

F&M

FOOD & MACHINERY

中国食品科学技术学会会刊



QK2226520

06  
2022

第38卷

CODEN SYJHAQ

ISSN 1003-5788

CN 43-1183/TS

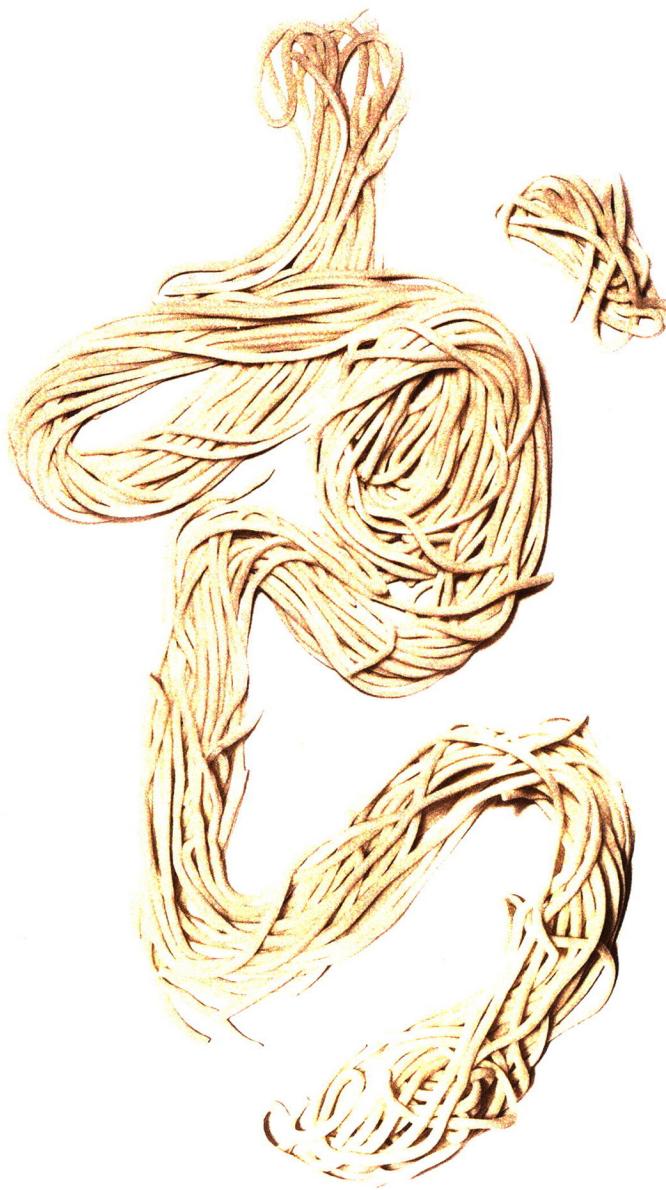
# 食品与机械

1985年创刊

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科技核心期刊

RCCSE核心期刊



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邮发代号：42-83 定价：20.00元

ISSN 1003-5788



9 771003 578223

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