

Item	Book Name	Author	Edition	Puplish Date	Puplisher	Pages
1	A Handbook of Sugar Analysis	C. A. BROWNE	1	1912	John Wiley & Sons	984
2	Accelerating New Food Product Design and Development	Jacqueline H. Beckley - M. Michele Foley	1	2007	Blackwell	381
3	Adictionary of Literary Symbols	Michael Ferber	1	1999	Cambridge University Press	271
4	Advanced Dairy Science and Technology	Trevor J. Britz - Richard K Robinson	1	2008	Blackwell	312
5	Advanced Technologies for Meat Processing	Leo M. L. Nollet - Fidel Toldni.	1	2006	CRC Press	502
6	Advances in Biochemical Engineering-Biotechnology (Vol 97)	Y.Le Gal - R. Ulber	1	2005	Springer	233
7	Advances in Biochemical Engineering-Biotechnology (Vol 98)	Maik W. Jornitz	1	2006	Springer	211
8	Advances in Biochemical Engineering (Vol 11)	1: K. Ghose - A. Fiechter	1	1979	Springer	182
9	Advances in Flavours and Fragrances	Karl A.D. Swift	1	2002	The Royal Society of Chemistry	239
10	Advances in Food and Nutrition Research (Vol 47)			2003	Elsevier	349
11	Advances in Food and Nutrition Research (Vol 48)			2004	Elsevier	305
12	Advances in Food and Nutrition Research (Vol 50)			2005	Elsevier	324
13	Advances in Food and Nutrition Research (Vol 53)	STEVE L. TAYLOR		2007	Elsevier	259
14	Advances in Food and Nutrition Research (Vol 55)			2009	Elsevier	277

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15	Advances in Food Diagnostics	Leo M. L. Nollet - Fidel Toldra	1	2007	Blackwell	372
16	Advances in Thermal and Non-Thermal Food Preservation	Gaurav Tewari - Vijay K. Juneja	1	2007	Blackwell	279
17	Aflatoxin and Food Safety	Hamed K. Abbas	1	2005	Taylor & Francis Group	569
18	Alternative Sweeteners (Ed 3)	Lyn O'brien Nabors	3	2001	Marcel Dekker	566
19	Amino Acids and Peptides	G. C. BARRETT - D. T. ELMORE	1	2004	Cambridge University Press	241
20	Antimicrobials in Food (Ed 3)	A.L.Branen - P. Michael Davidson	3	2005	Taylor & Francis Group	721
21	Antioxidants in Food	Jan Pokorny - Nedyalka Yanishlieva	1	2001	CRC Press	353
22	Applications of Fluidization in Food Processing	P. G. Stmith	1	2007	Blackwell	258
23	Applied Dairy Microbiology (Ed 2)	Elmer H. Marth - James L. Steels	2	2001	Marcel Dekker	759
24	Aromatic Rices	R.K. Singh - U.S. Singh	1	2000	Oxford & ISH Publishing	299
25	Asian Functional Foods	John Shi - Chi-Tang Ho	1	2005	Marcel Dekker/CRC Press	671
26	Assessing Food Safety of Polymer Packaging	Jean-Maurice Vergnaud - Iosif-Daniel Rosca	1	2006	Smithers Rapra Limited	294
27	Baked Products (Science,Technology and Practice)	Stanley P. Cauvain - Linda S. Young	1	2006	Blackwell	243
28	Bakery Food Manufacture and Quality	Stanley P. Cauvain - Linda S. Young.	1	2000	Blackwell Science Ltd	221

Item	Book Name	Author	Edition	Puplish Date	Puplisher	Pages
29	Baking Problems Solved					294
30	Barley for Food and Health	Rosemary K. Newman - C. Walter Newman	1	2008	John Wiley & Sons	262
31	BBQ Sauces, Rubs & Marinades for Dummies	Traci Cumbay - Tom Schneider	1	2008	Wiley	267
32	Beer (Tap into the Art and Science of Brewing) (Ed 2)	Charles Bamforth	2	2003	Oxford University Press,	246
33	Beer Health and Nutrition	Charles W. Bamforth	1	2004	Blackwell	199
34	Benders Dictionary of Nutrition and Food Technology (Ed 8)	David A. Bender	8	2006	CRC Press	550
35	Berry Fruit	Yanyun Zhao	1	2007	Taylor & Francis Group	444
36	Bioactive Components of Milk	Zsuzsanna Bosze	1	2008	Springer	492
37	Biofilms in the Food Environment	Hans P. Blaschek - Hua H. Wang	1	2007	Blackwell	198
38	Biological and Heat and Mass Transfer	Ashim K. Datta	1	2002	Marcel Dekker	419
39	Biostatistics and Microbiology	Daryl S. Paulson	1	2008	Springer	222
40	Biotechnological Applications of Photosynthetic Proteins (Biochips, Biosensors and Biodevices)	Maria Teresa Giardi - Elena V. Piletska	1	2006	Springer	231
41	Biotechnology Procedures and Experiments Handbook	S. Harisha	1	2007	Infinity Science Press	711
42	Biscuit Cookies and Crackers Manufacturing Manual (Vol 2)	DUNCAN MANLEY	1	1998	Woodhead Publishing Ltd	74

