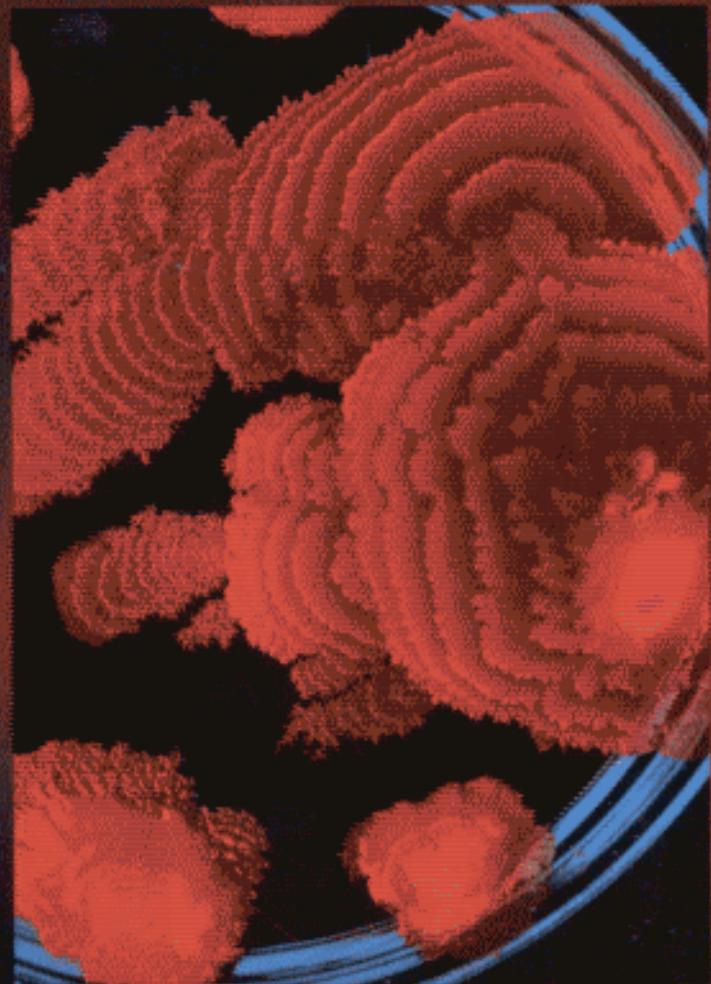


Eighth Edition

# **Microbiological Applications**

Laboratory Manual in General Microbiology



**Benson**

SHORT VERSION

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