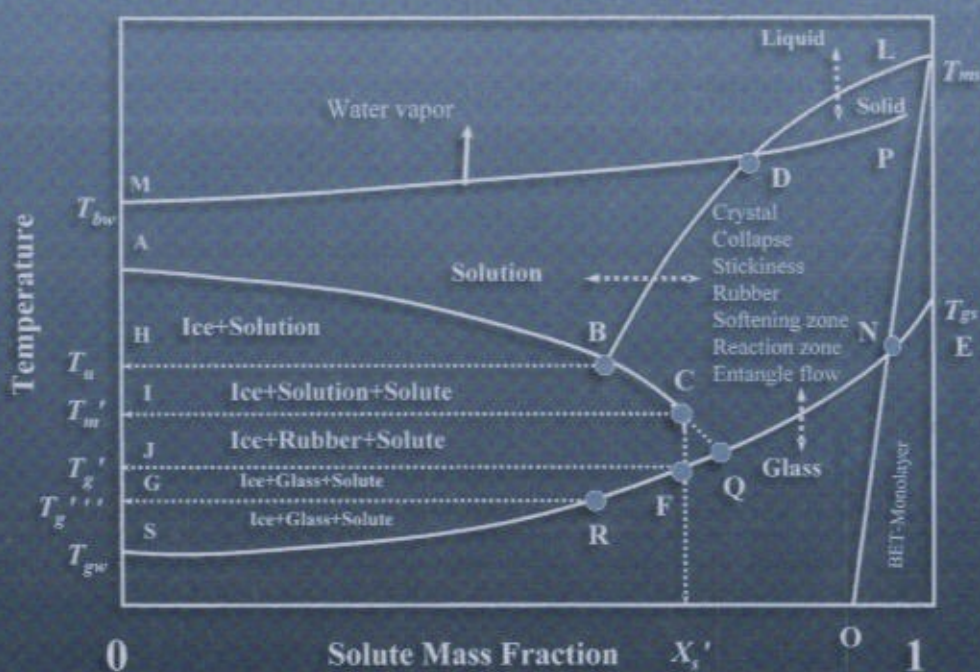


Handbook of Food Preservation

Second Edition



edited by
M. Shafiur Rahman

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