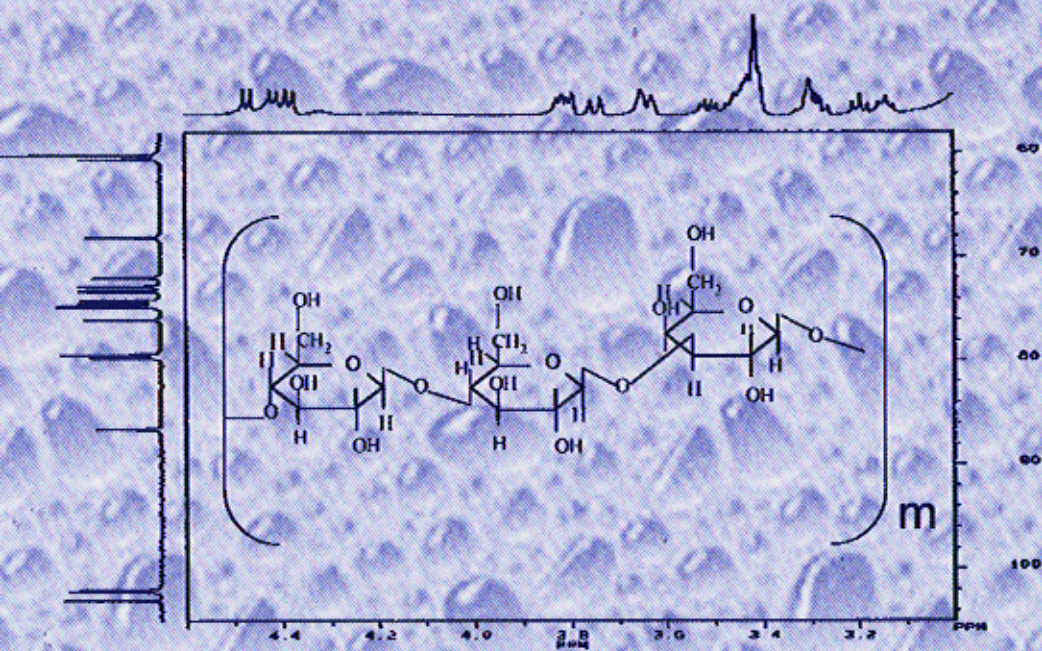


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STEVE W. CUI

FOOD CARBOHYDRATES

Chemistry, Physical Properties,
and Applications



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