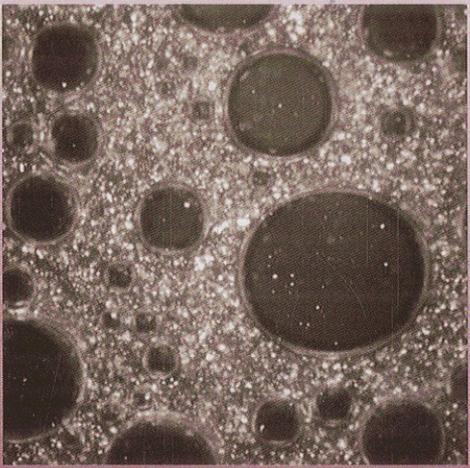


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Handbook of hydrocolloids

Second edition

Edited by G. O. Phillips
and P. A. Williams



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