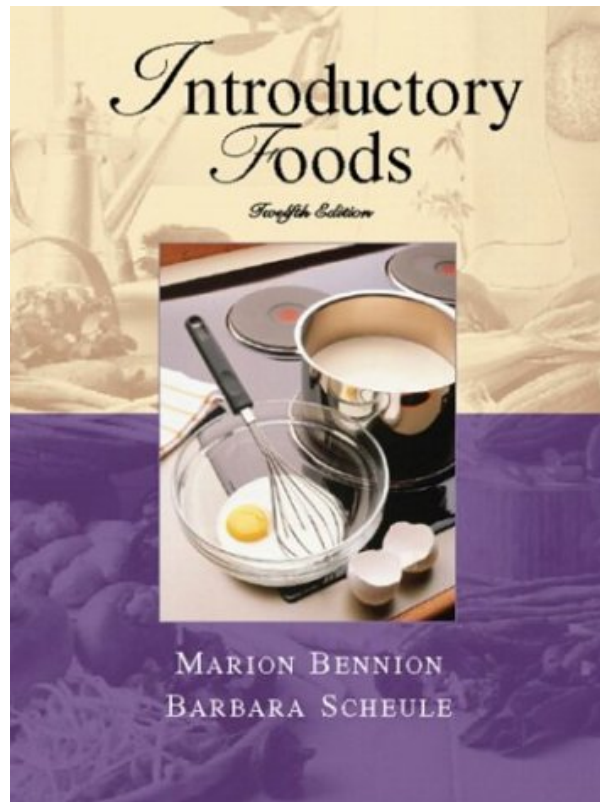
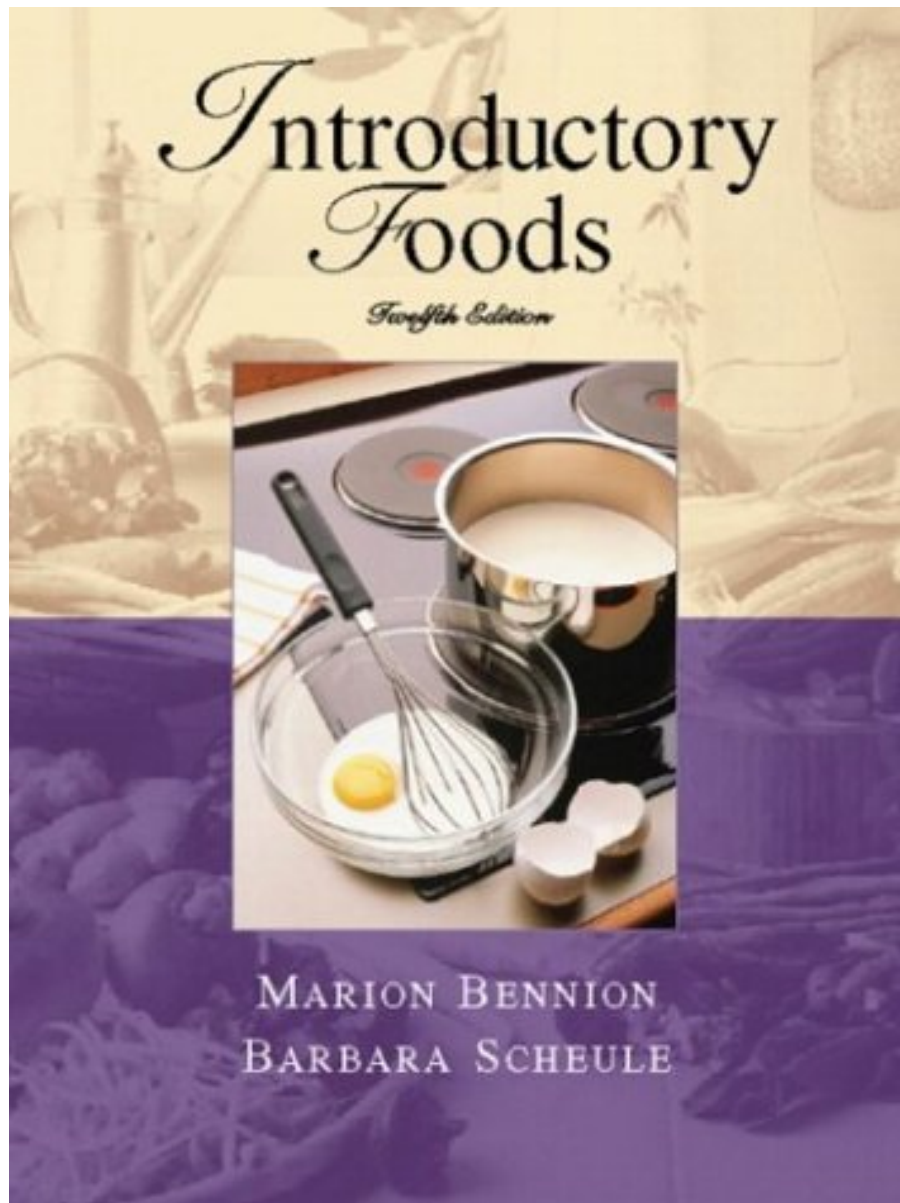


**INTRODUCTORY FOODS (12TH EDITION)
BY MARION BENNION, BARBARA SCHEULE**



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From the Publisher

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- Over 400 new references, reflecting current information in food science, have been added throughout the text.
- More than 150 new illustrations, including many in color, have been included.
- Feature boxes, distributed throughout the text, with themes of Multicultural Cuisines, Hot Topics, and Healthy Eating, offer students new perspectives on timely food-related issues and trends. Topics such as ethnic foods in America, genetic engineering, probiotics, and wholegrain foods are explored.
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If you would like the newest edition and have the money then go ...

By Stephanie Fisher

Really cheap! If you would like the newest edition and have the money then go for it. But I don't have the money since I'm a broke college student. LOL. There is barely a difference between the editions. Also arrived on a day sooner than expected! Thanks!

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food science 101

By Audrey

A few things seem out of date in terms of US policies and some technological advances. Also thought it was a bit biased about GMO foods, stating some things that simply aren't provable. Overall a good book, excited to be taking food science 101 at Queens College this year

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Intro Foods

By Bruce

It was the wrong printing, I'm over it either way

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