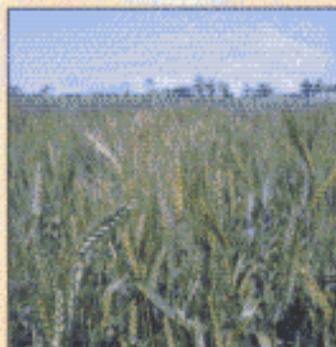


RAW INGREDIENT QUALITY IN PROCESSED FOODS

THE INFLUENCE OF AGRICULTURAL
PRINCIPLES AND PRACTICES

MARK B. SPRINGETT



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