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43	Biscuit Cookies and Crackers Manufacturing Manual (Vol 4)	DUNCAN MANLEY	1	1998	Woodhead Publishing Ltd	92
44	Biscuit Cookies and Crackers Manufacturing Manual (Vol 6)	DUNCAN MANLEY	1	1998	Woodhead Publishing Ltd	83
45	Biscuit Cookies And Crackers Manufacturing Manual (Vol 3)	DUNCAN MANLEY	1	1998	Woodhead Publishing Ltd	97
46	Bread Staling	Pavinee Chinachoti - Yael Vodovotz	1	2001	CRC Press	178
47	Brewing Yeast Fermentation Performance (Ed 2)	KATHERINE SMART	2	2003	Blackwell	322
48	Cake Decorating for Dummies	Joe LoCicero	1	2007	2007	385
49	Canning&Preserving (Over 1000 recipes)					657
50	Carbohydrates in Food (Ed 2)	Ann-Charlotte Eliasson	2	2006	Taylor & Francis	527
51	Carbonated Soft Drinks (Formulation and Manufacture)	David P. Steen - Philip R. Ashurst.	1	2006	Blackwell	371
52	Carcinogenesis and Anticarcinogenic Food Components	Wanda Baer-Dubowska - Agmeszka Bartoszek	1	2006	Taylor & Francis Group	408
53	Cereal Biotechnology	Peter C Morris - James H Bryce	1	2000	Woodhead Publishing Limited/CRC Press LLC	252
54	Cereal Processing Technology	Gavin Owens	1	2001	Woodhead Publishing Limited/CRC Press LLC	219
55	Cereals (Novel Uses and Processes)	Grant M. Campbell - Colin Webb	1	1997	Plenum Press	299
56	Characterization of Cereals and Flours	GonOI Kaletunc - Kenneth J. Breslauer	1	2003	Marcel Dekker	497

Item	Book Name	Author	Edition	Puplish Date	Puplisher	Pages
57	Cheese Making					126
58	Chemical and Functional Properties of Food Components (Ed 2)	Zdzislaw E. Sikorski	2	2002	CRC Press	384
59	Chemical Composition of Everyday Products	John Toedt, Darrell Koza	1	2005	GREENWOOD PRESS	220
60	Chemical Functional Properties of Food Components (Ed 3)	Zdzislaw E. Sikorski	3	2007	CRC Press	546
61	Chemical Migration and Food Contact Materials	Karen A. Barnes - C. Richard Sinclair	1	2007	Woodhead Publishing Limited /CRC Press	481
62	Chemistry and Technology of Emulsion Polymerisation	A. van Herk	1	2005	Blackwell	324
63	Chilled Foods (Ed 2)	Mike Stringer - Colin Dennis	2	2000	Woodhead Publishing Limited/CRC Press	490
64	Chromatographic Analysis of Environmental and Food Toxicants	Takayuki Shibamoto.	1	1998	MARCEL DEKKER	338
65	Codex Alimentaius (Ed 2)		2		Food & Agriculture Organization	77
66	Coffee Flavor Chemistry	Ivon Flament - Yvonne Bessiere-Thomas	1	2002	John Wiley & Sons	410
67	Coffee Recent Developments	R.J. Clarke - O.G. Vitzthum	1	2001	Blackwell	266
68	Colloids Science	Terence Cosgrove	1	2005	Blackwell	303
69	Common Fragrance and Flavor Materials	Kurt Bauer - Dorothea Garbe - Horst Surburg	1	2001	WILEY-VCH	305
70	Complex Carbohydrates in Foods	Susan Sungsoo cho - Leon Prosky	1	1999	Marcel Dekker	696

Item	Book Name	Author	Edition	Puplish Date	Puplisher	Pages
71	Computer Applications in Food Technology	R. Paul Singh	1	1996	Elsevier	302
72	Computer Vision Technology for Food Quality Evaluation	Da-Wen Sun	1		Food Science & Technology, International Science	570
73	Concept Research in Food Product Design and Development	Howard R. Moskowitz - Sebastiano Porretta	1	2005	Blackwell	581
74	CRC Handbook of Dietary Fiber in Human Nutrition (Ed 3)	Gene A. Spiller	3	2001	CRC Press	733
75	CRC Handbook of Medicinal Spices	James A. Duke	1	2003	CRC Press	333
76	Crop Post-Harvest (Science and Technology) (Vol 2)	Rick Hodges - Graham Farrell	1	2004	Blackwell	294
77	Cryogenic Technology and Applications	A. R. Jha	1	2006	Butterworth-Heinemann	288
78	Dairy Chemistry and Biochemistry	P.F. FOX - P.L.H. McSWEENEY	1	1998	BLACKIE ACADEMIC & PROFESSIONAL	495
79	Dairy Processing	Gerrit Smit	1	2003	Woodhead Publishing Limited/CRC Press	555
80	Dairy Science and Technology (Ed 2)	Pieter Walstra - Jan T.M. Wouters - T.J. Geurts	2	2006	Taylor & Francis Group	769
81	Dairy Technology	P. Walstra	1	1999	Marcel Dekker	753
82	Designing Foods (Animal Product Options in the Marketplace)	Committee on Technological Options to Improve the	1	1988	NATIONAL ACADEMY PRESS	384
83	Dictionary o Food Science and Nutrition		1	2006	A & C Black	289
84	Dictionary of Food Components	SHMUEL YANNAI	1	2004	Chapman & Hall/CRC	1784

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85	Dictionary of Food Science and Technology	International Food Information Service	1	2005	Blackwell	422
86	Dictionary of Nutraceuticals and Functional Foods	N. A.Michael Eskin - Tamir Snait	1	2006	Taylor & Francis	767
87	Dietary Supplements and Functional Foods	Geoffrey P. Webb	1	2006	Blackwell	253
88	Dietary Supplements of Plant Origin	Massimo Maffei	1	2003	Taylor & Francis	250
89	Dioxins and Dioxin-like Compounds in the Food Supply	Committee on the Implications of Dioxin in the Foo	1	20001	THE NATIONAL ACADEMIES PRESS	341
90	Egg Bioscience and Biotechnology	Yoshinori Mine.	1	2008	John Wiley & Sons	379
91	Egg Nutrition and Biotechnology	J.S. Sim - s. Nakai - W. G uenter.	1	2000	CABI Publishing	516
92	Eggs and Health Promotion	Ronald Ross Watson	1	2002	Iowa State Press	218
93	Emerging Technologies for Food Processing	D-Wen Sun	1	2005	Elsevier	762
94	Emulsifiers in Food Technology	Robert J. Whitehurst	1	2004	Blackwell	262
95	Emulsions and Emulsion Stability (Ed 2)	Johann Sjblom	2	2006	Taylor & Francis	670
96	Encapsulation and Controlled Release Technologies in Food Systems	Jamileh M. Lakkis	1	2007	Blackwell	243
97	Encyclopedia of Foods		1	2002	Dole Food Company, Inc.	529
98	Encyclopedia of Fruits, Berries and Nuts					50

