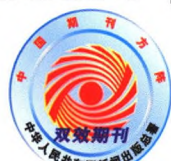


# 食品科学®

202115



中国出版政府奖期刊提名奖



ISSN1002-6630  
CN11-2206/TS

## FOOD SCIENCE

2021年第42卷第15期

半月刊

2021年8月15日出版

创新科技 香芳四溢



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