

S No.	Title	Author	QTY
1	Food Lipids Chemistry Nutrition's	Sara	01
2	Bioprocess in Food Industry	Roy	01
3	Biotechnology & Food Productions	Westion	01
4	Diary Microbiology	Derek	01
5	Food & Dairy Microbiology	Gabby	01
6	Food Biotechnology	Mason	01
7	Food Hygiene & Toxicology	Jaden	01
8	Food Microbiology and Food Proceession	Alfonso	01
9	Food Microbiology	Solis	01
10	Food Science & Biotechnology	Wells	01
11	Food Science & Nutrition	Fisher	01
12	Food Science & Quality Control	Lara	01
13	Microbiologically Safe Foods	Stein	01
14	Illustrated Handbook of Nutrition Health		01
15	Fermentation Technology	Datom	01
16	Chemical & Microbiology Analysis of Milk	Neetu	01
17	Basics of Food Biotechnology & Microbiology	Bert	01
18	General Microbiology & Biotechnology	Sunil	01
19	Food & Industrial Microbiology	Sonia	01
20	Bacteriology	Shiga	01
21	Essentials of Food Process Engineering	Fread	01
22	Food Engineering Structures and Fruits	Beath	01
23	Conventional & Advanced food Processing Technology	Deshmukh,Verma	01
24	Food Safety for the 21st Century	William	01
25	Reduced Additive Foods	Shrids	01
26	Functional Food Ingredients	Sophia,L.N	01
27	Food Safety in the Hospital Industry	Martin	01
28	Advanced Technologies for Meat Processing 2ed	Fidel Toldrá	01
29	Advancing Food Integrity	Gabriela Steier	01
30	Food Engineering: Structure And Function	Gary M. Booth	01
31	Dairy Technology And Engineering	Liam Edberg	01
32	Food Science: Cereals and Oilseeds	Johann Wells	01
33	Microbiology And Technology Of Fermented Foods	Thomas Hogg	01
34	Emerging Nanotechnologies in Food Science	Rosa Busquets	01
35	Food Process Engineering and Technology	Zeki Berk	01
36	Biopackaging	Martin Alberto	01
37	Climate Change and Food Security	Elizabeth	01
38	Food Additives	A. Larry Branen	01
39	Food Plant Sanitation	Y. H. Hui	01
40	Dimensions of Food 8th Edition	Vickie A	01
41	Eating Traditional Food	Brigitte	01
42	Engineering Interventions in Foods and Plants	Deepak Kumar	01
43	Food and Beverage Management	Bernard Davis	01
44	Food Biofortification Technologies	Agnieszka Saeid	01

45	Food By-Product Based Functional Food Powders	Özlem Tokuşoğlu	01
46	Food Safety	Lan Hu	01
47	Food Toxicology	Ashish Sachan	01
48	Functional Carbohydrates	Jian Chen,	01
49	Handbook of Animal-Based Fermented Food and Beverage Technology	Y. H. Hui,	01
50	Handbook of Halal Food Production	Mian N. Riaz,	01
51	Natural Antioxidants	Rituparna	01
52	Nutrigenomics and Nutraceuticals	Yashwant	01
53	Plant Food By-Products	J. Fernando	01
54	Thermal and Nonthermal Encapsulation Methods	Magdalini	01
55	Utilisation of Bioactive Compounds from Agricultural and Food Production Waste	Quan V. Vuong	01
56	Advances In The Assessment Of Dietary Intake	Schoeller	01
57	Developing Technologies In Food Science	Meghwal	01
58	Encyclopedia Of Meat Sciences 2Ed. 3 Vol.Set	DEVINE	01
59	Engineering Interventions In Agricultural Processing	GOYAL	01
60	Food Forensics Stable Isotopes As A Guide To Authenticity And Origin	CARTER	01
61	Food Insecurity And Public Health	IVERS	01
62	Food Safety In China A Comprehensive Review	ZHU	01
63	Food Security And Climate Change	Yadav	01
64	Food Security In The Developing World	ASHLEY	01
65	Food Supply Networks Trust And E Business	CANAVARI	01
66	Functional Carbohydrates Development, Characterization, And Biomanufacture	CHEN	01
67	International Trade And Food Security	BROUWER	01
68	Science And Strategies For Safe Food	Ghonkrokta	01
69	Sensory And Consumer Research In Food Product Design And Development	MOSKOWITZ	01
70	State-Of-The-Art Technologies In Food Science: Human Health, Emerging Issues And Specialty Topics	Meghwal	01
71	Technological Interventions In Dairy Science Innovative Approaches In Processing, Preservation, And Analysis Of Milk Products	Chavan	01
72	Technological Interventions In The Processing Of Fruits And Vegetables	Sehrawat	01
73	Ultra Performance Liquid Chromatography Mass Spectrometry	NAUSHAD	01
74	Utilisation Of Bioactive Compounds From Agricultural And Food Production Waste	Vuong	01
75	Masked Mycotoxins In Food: Formation, Occurrence And Toxicological Relevance	Dall'Asta	01
76	Bioenergy And Food Security The Befs Analytical Framework		01
77	Compendium Of Food Additive Specifications: Joint Fao/Who Expert Committee On Food Additives: 74Th Meeting 2010: Fao Jecfa Monographs No. 11		01
78	Food Processing & Practiuing Principles	Hunt	01
79	Combating Theory of Achieving Food Science	Swaminatham	01
80	Food Securirty 4 Vol Set	Rosegrant	01
81	Food & Nutrition Maintaining	Stewart	01
82	Food Procesison Technology	Mcloy	01
83	Food Quality Safety & Technology	Cindy	01

84	Fundamental of Food Microgioloby	Nash	01
85	Handbook of Food Procesion	Lisa	01
86	Current Topic in Nutritions Research	Stewart	01
87	Essential Nutrients Handbook	Turne	01
88	Physical Activity Nutrition & Health	Rowald	01
89	Proteomics Scientific Study of Praticce	Belinda	01
90	Food Quality Control Methods Impltane	Cristina	01
91	Harzrl Potential of Chemical Resdul in Food	Ghazala	01
92	Proteomics Application in Food Science	Valeia	01
93	Genetically Modified Organigation Food	UmaiyaI	01
94	Extraction Techniques for Food processiong	Caleb	01
95	Food Packagisy Science & Technology		04