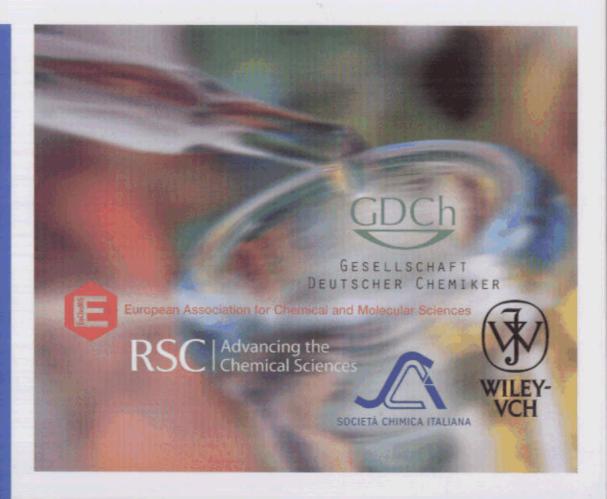
Tomorrow's Chemistry Today

Concepts in Nanoscience, Organic Materials and Environmental Chemistry



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