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百种中国杰出学术期刊 中国精品科技期刊 中国权威学术期刊 中文核心期刊 中国科技核心期刊 中国农业核心期刊

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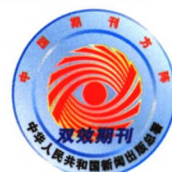
FOOD SCIENCE

2020年第41卷第9期

半月刊

2020年5月15日出版

2020 9



中国出版政府奖期刊提名奖



ISSN1002-6630
CN11-2206/TS

创新科技 号芳四溢

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国内刊号: CN11-2206/TS 邮发代号: 2-439 定价: 40元