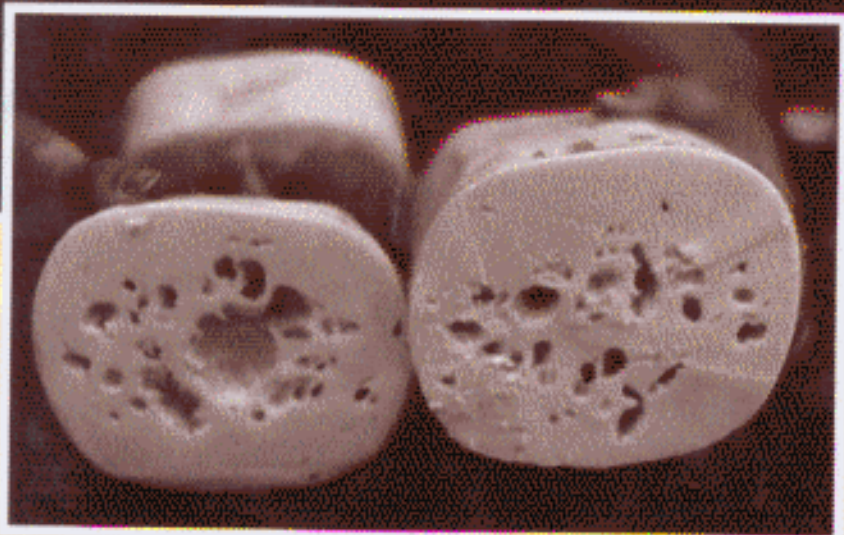


APPLIED DAIRY MICROBIOLOGY



Second Edition, Revised and Expanded

edited by
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