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99	Encyclopedic Handbook of Emulsion Technology	Johan Sjoblom	1	2001	Marcel Dekker	730
100	Engineering and Food for the 21st Century	Jorge Welte-Chanes - Gustavo V. Barbosa-Canovas	1	2002	CRC Press	1037
101	Engineering and Manufacturing for Biotechnology (Vol 4)	PHILIPPE THONART - MARCEL HOFMAN	1	2002	Kluwer Academic	473
102	Engineering Properties of Foods (Ed 3)	M.A. Rao - Syed S.H. Rizvi	3	2005	Taylor & Francis	761
103	Enzymes in Industry (Ed 3)	Wolfgang Aehle	3	2007	WILEY-VCH	517
104	Enzymes in Nonaqueous Solvents	Evgeny N. Vulfson - Peter J. Halling	1	2001	Humana Press	700
105	Essays in Brewing Science	Michael J. Lewis - Charles W Bamforth	1	2006	Springer	184
106	Essential Microbiolgy	Stuart Hogg	1	2005	John Wiley & Sons	481
107	Essentials of Food Sanitatiion	Norman G. Marriott	1	1997	Chapman & Hall	360
108	Essentials of Food Science (Ed 3)	VICKIE A. VACLAVIK - Elizabeth W. Christian	3	2008	Springer	565
109	Esterification of Polysaccharides	Thomas Heinze - Tim Liebert	1	2006	Springer	240
110	EU Food Law	Kaarin Goodburn	1	2001	Woodhead Publishing Limited/CRC Press LLC	251
111	Experiments in Unit Operations and Processing of Foods	Margarida Vieira - Peter Ho	1	2008	Springer	192
112	Extracting Bioactive Compounds for Food Products	M. Angela A. Meireles	1	2009	Taylor & Francis	486

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113	Extraction Methods for Environmental Analysis	JOHN R. DEAN	1	1998	John Wiley & Sons	302
114	Extraction of Organic Analytes from Foods	Ron Self	1	2005	The Royal Society of Chemistry	410
115	Extruders in Food Applications	Mian N. Riaz	1	2000	CRC Press	242
116	Extrusion Cooking	Robin Guy	1	2001	Woodhead Publishing Limited/CRC Press LLC	183
117	Fat and Oils (Ed 3)	Richard D. O'Brien	3	2009	CRC Press	766
118	Fat Crystal Networks	ALEJANDRO G. MARANGONI	1	2005	Marcel Dekker	838
119	Fat Crystal Networks Food Science and Technology	ALEJANDRO G. MARANGONI	1	2005	Marcel Dekker	838
120	Fermentation and Biochemical Engineering Handbook (Ed 2)	Henry C. Vogel - Celeste L. Todaro	2	1997	Noyes Publications	830
121	Fermentation and Food Safety	Martin R. Adams - M.J. Robert Nout	1	2001	Aspen Publishers, Inc.	265
122	Fermented Milks	Adnan Tamime	1	2006	Blackwell	281
123	Flavonoids	Oyvind M. Andersen - Kenneth R. Markham.	1	2006	Taylor & Francis	1213
124	Flavor in Food	Andree V oilley - Patrick Etievant	1	2006	Woodhead Publishing Limited/CRC Press LLC	462
125	Flavor of Meat, Meat Products and Seafoods (Ed 2)	F. SHAHIDI	2	1998	Blackie Academic and Professional	471
126	Flavor Perception	Andrew J. Taylor - Deborah D. Roberts.	1	2004	Blackwell	300

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127	Flavor, Fragrance, and Odor Analysis	Ray Marsili	1	2002	Marcel Dekker	435
128	Flavour Fragrance	R. G. Berger	1	2007	Springer	649
129	Food & Process Engineering Technology Textbook	L.R. Wilhelm - D.A. Suter	1	2005		299
130	Food (The Definitive Guide)	TOM COULTATE - JILL DA VIES	1	1994	The Royal Society of Chemistry	177
131	Food Additives Data Book	Jim Smith - Lily Hong-Shum	1	2003	Blackwell	1036
132	Food Allergies for Dummies	Robert A. Wood - Joe Kraynak	1	2007	Wiley	385
133	Food Allergy				National Institutes of Health	35
134	Food Analysis (Ed 2)	S. Suzanne Nielsen	2	1998	Aspen Publishers	596
135	Food and Agricultural Wastewater Utilization and Treatment	Sean x. Liu	1	2007	Blackwell	281
136	Food and Beverage Cost Control (Ed 2)	Jack. E. Miller - David K. Hayes	2	2002	John Wiley a Sons	609
137	Food and Drinks					14
138	Food and Drug Administration Advisory Committees	Richard A. Rettig - Laurence E. Earley	1	1992	Committee To Study the Use of Advisory Committees	239
139	Food and Nutritional Toxicology	Stanley T. Omaye.	1	2004	CRC Press	309
140	Food and Wine Pairing	Robert J. Harrington.	1	2008	John Wiley & Sons,	339

