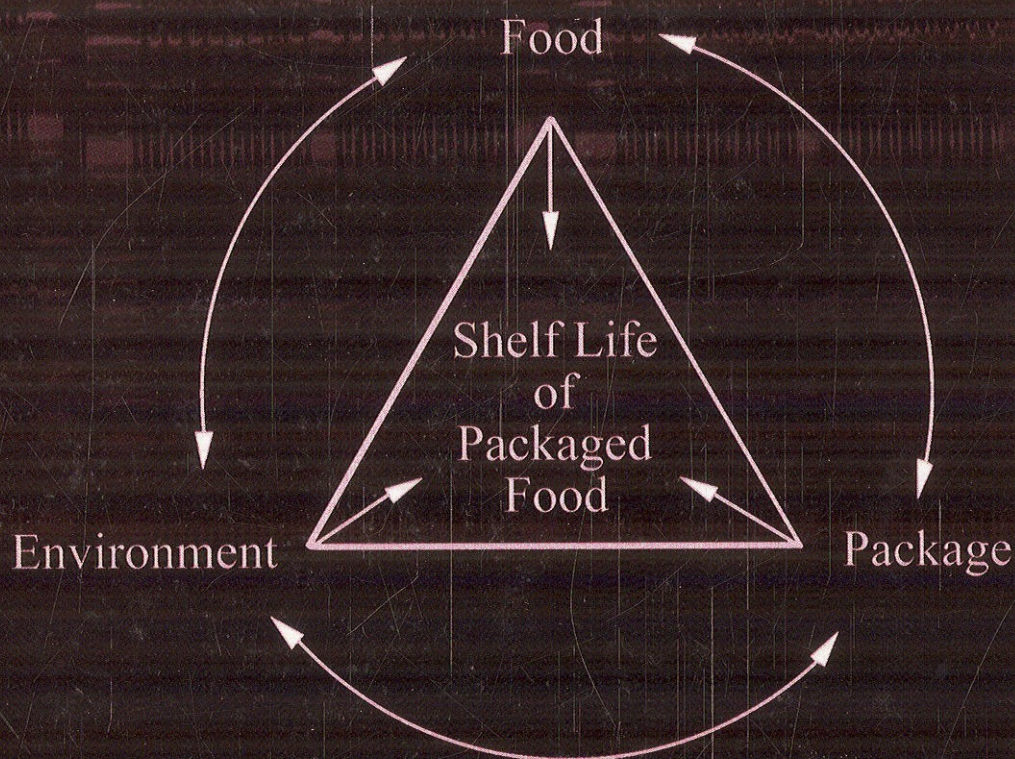


Food Packaging Science and Technology



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CRC Press
Taylor & Francis Group

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