

F&M 中国食品科学技术学会会刊

食品与机械

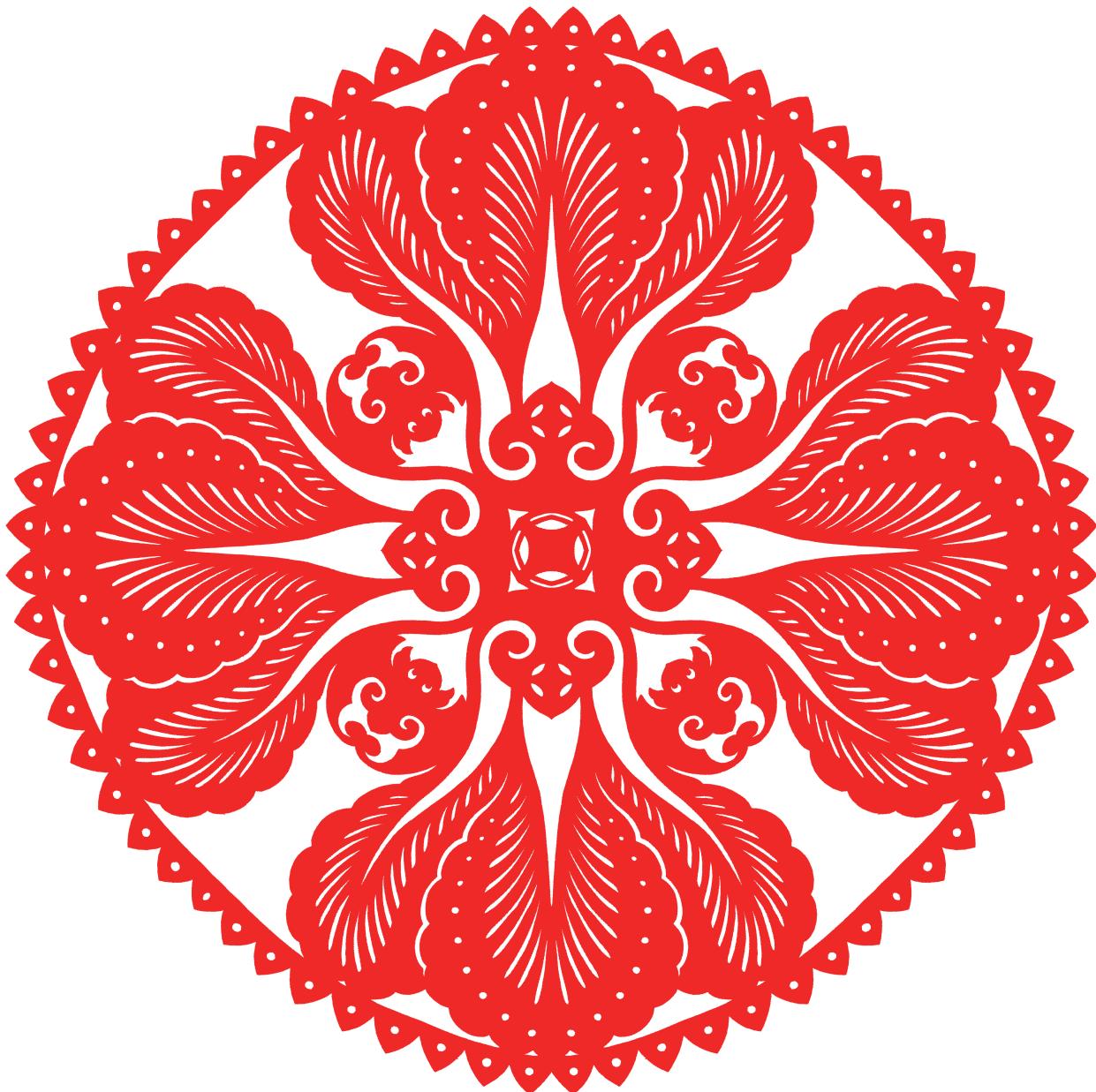
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