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141	Food Biodeterioration and Preservation	Gary S. Tucker	1	2008	Blackwell	257
142	Food Biotechnology (Bielecki)	Stanislaw Bielecki	1	2000	Elsevier	447
143	Food Biotechnology in Ethical Perspective (Ed 2)	Paul B. Thompson	2	2007	Springer	340
144	Food Carbohydrates	Steve W. Cui	1	2005	Taylor & Francis	412
145	Food Chemical Safety (Vol 1)	David H. Watson	1	2001	Woodhead CRC Press	651
146	Food Chemical Safety (Vol 2)	David H. Watson	1	2002	Woodhead Publishing Limited/CRC Press	317
147	Food Chemicals Codex (Ed 5)	Committee on Food Chemicals Codex, Food and Nutrit	5	2004	THE NATIONAL ACADEMIES PRESS	1028
148	Food Chemistry (Ed 3)	Owen R. Fennema	3	1996	Marcel Dekker	1263
149	Food Chemistry (Ed 4)	H.-D. Belitz · W. Grosch	4	2009	Springer	1114
150	Food Dehydration	J G Brennan	1			122
151	Food Emulsifiers and Their Applications (Ed 2)	Gerard L. Hasenhuettl - Richard W. Hartel	2	2008	Springer	433
152	Food Emulsion	David Julian McClements	1	1999	CRC Press	367
153	Food Flavoring (Ed 3)	Philip R. Ashurst	3	1999	Aspen Publishers, Inc.	499
154	Food Flavors (Formation, Analysis and Packaging Influences)	E. T. Contis	1	1998	Elsevier	765

Item	Book Name	Author	Edition	Puplish Date	Puplisher	Pages
155	Food Industry and the Internet	Drew Smith	1	2001	Blackwell	235
156	Food Intolerance and the Food Industry	Taraneh Dean	1	2000	Woodhead Publishing Limited/CRC Press	227
157	Food Lipids (Ed 3)	Casimir C. Akoh - David B. Min.	3	2008	Taylor & Francis Group	930
158	Food Microbiology Protocols	John F. T. Spencer - Alicia L. Ragout de Spencer.	1	2001	Humana Press	510
159	Food Packaging Technology	RICHARD COLES - DEREK McDOWELL	1	2003	Blackwell	363
160	Food Physics	Ludger O. Figura - Arthur A. Teixeira	1	2007	Springer	554
161	Food Phytates	N. Rukma Reddy - Shridhar K. Sathe.		2002	CRC Press	252
162	Food Plant Economics	Zacharias B. Maroulis - George D. Saravacos.	1	2008	Taylor & Francis	364
163	Food Plant Engineering Systems	Theunis C. Robberts	1	2002	CRC Press	269
164	Food Powders	Gustavo V. Barbosa-Canovas - Enrique Ortega-Rivas	1	2005	Kluwer Academic	382
165	Food Preservation Techniques	Peter Zeuthen - Leif Bogh-Sorensen	1	2003	Woodhead Publishing Limited/CRC Press	579
166	Food Process Design	Zacharias B. Maroulis - George D. Saravacos	1	2003	Marcel Dekker	517
167	Food Processing (Recent Developments)	A. G. Gaonkar	1	1995	Elsevier	318
168	Food Processing Handbook	James G. Brennan	1	2006	WILEY-VCH	603

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169	Food Processing Principles and Applications	Scott Smith - Y. H. Hui	1	2004	Blackwell	510
170	Food Processing Technology (Ed 2)	P. Fellows	2	2000	Woodhead Publishing Limited/CRC Press	593
171	Food Quality Assurance	Inteaz Alli	1	2004	CRC Press	155
172	Food Safety (Ed 2)	Nina E. Redman	2	2007	ABC-CLIO, Inc.	344
173	Food Safety and Food Quality	R. E. HESTER - R. M. HARRISON	1	2001	The Royal Society of Chemistry	172
174	Food Safety and International Competitiveness	John Spriggs - Grant Isaac	1	2001	CABI	209
175	Food Safety Handbook	RONALD H. SCHMIDT - GARY E. RODRICK	1	2003	John Wiley & Sons	806
176	Food Safety in Shrimp Processing	Laxman Kanduri - Ronald A. Eckhardt	1	2002	Fishing News Books	187
177	Food Science and Food Biotechnology	Gustavo F. Gutierrez-Lopez - Gustavo V. Barbosa-Ca	1	2003	CRC Press	337
178	Food Shelf Life Stability	N .A. Michael Eskin - David S. Robinson	1	2001	CRC Press	369
179	Food Texture	Andrew J. Rosenthal.	1	1999	Aspen	259
180	Food Texture and Viscosity (Ed 2)	Malcolm C. Bourne	2	2002	Elsevier	422
181	Food Toxicology	William Helferich - Carl K. Winter.	1	2001	CRC Press	223
182	Food, Fermentation and Micro-organisms	Charles W. Bamforth	1	2005	Blackwell	232

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183	Foodborne Disease Handbook (Ed 2) (Vol 2)	Y. H. Hui - Syed A. Sattar	2	2001	Marcel Dekker	531
184	Foodborne Infections and Intoxications (Ed 3)	Hans P. Riemann - Dean o. Cliver	3	2006	Elsevier	922
185	Foodborne Microbial Pathogens	Arun K. Bhunia	1	2008	Springer	290
186	Foodborne Pathogens	Clive de W. Blackburn - Peter J. McClure	1	2002	Woodhead/CRC Press	483
187	Fresh-cut Fruits and Vegetables	Olusola Lamikanra	1	2002	CRC Press	452
188	From Land to Mouth (Ed 2)	Brewster Kneen	2	1995	NC Press	145
189	Fruit and Vegetable Processing	Wim Jongen	1	2002	Woodhead/CRC Press	405
190	Frying	J. B. Rossell	1	2001	Woodhead/CRC Press	376
191	Functional Dairy Products (Vol 2)	Maria Saarela	1	2007	Woodhead/CRC Press	559
192	Functional Food Carbohydrates	Costas G. Biliaderis - Marta S. Izydorczyk.	1	2007	Taylor & Francis	588
193	Functional Foods (Vol 1,2)	Glenn R. Gibson	1	2005	IFIS	218
194	Functional Foods (Vol 2)	John Shi - G. Mazza	1	2002	CRC Press	436
195	Functional Foods, Cardiovascular Disease and Diabetes	A. Arnoldi	1	2004	Woodhead/CRC Press	531
196	Fundamentals of Analytical Toxicology	Robert J Flanagan - Andrew Taylor	1	2007	John Wiley & Sons	546

