

Wine Science Third Edition Principles And Applications Food Science And

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Summary:

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Understanding Wine Technology, 3rd Edition : The Science ... David Bird is trained as an analytical chemist and in 1981 became a Master of Wine and a Chartered Chemist. He specializes in quality assurance techniques, such as ISO 9000 and HACCP, and has been involved with wine activities and education in France, Italy, Spain, Portugal, Hungary, Denmark, Finland, Sweden, Norway, the Netherlands, Ukraine, Moldova, Russia, China, Algeria, Australia, Scotland, Ireland, and England.

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