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杜邦营养与健康 DUPONT NUTRITION & HEALTH

负担能力与便利性



口味, 质构, 外观, 减油、
减盐、减糖, 改善蛋白质

健康与养生



体重控制, 消化、免疫、
心脏健康, 糖尿病人健康

食品保护



食品安全, 货架期延长,
减少食物浪费

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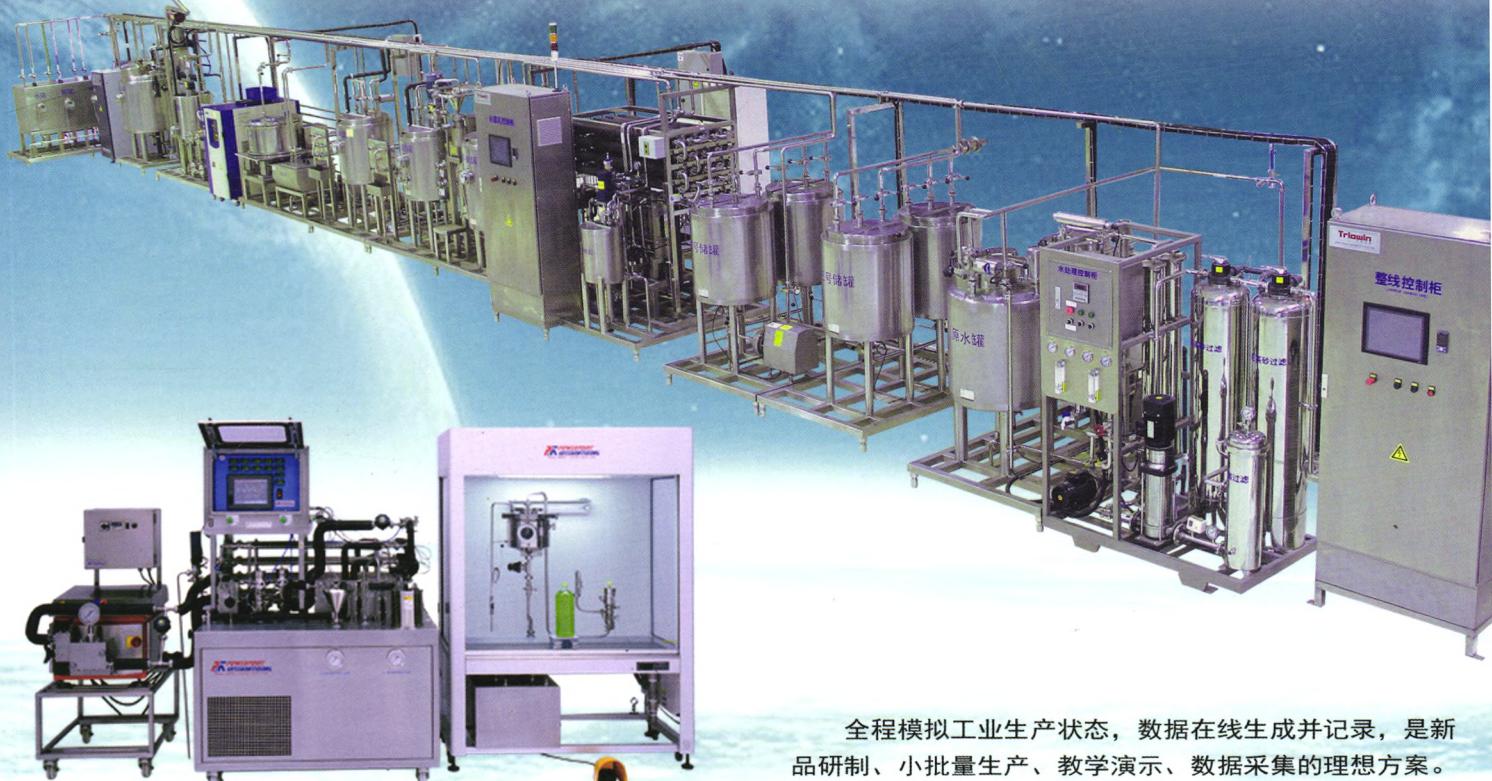
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