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FOOD SCIENCE

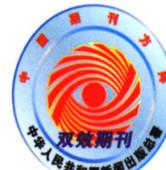
2022年第43卷第9期

半月刊

2022年5月15日出版

2022

9



中国出版政府奖期刊提名奖

ISSN1002-6630

CN11-2206/TS

创新科技 学芳四溢



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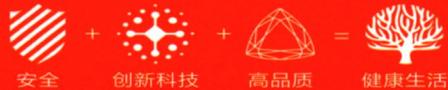


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