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197	Fungal Biotechnology in Agricultural, Food, and Environmental Applications	Dilip K. Arora	1	2004	Marcel Dekker	476
198	Genetically Engineered Food (Ed 2)	Knut J. Heller	2	2006	WILEY-VCH	318
199	Genome Mapping and Molecular Breeding in Plants (Vol 5)	Chittaranjan Kole	1	2007	Springer	397
200	Ginger	R.N. Ravindran - K. Nirmal Babu	1	2005	CRC Press	573
201	Gluten-Free Cereal Products and Beverages	Elke K. Arendt - Fabio Dal Bello	1	2008	Elsevier	469
202	Good Laboratory Practice	Jurg P. Seiler	1	2005	Springer	433
203	Halal Food Production	Mian N. Riaz - Muhammad M. Chaudry	1	2004	CRC Press	349
204	Handbook of Polypropylene and Polypropylene Composite	Harutun G. Karian	1	1999	Marcel Dekker	573
205	Handbook of Hydrocolloids	G. O. Phillips - P. A. Williams	1	2000	Woodhead/CRC Press	417
206	Handbook of Organic Food Safety	Julia Cooper - Urs Niggli	1	2007	Woodhead/CRC Press	543
207	Handbook of Acid-Base Indicators	Ram Wasudeo Sabnis	1	2008	Taylor & Francis	416
208	Handbook of Biotransformations of Aromatic Compounds	Brian L. Goodwin	1	2005	CRC Press	618
209	Handbook of Enology (Vol 1) (Ed 2)	Pascal Ribereau-Gayon - Denis Dubourdieu	2	2006	John Wiley & Sons	498
210	Handbook of Enology (Vol 2) (Ed 2)	Pascal Ribereau Gayon	2	2006	John Wiley & Sons	451

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211	Handbook of Fat Replacers	Sibel Roller - Sylvia A. Jones	1	1996	CRC Press	296
212	Handbook of Fermented Meat and Poultry	Fidel Toldra	1	2007	Blackwell	545
213	Handbook of Flavor Chracterization	Kathryn D. Deibler - Jeannine Delwiche	1	2004	Marcel Dekker	515
214	Handbook of Food Engineering (Ed 2)	Dennis R. Heldman - Daryl B. Lund.	2	2007	Taylor & Francis	1038
215	Handbook of Food Engineering Practice	Enrique Rotstein - R. Paul Singh	1	1997	CRC Press	699
216	Handbook of Food Enzymology	John R. Whitaker - Alphons G. J. Voragen	1	2003	Marcel Dekker	1053
217	Handbook of Food Preservation (Ed 2)	M. Shafiur Rahman	2	2007	CRC Press	1088
218	Handbook of Food Products Manufacturing	Y. H. Hui	1	2007	John Wiley & Sons	2237
219	Handbook of Food Spoilage Yeasts (Ed 2)	Tibor Deak	2	2008	CRC Press	350
220	Handbook of Frozen Food Packaging and Processing	Da- Wen Sun	1	2006	CRC Press	716
221	Handbook of Fruits and Fruit Processing	Y. H. Hui	1	2006	Blackwell	688
222	Handbook of Functional Lipids	Casimir c. Akoh	1	2006	CRC Press	543
223	Handbook of Herbs and Spices (Vol 1)	K. V. Peter	1	2001	Woodhead/CRC Press	333
224	Handbook of Herbs and Spices (Vol 2)	K. V. Peter	1	2004	Woodhead/CRC Press	360

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225	Handbook of Herbs and Spices (Vol 3)	K. V. Peter	1	2006	CRC Press	560
226	Handbook of Hygiene Control in the Food Industry	H. L. M. Lelieveld - M. A. Mostert	1	2005	Woodhead/CRC Press	715
227	Handbook of Microbiological Media for the Examination of Food (Ed 2)	Ronald M. Atlas	2	2006	CRC Press	465
228	Handbook of Milk Composition	Robert G. Jensen	1	1995	ACADEMIC PRESS	944
229	Handbook of Muscle Foods Analysis	Leo M.L. Nollet	1	2009	CRC Press	990
230	Handbook of Near-Infrared Analysis (Ed 3)	Donald A. Burns	3	2008	CRC Press	836
231	Handbook of Nutrition and Food (Ed 2)	Carolyn D. Berdanier	2	2008	CRC Press	1294
232	Handbook of Prebiotics	Glenn R. Gibson	1	2008	CRC Press	506
233	Handbook of Reference Methods for Plant Analysis	Yash P. Kalra	1	1998	CRC Press	291
234	Handbook of Spices, and Flavourings (Ed 2)	Susheela Raghavan	2	2007	CRC Press	352
235	Handbook of Vegetable Preservation and Processing	Y. H. Hui - Sue Ghazala	1	2004	Marcel Dekker	723
236	Handbook of Vitamins (Ed 4)	Janos Zempleni - Robert B. Rucker	4	2007	CRC Press	608
237	Handbook of Water Analysis (Ed 2)	Leo M.L. Nollet	2	2007	CRC Press	786
238	Health Benefits of Organic Food (Effects of the Environment)	D. Ian Givens - Samantha Baxter	1	2008	CAB	334

