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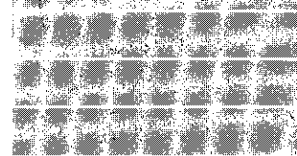
INTRODUCTION TO FOOD SCIENCE

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Rick Parker



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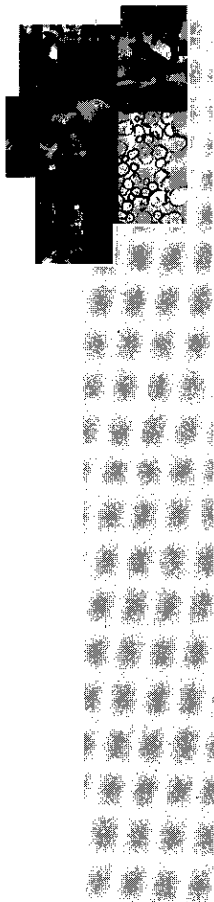
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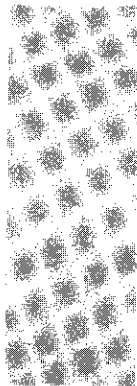
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