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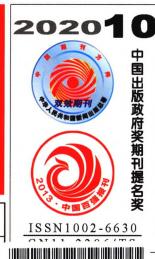


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天然色香味 风味标准化

- ·超临界CO2萃取,原香味高麻度
- ·麻味数据化,科学控制风味
- ·物尽其用,降低成本,生产更简便







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