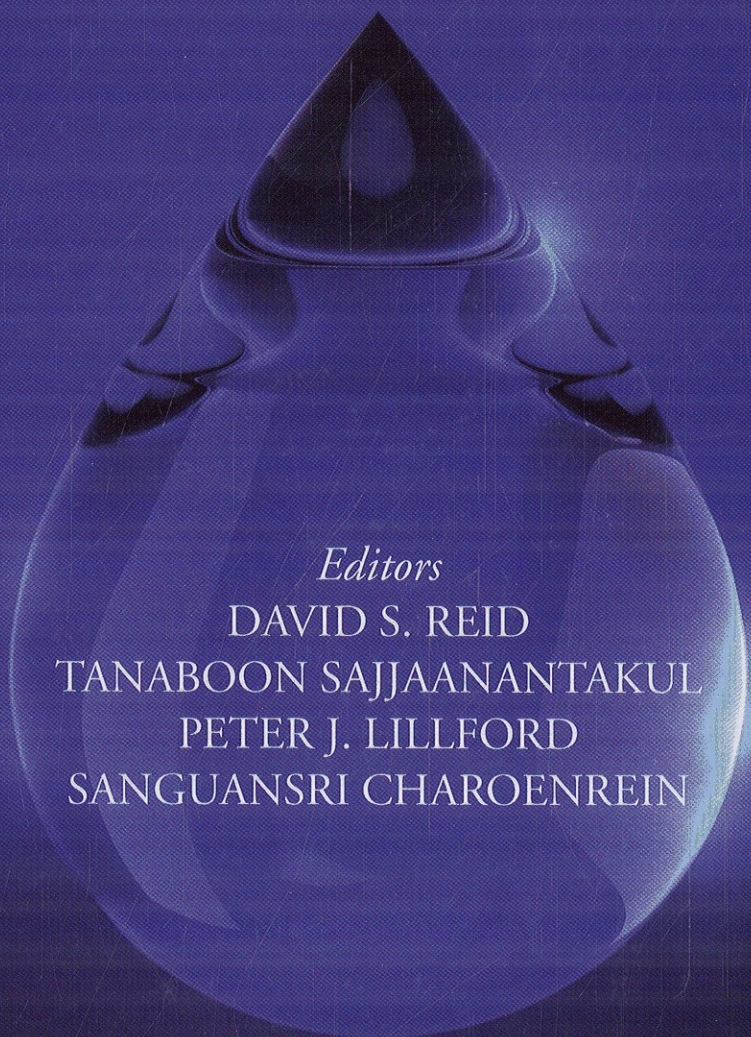


WATER PROPERTIES

IN FOOD, HEALTH,
PHARMACEUTICAL AND
BIOLOGICAL SYSTEMS: ISOPOW 10



Editors

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