

《中国科学引文数据库》(CSCD)来源期刊 RCCSE中国核心学术期刊 美国《化学文摘》收录期刊 英国FSTA收录期刊
中文核心期刊 中国科学论文统计源期刊(中国科技核心期刊) 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37卷 半月刊 2016年8月15日 出版



食品工业科技微信公众号

ISSN 1002-0306
CN 11-1759/TS

2016 16

ISSN 1002-0306



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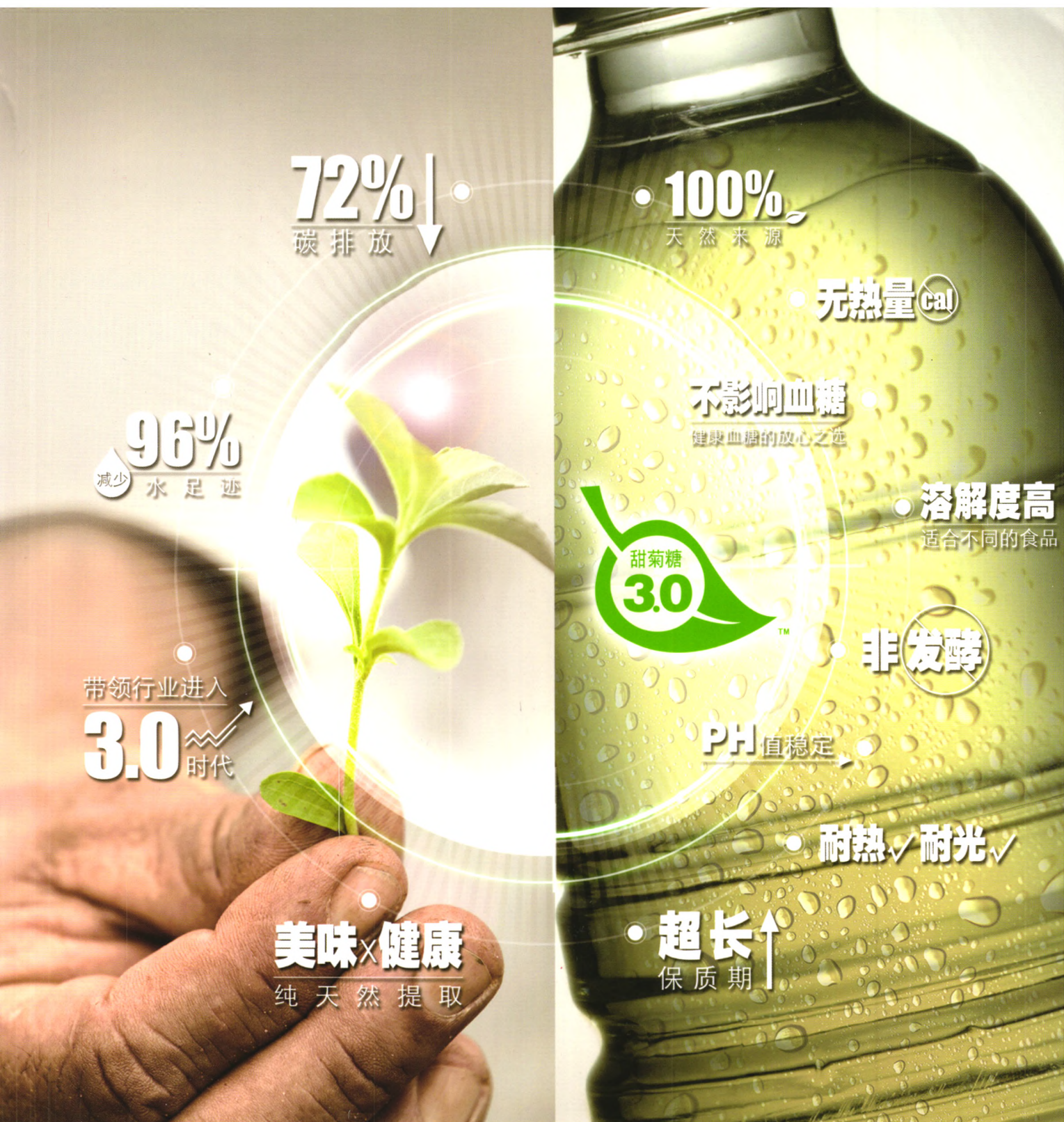
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