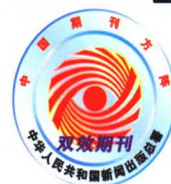


食品科学®

202124



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24期

半月刊

2021年12月25日出版

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