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# Preparation and Processing of Religious and Cultural Foods

Edited by Md. Faqub Ali and  
Nina Naquiah Ahmad Nizar

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## **Preparation and Processing of Religious and Cultural Foods**

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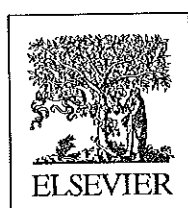
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# Preparation and Processing of Religious and Cultural Foods

*Edited by*

*Md. Eaqub Ali*

*Nina Naquiah Ahmad Nizar*



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## Dedication

This book is dedicated to the memories of late Professor Datuk Dr. Yaakob Che Man and late Professor Dr. Sharifah Bee Abdul Hamid who inspired us to do halal research.

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