

《中国科学引文数据库》(CSCD)核心库来源期刊
中国科技论文统计源期刊(中国科技核心期刊)

中文核心期刊

RCCSE中国权威学术期刊(A⁺)

美国《化学文摘》收录期刊

中国知识资源总库,中国科技期刊精品数据库收录期刊

食品工业科技

Science and Technology of Food Industry

第35卷

半月刊

2014年12月15日

出版

ISSN 1002—0306

CN 11-1759/TS

2014 24

ISSN 1002-0306



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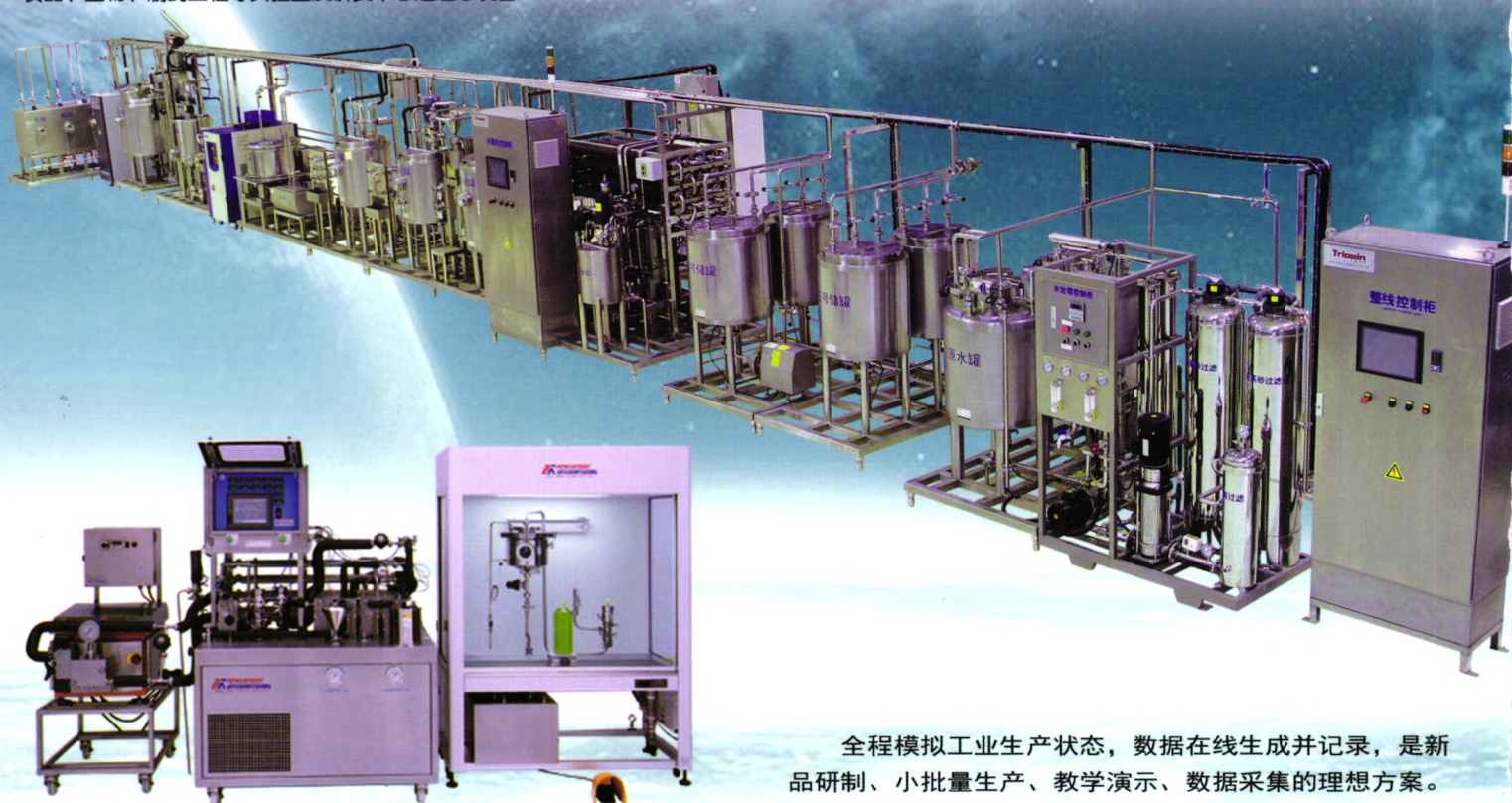
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