

۲۳۰	۴۳۷۴	<b>Macy</b>	<b>Milk and milk products</b>
۲۳۱	۴۳۷۸	<b>Helen</b>	<b>Food science</b>
۲۳۲	۴۳۹۳	<b>Gracy</b>	<b>Thrnton meat hygiene</b>
۲۳۳	۴۳۹۴	<b>Gracy</b>	<b>Thrnton meat hygiene</b>
۲۳۴	۴۳۲۳	<b>James</b>	<b>Dairy processing</b>
۲۳۵	۴۳۲۴	<b>Barrett</b>	<b>Milk and beef production in the tropics</b>
۲۳۶	۴۳۲۵	<b>Horace</b>	<b>Safety of foods</b>
۲۳۷	۴۳۲۷	<b>Rufus</b>	<b>Food sanitation</b>
۲۳۸	۴۳۲۸	<b>Norman</b>	<b>Food preservation</b>
۲۳۹	۴۳۲۹	<b>Egan</b>	<b>Chemical analysis of food</b>
۲۴۰	۴۵۶۲	<b>Frazier</b>	<b>Food microbiology</b>
۲۴۱	۴۵۶۳		<b>Cheeses of the world</b>
۲۴۲	۴۵۶۵	<b>Jane</b>	<b>Egg &amp; cheese cookbook</b>
۲۴۳	۴۵۶۷	<b>Gary</b>	<b>Dairy products</b>
۲۴۴	۴۵۶۸	<b>Owen</b>	<b>Food chemistry</b>
۲۴۵	۴۵۶۹	<b>Robinson</b>	<b>Science and technology</b>
۲۴۶	۴۵۷۰	<b>Lawrie</b>	<b>Meat science</b>
۲۴۷	۴۶۳۹	<b>Henry</b>	<b>Chemistry of food and nutrition</b>
۲۴۸	۵۲۸	<b>Freeborn</b>	<b>Toward better agriculture</b>
۲۴۹	۲۱۷۷	<b>Wing</b>	<b>Dairy cattle management</b>
۲۵۰	۴۶۳۰	<b>Howard</b>	<b>Canning technology</b>
۲۵۱	۴۶۱۹	<b>Kent</b>	<b>Technology of cereals</b>
۲۵۲	۴۶۲۰	<b>Morris</b>	<b>Food</b>
۲۵۳	۴۶۲۱	<b>Morris</b>	<b>Food</b>
۲۵۴	۴۶۲۳	<b>Morris</b>	<b>The chemical analysis of foods and food products</b>
۲۵۵	۴۶۲۶	<b>Samuel</b>	<b>Food technology</b>
۲۵۶	۴۶۲۷	<b>Milton</b>	<b>Food plant sanitation</b>
۲۵۷	۴۶۲۸	<b>Willis</b>	<b>Food freezing</b>
۲۵۸	۴۶۲۹	<b>Donald</b>	<b>The freezing preservation of foods</b>
۲۵۹	۴۶۳۱	<b>Fred</b>	<b>The microbiology of food</b>
۲۶۰	۴۶۳۳	<b>Hugh</b>	<b>Food inspection</b>
۲۶۱	۴۶۳۵		<b>The canned food reference manual</b>
۲۶۲	۴۶۳۶		<b>The canned food reference manual</b>
۲۶۳	۴۶۳۷	<b>Kate</b>	<b>The analysis of food</b>
۲۶۴	۴۶۳۸	<b>Wall</b>	<b>Food for home use</b>
۲۶۵	۴۶۴۰	<b>Arthur</b>	<b>Dairy engineering</b>
۲۶۶	۴۶۴۱	<b>Pearl</b>	<b>Foods preparation and serving</b>



۲۶۷	۴۶۴۳	<b>Facts</b>	<b>Sugar</b>
۲۶۸	۴۶۴۹		<b>Food composition tables</b>
۲۶۹	۴۶۴۵		<b>Meat</b>
۲۷۰	۴۶۵۷	<b>Fiene</b>	<b>Food manufacture</b>
۲۷۱	۴۶۵۸		<b>Food industries manual</b>
۲۷۲	۴۶۶۴		<b>Nutrition in health and disease</b>
۲۷۳	۴۶۶۶	<b>Frank</b>	<b>Mineral nutrition of plants and animals</b>
۲۷۴	۴۶۶۹		<b>Teaching better nutrition</b>
۲۷۵	۴۷۰۹		<b>The year of agriculture</b>
۲۷۶	۴۸۳۸	<b>Callagher</b>	<b>Cereal production</b>
۲۷۷	۴۸۶۵	<b>Jones</b>	<b>Basic science for food studies</b>
۲۷۸	۴۸۶۶		<b>Principles of dairy processing</b>
۲۷۹	۴۸۶۸		<b>The complete book of yogurt</b>
۲۸۰	۴۹۴۲	<b>James</b>	<b>The right way to make</b>
۲۸۱	۴۹۵۰	<b>Chan</b>	<b>Biophysical methods in food</b>
