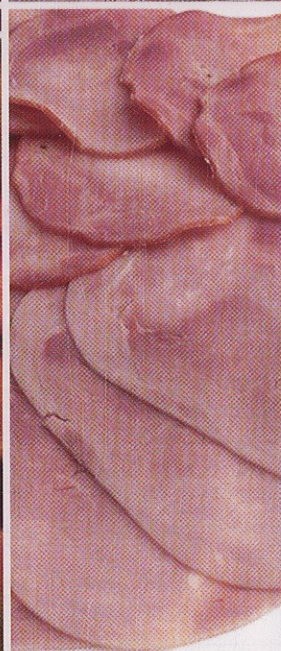


Thermal Processing of Ready-to-Eat Meat Products



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EDITORS



 **WILEY-BLACKWELL**

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