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EBSCO FSTA JST 中国科技核心期刊CSTPCD
食品科学与工程领域高质量科技期刊分级目录第一方阵T1

中国精品科技期刊
中国核心学术期刊RCCSE

中国农林核心期刊
中国生物医学Sino Med



食品工业科技编辑部
微信公众号

食品工业科技



ISSN 1002-0306
CN 11-1759/TS

2024 1

Science and Technology of Food Industry

SHIPIN GONGYE KEJI

第45卷 Vol.45

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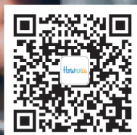
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ISSN 1002-0306



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