۲۸۲	۴۹۵۲	<b>David</b>	<b>Food biochemistry &amp; nutritional value</b>
۲۸۳	۵۰۲۳	<b>Hollo</b>	<b>Near infrared diffuse</b>
۲۸۴	۵۰۶۲	<b>Manay</b>	<b>Food : facts and principles</b>
۲۸۵	۵۰۶۳	<b>Manay</b>	<b>Food : facts and principles</b>
۲۸۶	۵۰۶۴	<b>Ram</b>	<b>Handbook of cane sugar technology</b>
۲۸۷	۵۰۶۶	<b>Hill</b>	<b>Cattle buffalo meat production in the tropics</b>
۲۸۸	۵۱۲۴	<b>Paul</b>	<b>The storage of food grains and seeds</b>
۲۸۹	۵۱۴۵	<b>Maud</b>	<b>Processing and preservation of tropical and subtropical foods</b>
۲۹۰	۵۱۴۶	<b>Mellor</b>	<b>Fundamentals of freeze drying</b>
۲۹۱	۵۱۴۸	<b>Devine</b>	<b>Dimensions of food</b>
۲۹۲	۵۱۹۱	<b>Maud</b>	<b>Processing and preservation of tropical and subtropical foods</b>
۲۹۳	۵۱۹۳	<b>Tamime</b>	<b>Feta and related cheeses</b>
۲۹۴	۵۱۹۴	<b>John</b>	<b>Food and beverage service</b>
۲۹۵	۵۱۹۵	<b>Muller</b>	<b>An introduction to tropical food science</b>
۲۹۶	۵۱۹۷		<b>The no-nonsense guide to food and nutrition</b>
۲۹۷	۵۲۲۶	<b>Henry</b>	<b>Physical chemistry of foods</b>
۲۹۸	۵۲۵۶	<b>Buffa</b>	<b>Modern production operations man</b>

۲۹۹	۶۵۱	Paul	Vegetable production and marketing
۳۰۰	۷۸۹	Mrak	Advances in food research
۳۰۱	۱۹۴۹	Poulteny	Vinger products
۳۰۲	۵۳۰۴		Bulletin of the nutrition institute
۳۰۳	۵۳۲۳	Eric	An introduction to food colloids
۳۰۴	۵۳۶۵		World food report
۳۰۵	۵۳۶۶		World food report
۳۰۶	۵۳۶۷		World food report
۳۰۷	۵۳۸۳		Food and agricultural legislation
۳۰۸	۵۳۹۴		Tropical and sub tropical apiculture
۳۰۹	۵۴۰۶	Paul	Introduction to food engineering
۳۱۰	۵۴۳۸	Meloan	Food analysis
۳۱۱	۵۴۹۸	Kadam	Fruit science and technology
۳۱۲	۴۵۶۶		Cheeses of the world
۳۱۳	۵۵۰۵	Baqri	Mematode pests of rice
۳۱۴	۵۵۲۱	Jean	The storage of food grains and seeds
۳۱۵	۵۵۴۳		The storage of food grains and seeds
۳۱۶	۵۵۲۳	Smart	Food and feed from legumes and oilseeds
۳۱۷	۵۵۵۹		Egyptian dairy research
۳۱۸	۵۵۸۶	Gillett	Processed meats
۳۱۹	۵۵۸۷	Smart	Food and feed from legumes and oilseeds
۳۲۰	۵۵۸۸	Owen	Food chemistry
۳۲۱	۵۵۸۹	David	Gums and stabilizers for the food industry
۳۲۲	۵۵۹۱	Rooney	Active food packaging
۳۲۳	۵۵۹۰	Woods	Enzymes in food processing
۳۲۴	۵۱۹۶	Betty	Food poisoning and food hygiene
۳۲۵	۵۷۹۷	Fryer	Chemical engineering for the food industry
۳۲۶	۵۷۹۸	Richard	The citrus industry
۳۲۷	۵۸۰۱		Sensory science theory and applications in food
۳۲۸	۵۸۰۲	Jon	Physical chemistry of food processes
۳۲۹	۵۸۰۵	Johnson	Dietary fibre and related substances
۳۳۰	۵۸۷۰	Kenneth	Food engineering practice
۳۳۱	۵۹۵۸	Wilkie	Laboratory methods in food microbiology

