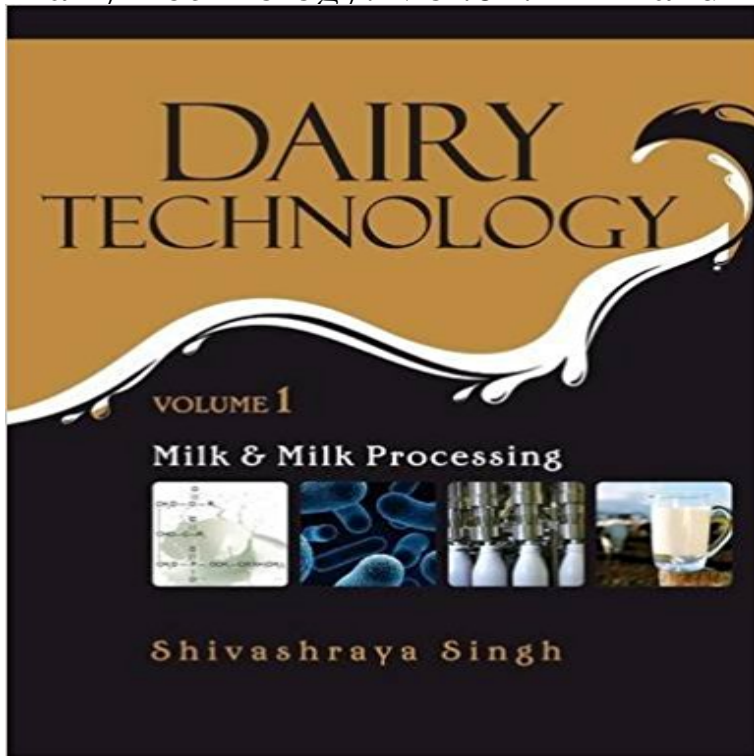


Dairy Technology: Vol.01: Milk and Milk Processing



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