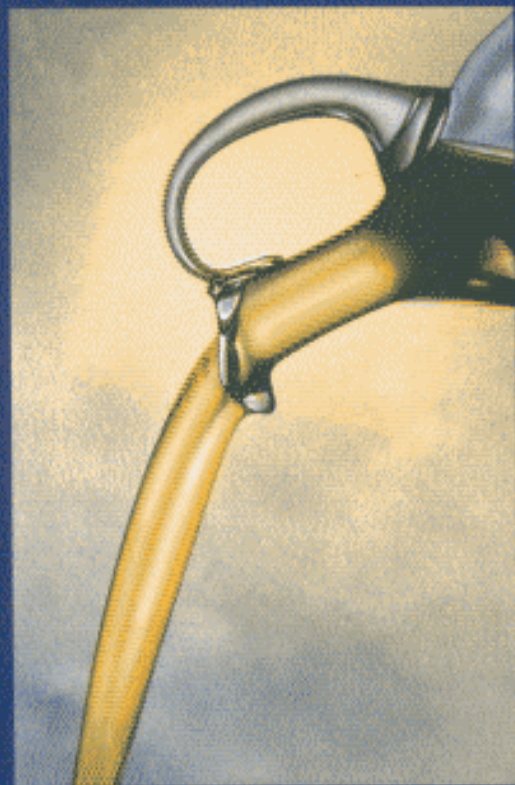


THE CHEMISTRY OF OILS AND FATS

Sources, Composition, Properties and Uses

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