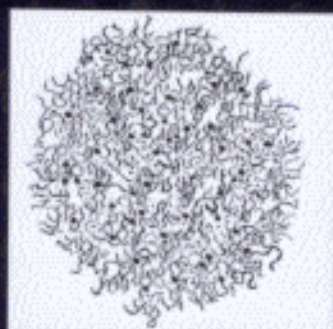


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FUNDAMENTALS OF CHEESE SCIENCE



AN ASPEN PUBLICATION

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