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239	Health, Nutrition and Food Demand	Wen S. Chern - Kyrre Rickertsen	1	2003	CAB	305
240	Heat and Mass Transfer (Ed 2)	Hans Dieter Baehr · Karl Stephan	2	2006	Springer	706
241	Heinz Handbook of Nutrition (Ed 9)	David L. Yeung	9	2003	H.J. HEINZ COMPANY	280
242	High Pressure Processing of Foods	Christopher J. Doona - Florence E. Feeherry	1	2007	Blackwell	265
243	How Baking Works (Ed 2)	Paula Figoni	2	2008	John Wiley & Sons	415
244	HPLC in Enzymatic Analysis (Ed 2)	Edward F. Rossomando	2	1998	John Wiley & Sons	471
245	Image Analysis of Food Microstructure					127
246	Implementing Sugarcrm	Michael J.R. Whitehead	1	2006	Packt Publishing	328
247	Industrial Enzymes	Julio Polaina - Andrew P. MacCabe	1	2007	Springer	633
248	Inside the FDA	Fran Hawthorne	1	2005	John Wiley & Sons	353
249	Instrumental Methods in Food and Beverage Analysis	DAVID IOUIS BENTE WETZEL - GEORGECHARALAMBOUST	1	1998	Elsevier	647
250	Integrated Management and Biocontrol of Vegetable and Grain Crops Nematodes	A. Ciancio - K. G. Mukerji	1	2008	Springer	364
251	Interdisciplinary Food Safety Research	Neal H. Hooker - Elsa A. Murano	1	2001	CRC Press	218
252	International Handbook of Foodborne Pathogens	MARIANNE D. MILIOTIS - JEFFREY W. BIER	1	2003	Marcel Dekker	810

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253	Introduction to Food Toxicology	Takayuki Shibamoto - Leonard F. Bjeldanes				147
254	Introduction to Modern Liquid Chromatography (Ed 2)	L. R. SNYDER - J. J. KIRKLAND	2	1979	John Wiley & Sons	882
255	Inulin-Type Fructans	Marcel B. Roberfroid	1	2005	CRC Press	367
256	Ion Exchange Chromatography		1		Amersham Biosciences	162
257	ISO 14001 Enviromental Systems Handbook (Ed 2)	Ken Whitelaw	2	2004	Elsevier	259
258	ISO9000 Quality Systems Handbook (Ed 5)	David Hoyle	5	2006	Butterworth-Heinemann	699
259	Magnetic Resonance Imaging in Food Science	Brian Hills	1	1998	John Wiley & Sons	362
260	Making the Most of HACCP	Tony Mayes - Sara Mortimore	1	200	Woodhead/CRC Press	295
261	Manufacturing Yogurt and Fermented Milks	Ramesh C. Chandan	1	2006	Blackwell	359
262	Meat Refrigeration	s. J. James - C. James	1	2002	Woodhead/CRC Press	345
263	Methods of Analysis of Food Components and Additives	Semih Otlis	1	2005	Taylor & Francis	437
264	Microbial Food Contamination (Ed 2)	Charles L. Wilson	2	2008	CRC Press	632
265	Microbial Hazard Identification in Fresh Fruits and Vegetables	Jennylynd James	1	2006	John Wiley & Sons	317
266	Microbial Risk Assessment in Food Processing	Martyn Brown - Mike Stringer	1	2002	Woodhead/CRC Press	319

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267	Microbial Safety of Minimally Processed Foods	John S. Novak - Gerald M. Sapers	1	2003	CRC Press	357
268	Microbiology and Technology of Fermented Foods	Robert W. Hutkins	1	2006	Blackwell	489
269	Microbiology of Fruits and Vegetables	Gerald M. Sapers - James R. Gorny	1	2006	Taylor & Francis	652
270	Milk Processing and Quality Mangement	Adnan Y. Tamime	1	2009	Blackwell	343
271	Milk Proteins (From Expression to Food)	Abby Thompson - Mike Boland	1	2009	Elsevier	561
272	Minimal processing technologies in the Food Industry	Thomas Ohlsson - Nils Bengtsson	1	2002	Woodhead/CRC Press	301
273	Modern Food Biotechnology, Human Health and Development (an Evidence-Based Study)		1	2005	World Health Organization	86
274	Modern Food Microbiology (Ed 7)	James M. Jay - Martin J. Loessner	7	2005	Springer	782
275	Modern Instrumenta Analysis	Satinder Ahuja - Neil Jespersen	1	2005		858
276	Modified Atmospheric Processing and Packaging of Fish	W Steven Otwell - Hordur G. Kristinsson	1	2006	Blackwell	254
277	Modifying Lipids for Use in Foods	Frank D. Gunstone	1	2006	Woodhead/CRC Press	611
278	Multiple Emulsions	Abraham Aserin	1	2008	John Wiley & Sons	355
279	Mycotoxins in Food	N. Magan - M. Olsen	1	2004	Woodhead/CRC Press	515
280	Mycotoxins in Foodstuff	Martin Weidenborner	1	2008	Springer	476

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281	Mycotoxins in Fruits and Vegetables	Rivka Barkai-Golan - Nachman Paster	1	2008	Elsevier	407
282	Natural Colorants for Food and Nutraceutical Uses	Francisco Delgado-Vargas - Octavio Paredes-Lopez.	1	2003	CRC Press	342
283	Natural Extracts Using Supercritical Carbon Dioxide	Mamata Mukhopadhyay	1	2000	CRC Press	338
284	Natural Products From Plants (Ed 2)	Leland J. Cseke	2	2006	Taylor & Francis	569
285	New Ingredients in Food Processing	Guy Linden - Denis Lorient	1	1999	Woodhead/CRC Press	383
286	Nitrates and Nitrites in Food and Water	MICHAEL HILL	1	1996	Woodhead	195
287	Nitrite Curing of Meat	RONALD B. PEGG - FERREIDOOON SHAHIDI	1	2000	FOOD & NUTRITION PRESS	281
288	Novel Food Packaging Techniques	Raija Ahvenainen	1	2003	Woodhead/CRC Press	588
289	Nutrition for Dummies (Ed 4)	Carol Ann Rinzler	4	2006	Wiley	409
290	Odors in the Food Industry	Xavier Nicolay	1	2006	Springer	170
291	Oils and Fats Authentication	MICHAEL JEE	1	2002	Blackwell	223
292	Olive Oil	DIMITRI OS BOSKOU	1	2009	CRC Press	246
293	Opportunities in the Nutrition and Food Sciences	Paul R. Thomas - Robert Earl	1	1994	National Academy Press	329
294	Packaging for Nonthermal Processing of Food	Jung H. Han	1	2007	Blackwell	241

