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Theory and Methods of Food Preservation

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url={https://exeter.primo.exlibrisgroup.com/discovery/fulldisplay?docid=alma9910083047
59707446&context=L&vid=44UOEX_INST:default}, booktitle={Taste},
publisher={University of Westminster Press}, author={Abbots, Emma-Jayne},
editor={Pavoni, Andrea and Mandic, Danilo and Nirta, Caterina and
Philippopoulos-Mihalopoulos, Andreas}, year={2018}, pages={111-144} }
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pages={149-172} }
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 url={https://contentstore.cla.co.uk/secure/link?id=b3d18fdb-ef01-e911-80cd-005056af4099}, booktitle={The hungry empire: how Britain's quest for food shaped the modern world}, publisher={The Bodley Head}, author={Collingham, Elizabeth M.}, year={2017}, pages={3-13} }

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 volume={64},
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@inbook{Katz_Pollan_2012c, address={White River Junction, VT}, title={Chapter 5: Fermenting Vegetables (and some fruits too), pp. 136-190}, url={https://exeter.primo.exlibrisgroup.com/discovery/fulldisplay?docid=alma991008408589707446&context=L&vid=44UOEX_INST:default}, booktitle={The art of fermentation: an in-depth exploration of essential concepts and processes from around the world}, publisher={Chelsea Green Pub}, author={Katz, Sandor Ellix and Pollan, Michael}, year={2012}, pages={136-190} }

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