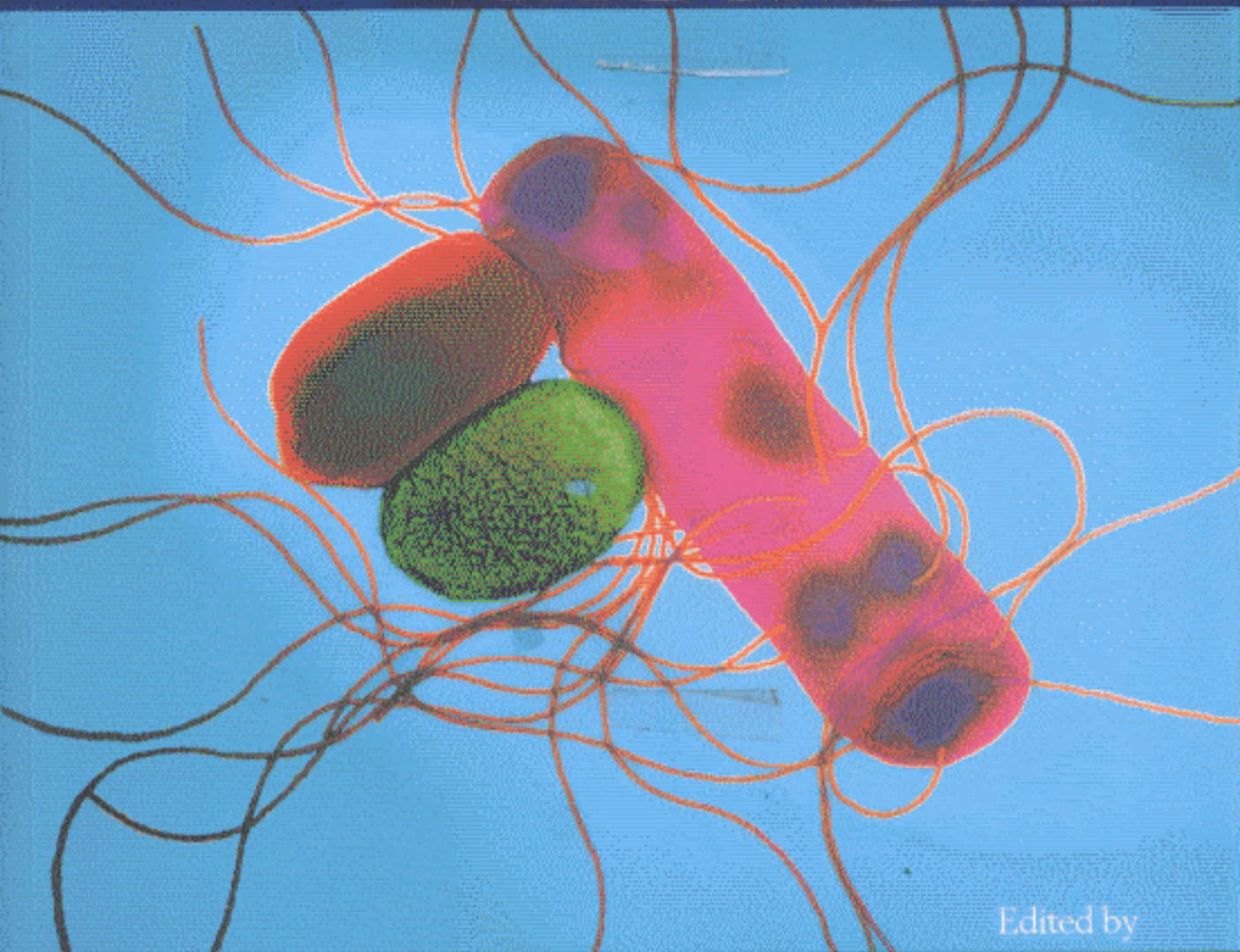


Eighth Edition

Collins & Lyne's
**Microbiological
Methods**



Edited by

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List of contributors

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