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食品安全, 货架期延长,
减少食物浪费

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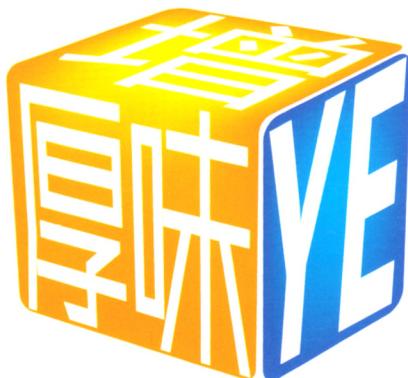
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