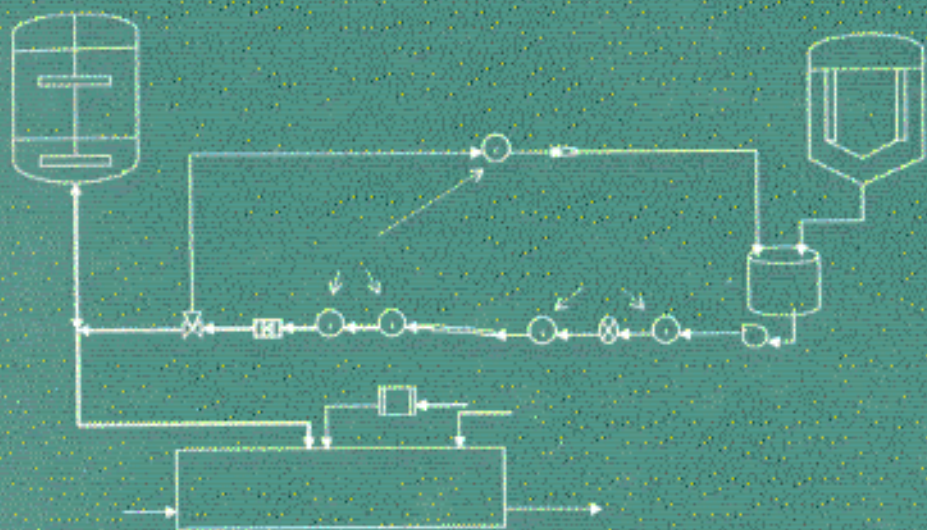


# Aseptic Processing of Foods Containing Solid Particulates



SUDHIR K. SASTRY  
BILL D. CORNELIUS

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