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产品标准化 我有花椒精180

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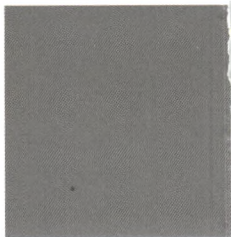
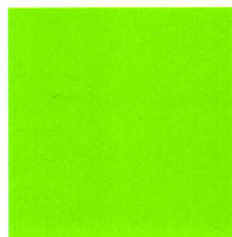
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