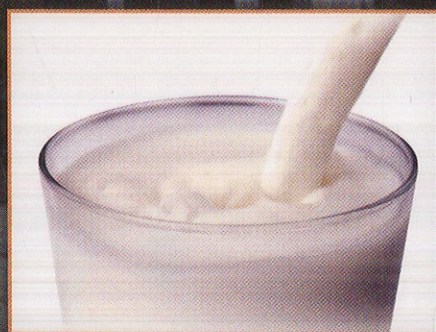
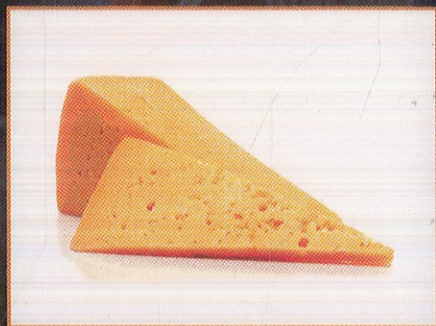


HANDBOOK OF

Dairy Foods Analysis

Edited by
LEO M.L. NOLLET
FIDEL TOLDRÁ



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