



Anna Riebensahm (Autor)

# Effect of feed composition and drying conditions on surface properties of multicomponent food powders produced by spray drying



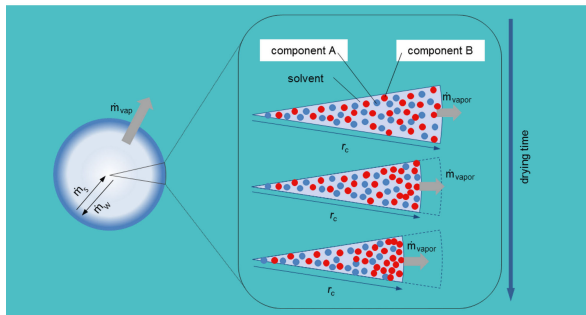
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Herausgegeben von Prof. Dr.-Ing. habil. Dr. h.c. Stefan Heinrich

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