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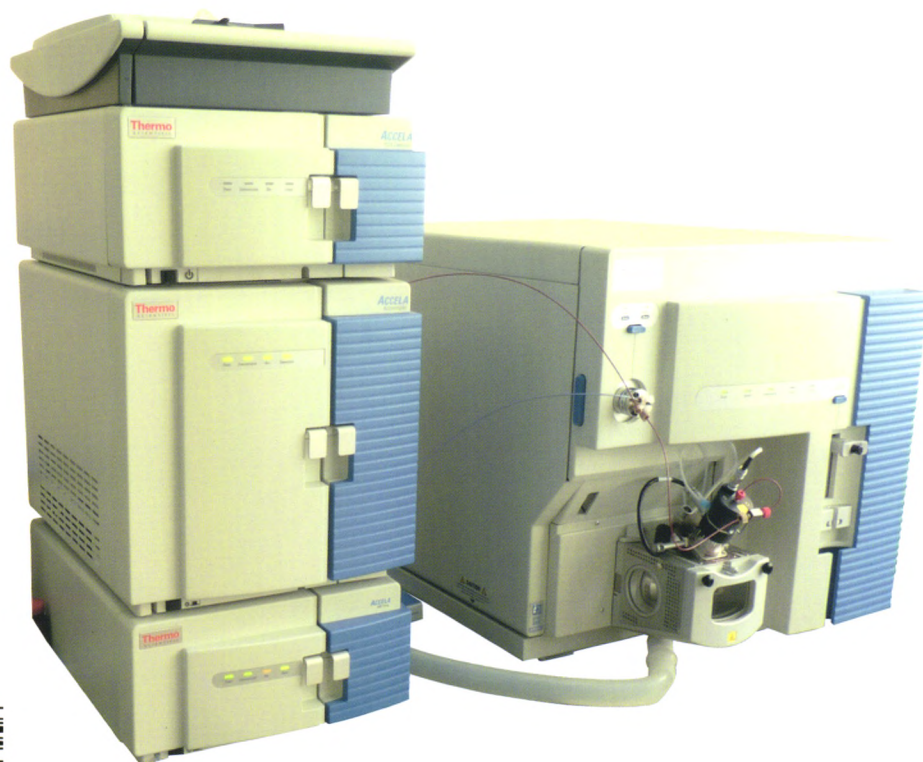
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食品质量的提升 食品安全的保障



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