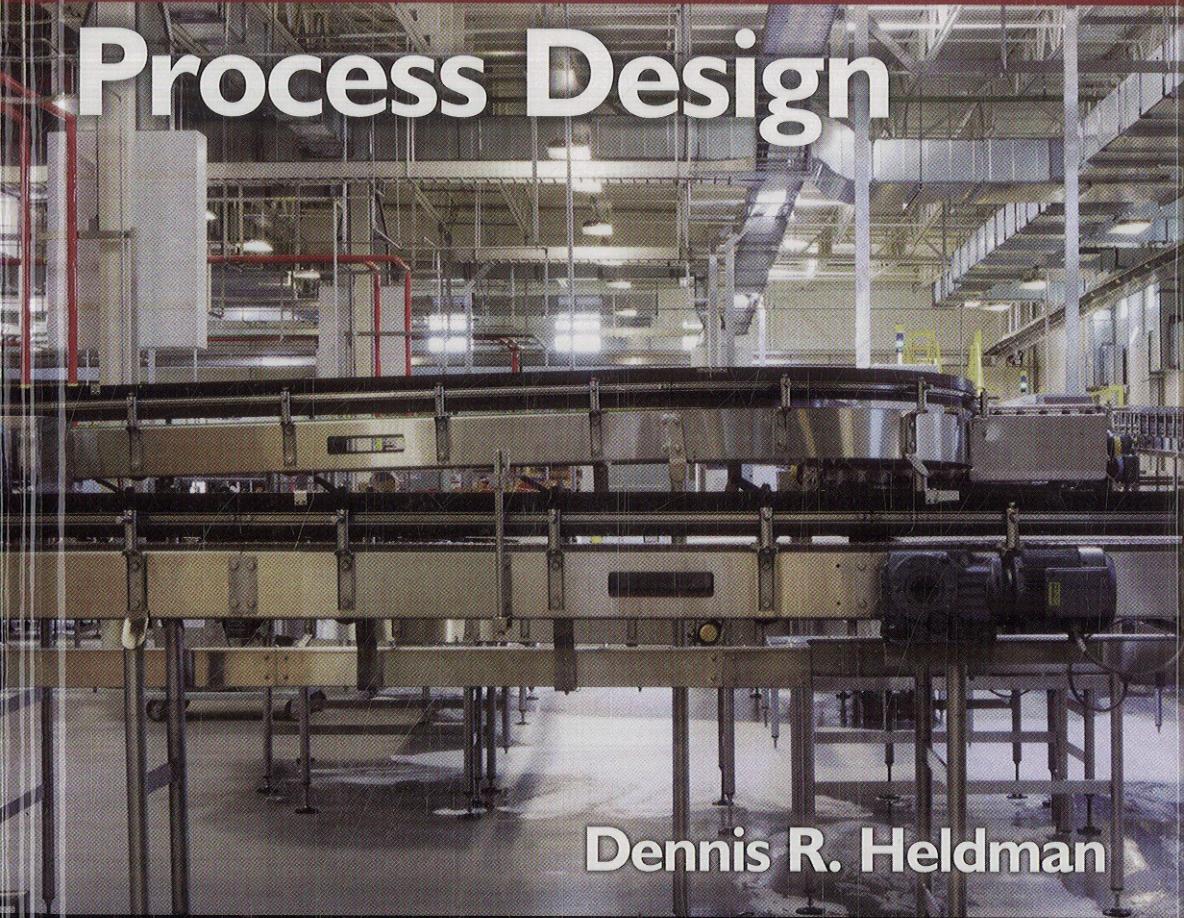




# Food Preservation Process Design

A black and white photograph showing the interior of a large industrial food processing plant. The scene is dominated by a complex network of stainless steel pipes, overhead conveyor belts, and large cylindrical tanks. The floor is made of polished concrete, and the lighting is bright, coming from numerous overhead fixtures. The perspective is looking down the length of a processing line.

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