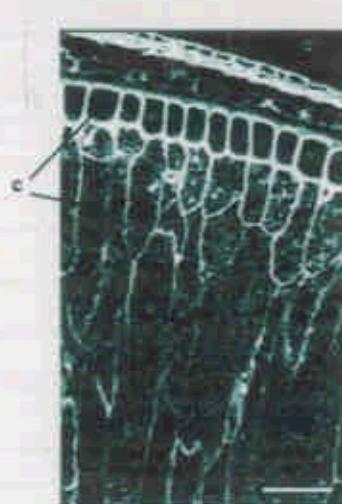
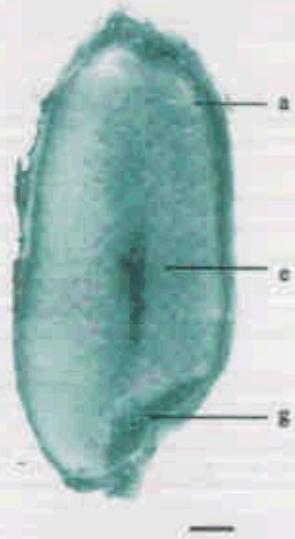


Carbohydrates in Food

SECOND EDITION



EDITED BY

ANN-CHARLOTTE ELIASSON



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