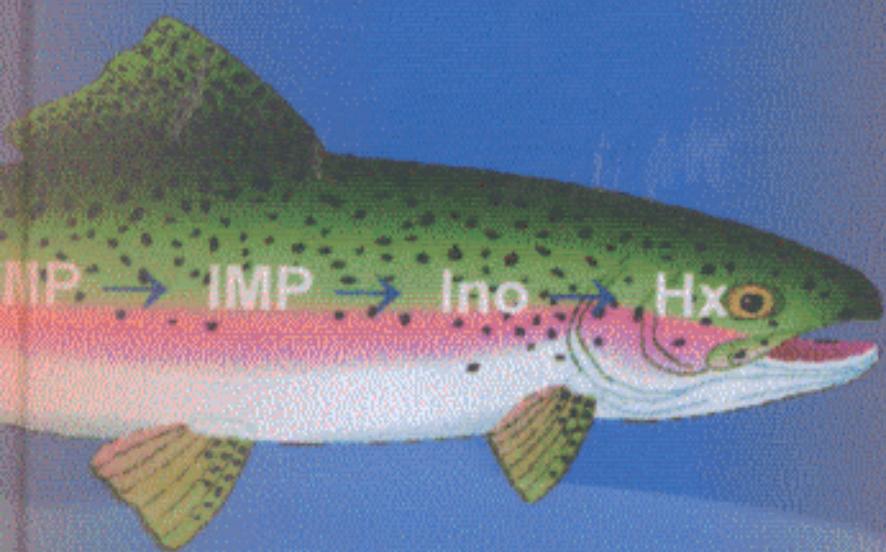


C. Alasalvar · T. Taylor (Eds.)

Seafoods – Quality, Technology and Nutraceutical Applications



Springer

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