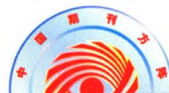


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百种中国杰出学术期刊 中国精品科技期刊 中国权威学术期刊 中文核心期刊 中国科技核心期刊 中国农业核心期刊

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期刊提名奖

ISSN1002-6630
CN11-2206/TS

FOOD SCIENCE

2021年第42卷第5期

半月刊

2021年3月15日出版

创新科技 香芳四溢

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抗吸潮性强
适应绝大多数生产环境