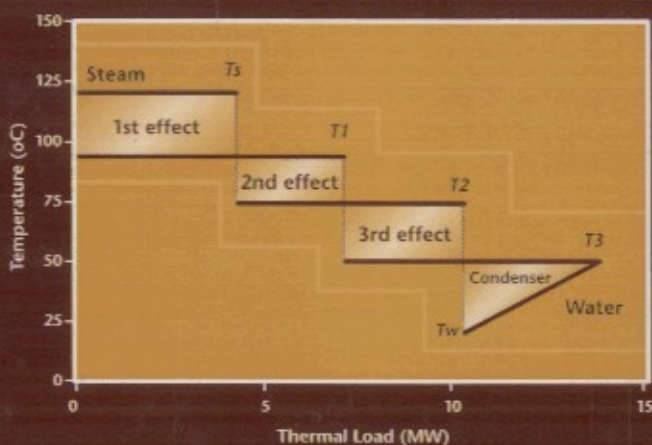


FOOD PROCESS DESIGN



Zacharias B. Maroulis
George D. Saravacos

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