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REVISTA
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Universidade Rural do Estado de Minas Gerais

JOSÉ MARCONDES BORGES E DEUSDEDIT
MIRANDA DOS SANTOS — Referências
Bibliográficas de Mil Livros Sobre Tecno-
logia de Alimentos e Assuntos Correlatos

REVISTA CERES

Novembro de 1967

VOL. XIV

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Viçosa — Minas Gerais

UNIVERSIDADE RURAL DO ESTADO DE MINAS GERAIS

REFERÊNCIAS BIBLIOGRÁFICAS DE MIL LIVROS SÔBRE TECNOLOGIA DE ALIMENTOS E ASSUNTOS CORRELATOS *

BIBLIOGRAPHIC REFERENCES CONCERNING A THOUSAND BOOKS ON FOOD TECHNOLOGY AND RELATED SUBJECTS *

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Deusdedit Miranda dos Santos **

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INTRODUÇÃO

No decorrer de viagem de estudos aos Estados Unidos da América do Norte, teve-se a oportunidade de obter, em várias instituições científicas e, principalmente, nas universidades da Califórnia, Havai e Flórida, valiosas referências bibliográficas que, reunidas a outras coletadas na Universidade Rural do Estado de Minas Gerais, no Instituto de Agroquímica e Tecnologia de Alimentos, em Valência, na Espanha, e na Escola Superior de Agricultura Luiz de Queiroz, da Universidade de São Paulo, bem como em alguns catálogos de editôras, constituem a relação a seguir.

Não se pretendeu fazer obra completa no gênero, e sim, estender a outros os benefícios de uma lista com mais de mil livros, como a presente. Explica-se, dêsse modo, as razões por que obras de grande importância podem estar ausentes e assuntos correlatos como, por exemplo, Bioquímica e Microbiologia, não apresentam grande desenvolvimento.

De modo geral abandonaram-se as edições primitivas e os livros antigos, salvo os pertencentes à Biblioteca da UREMG (assinados com *) e certas obras ainda consideradas de uso atual.

Após a relação principal, será apresentada pequena lista suplementar de referências incompletas, já que julgamos mais acertado fornecer apenas algumas informações a respeito de determinadas obras do que, simplesmente, olvidá-las.

A fim de evitar duplicidade, as repetições da mesma referência serão assinaladas com asterisco.

Se, finalmente, a presente lista trouxer algum auxílio aos nossos estudantes, a quem, notadamente, é destinada, a outros interessados no assunto e a alguma biblioteca em formação, o primordial objetivo de sua publicação terá sido alcançado.

INTRODUCTION

Traveling through the United States of America, we had the opportunity to obtain, in various scientific institutions, chiefly in the Universities of California, Hawaii, and Florida, valuable bibliographic references. The list below presents these references plus others collected at the Rural University of the State of Minas Gerais, in Viçosa, Brazil, at the Institute of Agricultural Chemistry and Food Technology, in Valencia, Spain, and at the College of Agriculture Luiz de Queiroz of the University of São Paulo, in Piracicaba, Brazil, as well as from others sources.

It was not our intention to prepare an exhaustive work on the subject, but to extend to other people the benefits of a reference list of more than a thousand books. Therefore some important references may be absent and related subjects (biochemistry and microbiology, for example), are not completely documented.

In general we omitted references about older editions except those available at the Library of UREM (marked with °) and also some of the references about older books still in use.

In addition to the main list, a small supplementary list containing partial references is presented because we think it would be better to give few information about a book than none.

To avoid repetition, those references which appear in more than one section are marked with an asterisk.

If the list helps our students, to whom is dedicated, other people working in the field or any library searching for references, we will consider our objectives fulfilled.

TECNOLOGIA DE ALIMENTOS

FOOD TECHNOLOGY

Geral

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