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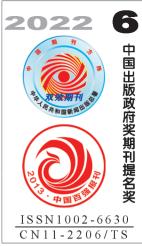


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花椒油树脂

天然色香味 风味标准化

- ·超临界CO₂萃取,原香高麻度
- ·麻味数据化,科学控制风味
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