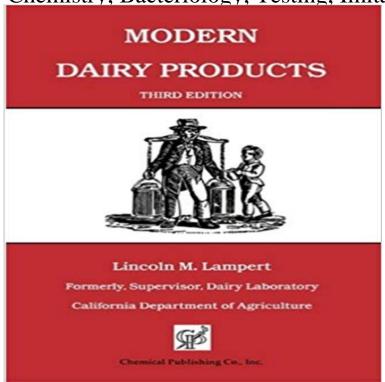
Modern Dairy Products: Composition, Food Value, Processing, Chemistry, Bacteriology, Testing, Imitation Dairy Products



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