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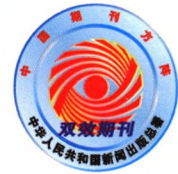
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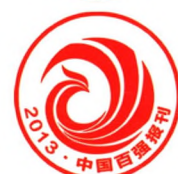
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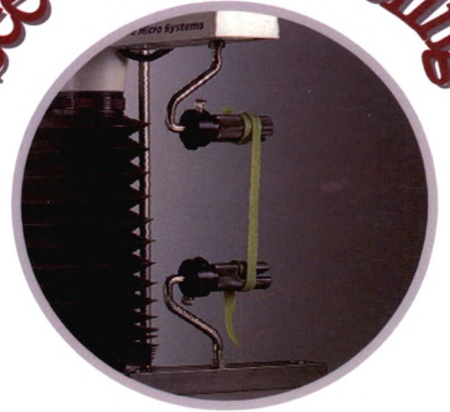
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- Determination of Fipronil and Its Metabolites Residues in Chicken Meat and Eggs by QuEChERS-Ultra Performance Liquid Chromatography-Tandem Mass Spectrometry HAO Jie, SHAO Ruiting, JIANG Jie*, HE Xiaowei (318)
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testing is a
bit more
controlled.

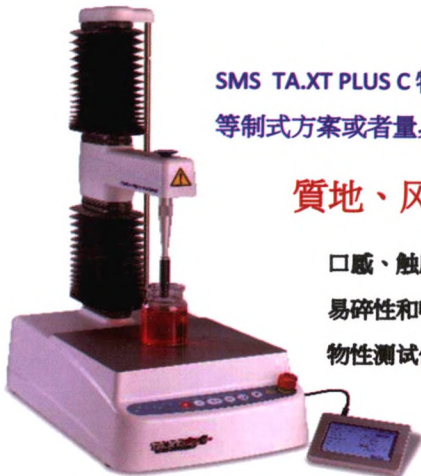
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