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### **DESCRIPTION**

The Croatian Journal of Food Science and Technology is an international, blind peer-reviewed open access journal that publishes original Research papers, Preliminary communications, Scientific notes, Reviews, Professional papers and Conference papers on current topics in all areas of food science and technology. The Croatian Journal of Food Science and Technology is published by Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek, Croatia.

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Doyle, M.P., Beuchat, L.R., Montville, T.J. (2001): Food Microbiology: Fundamentals and Frontiers, Washington, USA: ASM Press, pp. 572-573.

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Babić, J., Šubarić, D., Ačkar, Đ., Kopjar, M. (2008): Utjecaj hidrokoloida na reološka svojstva voštanog kukuruznog škroba. In: 43rd Croatian and 3rd International Symposium on Agriculture, Pospišil, M. (ed.), Zagreb, HR, pp. 558-562.

## Web references:

Mitra Biology Resources on the Web. 2012. Histology.

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