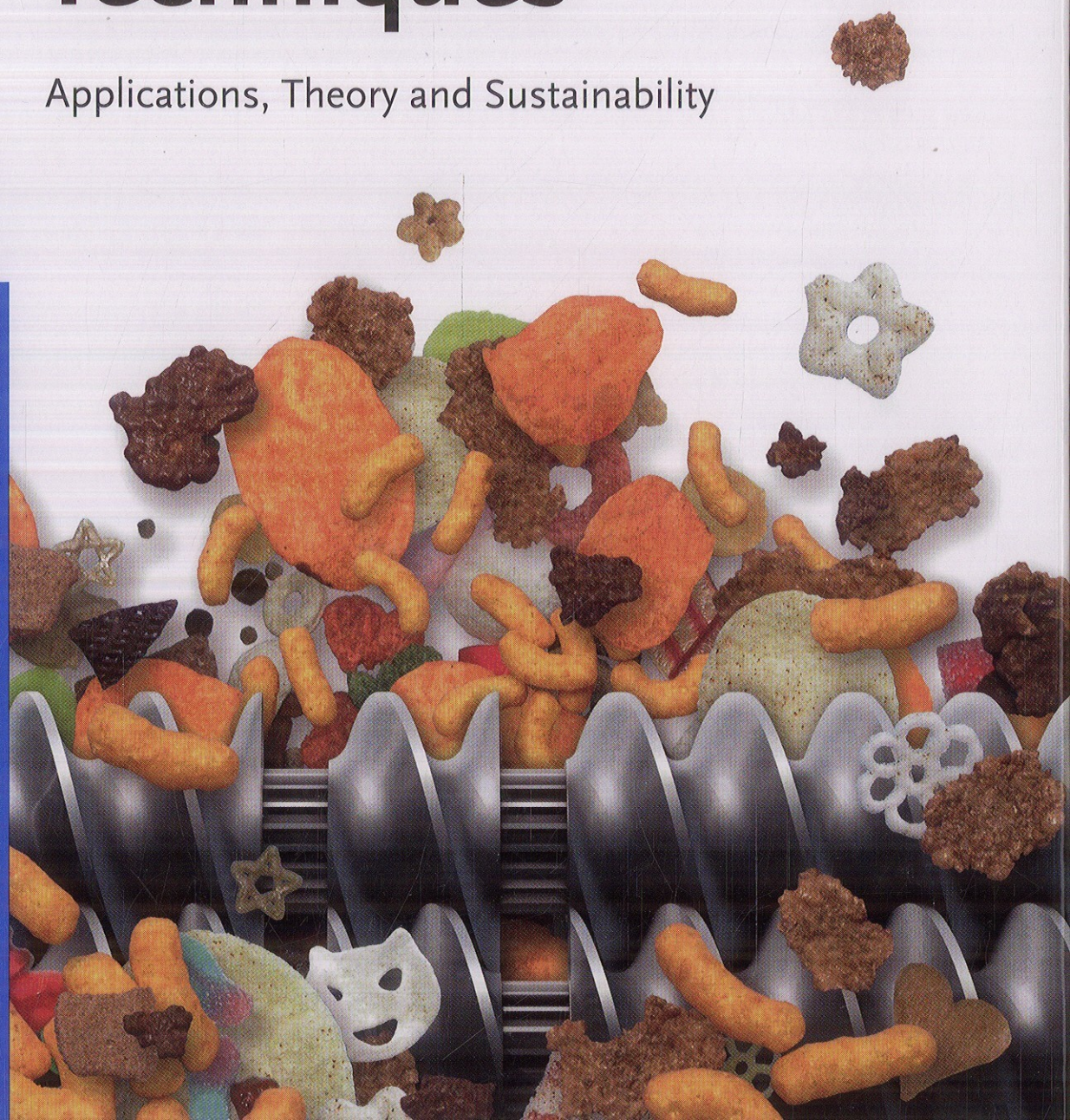


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Extrusion-Cooking Techniques

Applications, Theory and Sustainability



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