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Corn: Chemistry and Technology

Edited by
Stanley A. Watson
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business in the United States, has had a favorable effect on utilization of the U.S. corn crop.

Although other books on the chemistry and technology of corn have been published, none is recent. Much new knowledge is contained in this book. Authorities in many fields have contributed chapters or have reviewed manuscripts. Among them are agronomists, geneticists, entomologists, physiologists, food scientists, chemists, engineers, and economists who hold responsible positions in universities, government, and industry. Anyone interested in any aspect of corn research and development, marketing, utilization, etc., should find this volume useful. The editors, as representatives of the American Association of Cereal Chemists, are grateful to each of the authors and reviewers. We also wish to thank the AACC staff for their advice, help, and technical editing. We also owe thanks and appreciation to the Agricultural Research and Development Center, The Ohio State University, Wooster, Ohio, for use of facilities and to secretaries Georgia Miller and Gwen Laura, photographer Ken Chamberlain, and draftsman, Newell Hartrum.

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