

The background features a stylized, low-poly illustration of soft drinks and fruit juices. On the left, a large glass is filled with yellow liquid, ice cubes, and two lemon slices. Above it, a single circular lemon slice is shown. On the right, another glass contains yellow liquid, ice, and a lemon slice, with a blue straw. A smaller version of this glass is at the bottom center. The overall color palette is bright yellow, light blue, and white.

**CHEMISTRY &
TECHNOLOGY
OF SOFT DRINKS
& FRUIT JUICES**
3RD EDITION

EDITED BY
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WILEY Blackwell

Chemistry and Technology of Soft Drinks and Fruit Juices

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THIRD EDITION

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