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- Provides detailed reports on experimental procedures
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About the Author:

RONALD E. WROLSTAD, Ph.D. is Distinguished Professor of Food Science & Technology, Emeritus in the Department of Food Science & Technology, Oregon State University, Corvallis, OR. Dr. Wrolstad has authored over 150 professional publications, including 115 papers in refereed journals and 17 books or book chapters. He has served on the editorial boards of numerous scientific journals including Food Chemistry, Journal of Food Processing and Preservation, and Journal of Food Science.
Education, and has served as chair of the Food Chemistry Division and Fruit & Vegetable Division of the Institute of Food Technologists.

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