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295	Pasta and Semolina Technology	R.C. Kill - K. Turnbull	1	2001	Blackwell	239
296	PCR Method in Food	John Maurer	1	2006	Springer	152
297	Physical Chemistry of Foods	Pieter Walstra	1	2003	Marcel Dekker	808
298	Physical Principles of Food Preservation (Ed 2)	MARCUS KAREL - DARYL B. LUND	2	2003	Marcel Dekker	639
299	Physical Properties of Foods	Serpil Sahin - Servet Gulum Sumnu	1	2006	Springer	267
300	Plastic Packaging (Ed 2)	Otto G. Piringer - Albert L. Baner	2	2008	WILEY-VCH	631
301	Polysaccharide Dispersions (Chemistry and Technology in Food)	Reginald H. Walter	1	1998	ACADEMIC PRESS	257
302	Pomegranates	Navindra P. Seeram - Risa N. Schulman	1	2006	Taylor & Francis	263
303	Postharvest Diseases of Fruits and Vegetables	Rivka Barkai-Golan	1	2001	Elsevier	431
304	Poultry Meat Processing	Alan R. Sams	1	2001	Taylor & Francis	345
305	Practical Fermentation Technology	Brian McNeil - Linda M. Harvey.	1	2008	John Wiley & Sons	396
306	Practical Food Microbiology (Ed 3)	Diane Roberts - Melody Greenwood	3	2003	Blackwell	296
307	Practical Wastewater Treatment					273
308	Preservation of Foods with Pulsed Electric Fields	Gustavo v. Barbosa-Canovas - M. Marcela Gongora-Ni	1	1999	Academic Press	215

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309	Principles of Food Chemistry (Ed 3)	John M. deMan	3	1999	Aspen	461
310	Principles of Food, Beverage and Labor Cost Controls (Ed 7)	Paul R. Dittmer	7	2003	John Wiley & Sons	593
311	Probiotic Dairy Products	Adnan Tamime	1	2005	Blackwell	235
312	Production Practices and Quality Assessment of Food Crops (Vol 1)	Ramdane Dris - Shri Mohan Jain	1	2004	Kluwer Academic	296
313	Production Practices and Quality Assessment of Food Crops (Vol 3)	Ramdane Dris - s. Mohan Jain	1	2004	Kluwer Academic	534
314	Protein Folding Handbook	J. Buchner - T. Kiefhaber	1	2005	WILEY-VCH	2590
315	Quality Assurance in Analytical Chemistry (Ed 2)	Werner Funk - Vera Dammann	2	2007	WILEY-VCH	302
316	Quality Beyond Six Sigma	Ron Basu - Nevan Wright	1	2003	Butterworth- Heinemann	200
317	Radionuclide Concentrations in Food and the Environment	Leo M.L. Nollet - Michael Poschl	1	2007	Taylor & Francis	474
318	Rheological Methods in Food Process Engineering (Ed 2)	James F. Steffe	2	1996	Freeman Press	429
319	Rheology of Fluid and Semisolid Foods	M. Anandha Rao	1	1999	Aspen	447
320	Salmonell	Chris Bell - Alec Kiriakides	1	2002	Blackwell	336
321	Seafood Choices Balancing Benefits and Risks	Malden C. Nesheim	1	2007	the National Academy of Sciences	737
322	Seafood Safety	Farid E. Ahmed	1	1991	the National Academy of Sciences	449

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323	Seeds of Deception	Jeffrey M. Smith	1		Yes Books	306
324	Separation Processes in the Food and Biotechnology Industries	A. S. GRANDISON - M. J. LEWIS	1	1996	Woodhead	297
325	Solid-State Fermentation Bioreactors	David A. Mitchell - Nadia Krieger	1	2006	Springer	481
326	Solving Problems in Food Engineering	Stavros Yanniotis,	1	2008	Springer	297
327	Specialty Corns (Ed 2)	Arnel R. Hallauer	2	2001	CRC Press	470
328	Sports Drinks	Ronald J. Maughan - Robert Murray	1	2001	CRC Press	299
329	Statistical Aspects of the Microbiological Examination of Foods (Ed 2)	Basil Jarvis	2		Academic Press	304
330	Sugarcane (Ed 2)	Glyn Jatnes	2	2004	Blackwell	224
331	Supercritical Fluid Extraction of Nutraceuticals and Bioactive Compounds	Jose L. Martinez	1	2008	CRC Press	420
332	Surimi and Surimi Seafood (Ed 2)	Jae W. Park	2	2005	Taylor & Francis	961
333	Sweeteners and Sugar Alternatives in Food Technology	Helen Mitchell	1	2006	Blackwell	421
334	Tea and Tea Products	Chi -Tang Ho - Jen-kun Lin	1	2009	CRC Press	322
335	Techniques for Analyzing Food Aroma	Ray Marsili	1	1997	MARCEL DEKKER	444
336	Technology of Breadmaking (Ed 2)	Stanley P. Cauvain - Linda S. Young	2	2007	Springer	417

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337	Technology of Cereals (Ed 4)	N. L. KENT - A. D. EVERS	4	1994	PERGAMON	353
338	Technology of Reduced Additives in Foods (Ed 2)	JIM SMITH	2	2004	Blackwell	233
339	Testing of Genetically Modified Organisms in Foods	Farid E. Ahmed	1	2004	Haworth Press	342
340	Texture in Food (Vol 1)	Brian M. McKenna	1	2003	Woodhead/CRC Press	434
341	The A-Z of Food Safety	Jeremy Stranks	1	2007	Thorogood	505
342	The Business of Food	Gary Allen - Ken Albala	1	2007	GREENWOOD PRESS	457
343	The Cambridge World History of Food	Kenneth F. Kiple - Kriemhild Conee Ornelas	1	2000	Cambridge University Press	2193
344	The Chemical Physics of Food					271
345	The Chemistry and Biology of Winemaking	Ian Hornsey	1	2007	The Royal Society of Chemistry	473
346	The Chemistry and Technology of Soft Drinks and Fruit Juices (Ed 2)	Philip R. Ashurst	2	2005	Blackwell	393
347	The Chemistry of Fragrances (Ed 2)	Charles Sell	2	2006	The Royal Society of Chemistry	349
348	The Chemistry of Oils and Fats	FRANK D. GUNSTONE	1	2004	Blackwell	307
349	The CRC Master Keyword Guide for Food		1	2004	CRC Press	1288
350	The Dictionary of Flavors	DOLF A. DE ROVIRA	1	1999	FOOD & NUTRITION PRESS.	561

