

食品研究与开发

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食品研究与开发 目次

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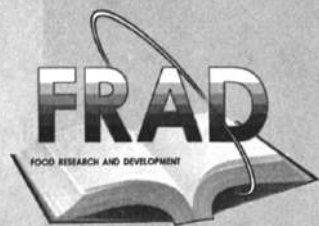
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