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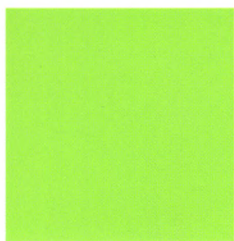
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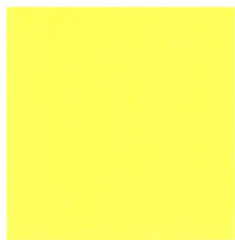
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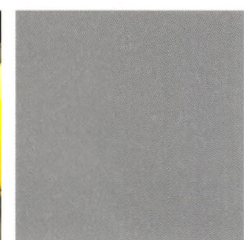
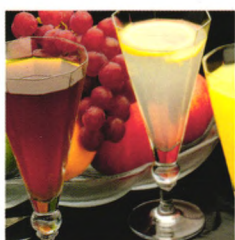
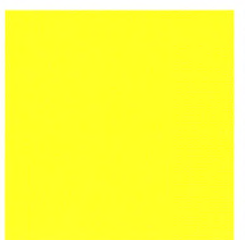
Xanthan



- ★ 规模领先
- ★ 规格齐全
- ★ 质量可靠



Xanthan



黄原胶

淄博中轩生化有限公司

地址：山东省淄博市临淄区安平路89号

电话：0533-7220834, 7220835

传真：0533-7220836

Email: sales@deosen.com

Http://www.deosen.com