३३२	०९०२	<b>Sivasankar</b>	<b>Food processing and preservation</b>
३३३	०९०३	<b>Roy</b>	<b>Food purchasing and preparation</b>
३३४	०९००	<b>Meyer</b>	<b>Food chemistry</b>
३३०	०९०६	<b>Jill</b>	<b>Food hygiene for food handlers</b>
३३६	०९०५	<b>Sisir</b>	<b>Handbook of bakery products</b>
३३७	०९०९	<b>Siri</b>	<b>Modern bakery industries</b>
३३८	०९६.	<b>Paine</b>	<b>Modern food preservation</b>
३३९	०९६१	<b>Ranjhan</b>	<b>Textbook on quality meat production</b>
३४०.	०९९०	<b>Parris</b>	<b>Interaction of food proteins</b>
३४१	०२११	<b>Maud</b>	<b>Processing and preservation of tropical and subtropical foods</b>
३४२	६.४४	<b>Allen</b>	<b>Lipid oxidation in food</b>
३४३	६.४६		<b>Chemistry and the food system</b>
३४४	६.७४	<b>Sara</b>	<b>Food and packaging interactions</b>
३४०	६.९६	<b>Thomas</b>	<b>Lipids in food flavors</b>
३४६	६.९७	<b>Thomas</b>	<b>Lipids in food flavors</b>
३४७	६१२२	<b>Osawa</b>	<b>Food phytochemicals for cancer prevention</b>
३४८	६१२६		<b>Chemistry and the food system</b>
३४९	६१४९	<b>William</b>	<b>Veterinary drug residues food safety</b>
३००.	६१०.	<b>William</b>	<b>Veterinary drug residues food safety</b>
३०१	६१०१	<b>William</b>	<b>Veterinary drug residues food safety</b>
३०२	६१८२	<b>Robert</b>	<b>Polar journeys</b>
३०३	६२.३	<b>Parris</b>	<b>Macromolecular interactions in food technology</b>
३०४	६२.४	<b>Parris</b>	<b>Macromolecular interactions in food technology</b>
३००	६२.९	<b>Osawa</b>	<b>Food phytochemicals for cancer prevention</b>
३०६	६२११	<b>Osawa</b>	<b>Food phytochemicals for cancer prevention</b>
३०७	६२३८	<b>Parris</b>	<b>Interaction of food proteins</b>
३०८	६२३९	<b>Parris</b>	<b>Interaction of food proteins</b>
३०९	६२४१	<b>Parris</b>	<b>Interaction of food proteins</b>
३६०.	६२४२	<b>Parris</b>	<b>Interaction of food proteins</b>
३६१	६२४३	<b>Parris</b>	<b>Interaction of food proteins</b>
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३६३	६२७०.	<b>William</b>	<b>Agricultural uses of antibiotics</b>
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366	6273	William	Agricultural uses of antibiotics
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368	6370		Chemistry and the food systems
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389	6779	Romeo	Fundamentals of food process engineering
390	6582	Michael	The sensory evaluation of dairy products
391	6652	Davis	Milk testing : a laboratory control of milk
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393	6775	Paul	Formation of bioactive peptides from dairy products
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