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351	The Evolution of Biotechnology	Martina Newell-McGlaughlin - Edward Re	1	2006	Springer	269
352	The Fat-Burning Bible	Mackie Shilstone	1	2005	John Wiley & Sons	289
353	The Food Safety Hazard Guidebook	Richard Lawley - Laurie Curtis	1	2008	The Royal Society of Chemistry	433
354	The Food Safety Information Handbook	Cynthia A. Roberts	1	2001	Oryx Press	331
355	The Future of Food Retailing in United States	Susan Porjes	1	2008	Packaged Facts	308
356	The Gospel of Food	Barry Glassner				299
357	The Handbook of Organic and Fair Trade Food Marketing	Simon Wright - Diane McCrea	1	2007	Blackwell	311
358	The Lipid Handbook (Ed 3)	Frank D. Gunsione - John L. Harwood	3	2007	CRC Press	808
359	The Microbiology of Safe Foods	S.J. Forsythe	1	2000	Blackwell	421
360	The Oxford Book of Health Foods	J. G. VAUGHAN - P. A. JUDD	1	2003	Oxford University Press	223
361	The Pastry Chef's Companion	Glenn Rinsky - Laura Halpin Rinsky	1	2009	John Wiley & Sons	385
362	The Psychology of Food Choice	Richard Shepherd - Monique Raats	1	2006	CABI	410
363	The Raw Food Bible	Craig B. Sommers		2004		121
364	The Science of Chocolate (Ed 2)	Stephen T Beckett	2	2008	RSC	253

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365	The Science of Flavonoids	Erich Grotewold	1	2006	Springer	275
366	The Sotheby's Wine Encyclopedia (Ed 4)	TOM STEVENSON	4	2005	DORLING KINDERSLEY	664
367	The Sunfood Diet Success System	David Wolfe				211
368	The U.S. Market for Functional Food and Beverage (Vol 3)	Scope Marketing	1	2003	Packaged Facts	202
369	Thermal Processing of Food (Potential Health Benefits and Risks)	Gerhard Eisenbrand	1	2007	WILEY- VCH	297
370	Thermal Processing of Packaged Foods (Ed 2)	Donald Holdsworth - Ricardo Simpson	2	2007	Springer	423
371	Thermal Technologies in Food Processing	Philip Richardson	1	2001	Woodhead/CRC Press	304
372	Trace Elements Analysis of Food and Diet	Namlk K. Aras - O. Yavuz Ataman	1	2006	The Royal Society of Chemistry	363
373	Trans Fatty Acids	Albert J. Dijkstra - Richard J. Hamilton	1	2008	Blackwell	253
374	Understanding Baking (the Art and Science of Baking) (Ed 3)	Joseph Amendola	3	2003	John Wiley & Sons	289
375	Understanding Dietary Supplements	Jenna Hollenstein	1	2007	University Press of Mississippi	137
376	Unit Operations in Food Engineering	Albert Ibarz - Gustavo V. Barbosa-Canovas	1	2003	CRC Press	884
377	USDA Database for the Flavonoid Content of Selected Foods			2003		79
378	Vegetable Oils in Food Technology	FRANK D. GUNSTONE	1	2002	Blackwell	352

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379	Vegetables and Fruits	Thomas S.C. Li.	1	2008	CRC Press	298
380	Vitamin E	Ronald Eitenmiller - Junsoo Lee	1	2004	Marcel Dekker	527
381	Vitamin K	Gerald Litwack	1	2007	Academic Press	456
382	Vitamins and Minerals Demystified	Steve Blake	1	2008	McGraw-Hill	361
383	Vitamins in Foods	George F.M. Ball	1	2006	Taylor & Francis	814
384	Waste Management for the Food Industries	Ioannis S. Arvanitoyannis	1	2008	Elsevier	1096
385	Water-Soluble Polymer Applications in Foods	A. Nussinovitch	1	2003	Blackwell	239
386	Water Activity in Foods	Gustavo Barbosa-Canovas	1	2007	Blackwell	438
387	Water Properties of Food, Pharmaceutical, and Biological Materials	Maria del Pilar Buera - Jorge Welti-Chanes	1	2006	Taylor & Francis	789
388	Wheat Antioxidants	Liangli Yu	1	2008	John Wiley & Sons	291
389	WIC Food Packages	Committee to Review the WIC Food Packages, Food an	1	2006	the National Academy of Sciences	433
390	Wilson & Wilson's Comprehensive analytical Chemistry (Vol 51)	Yolanda Pico	1	2008	Elsevier	830
391	Wine (A Scientific Exploration)	Merton Sandler - Roger Pinder	1	2003	Taylor & Francis	337
392	Wine (from Neolithic Times the 21st Century)	Stefan K Estreicher	1	2006	Algora Publishing	199

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393	Wine Chemistry and Biochemistry	M. Victoria Moreno-Arribas - M. Carmen Polo	1	2009	Springer	729
394	Wine Production	Keith Grainger - Hazel Tattersall	1	2005	Blackwell	149
395	Wine Science (Jackson)	Ron S. Jackson				649
396	Yoghurt (Ed 2)	R K Robinson - A Y Tamime	2	2000	CRC Press	622

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