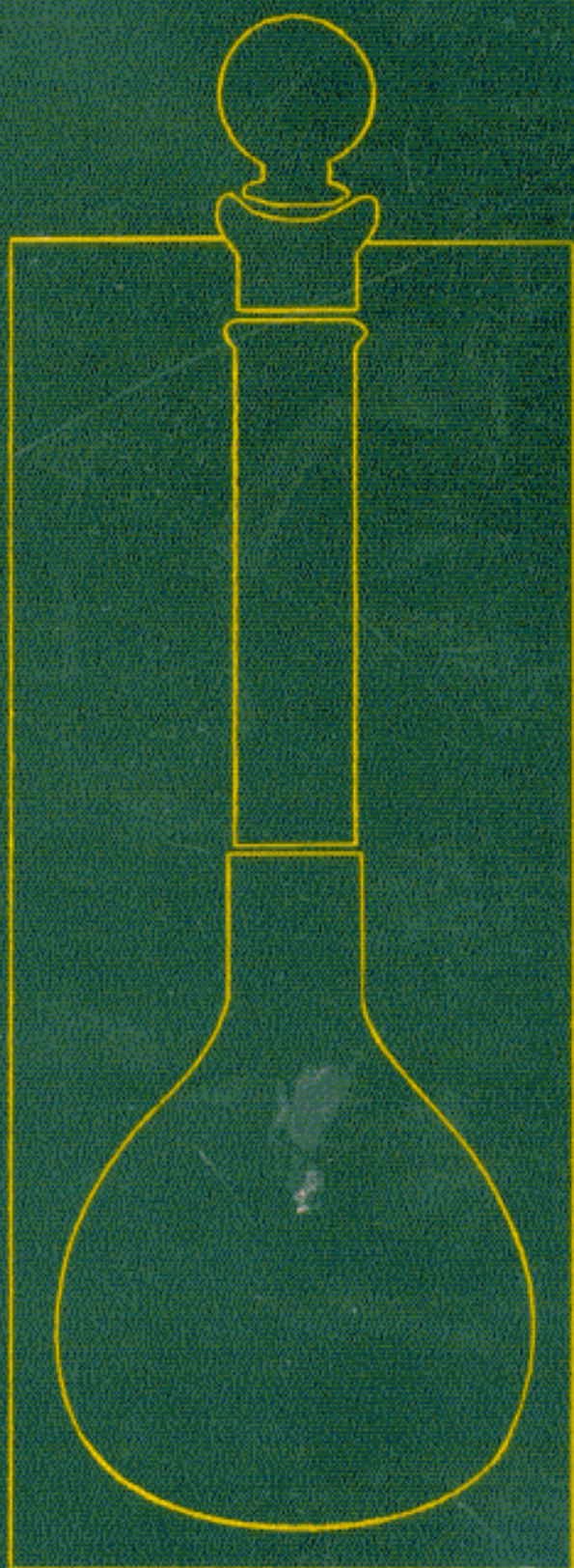


**F**OOD  
ANALYSIS  
LABORATORY  
MANUAL

S. SUZANNE NIELSEN





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