

# An Introduction To Food Colloids

By Eric Dickinson

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Eric Dickinson is the author of Food Colloids and Polymers (0.0 avg rating, 0 ratings, 0 reviews, published 1993), Food Emulsions and Foams

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Eric Dickinson is an Honorary Research Professor in the School with interests and expertise in the area of food colloids. He was educated in physical chemistry at the

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