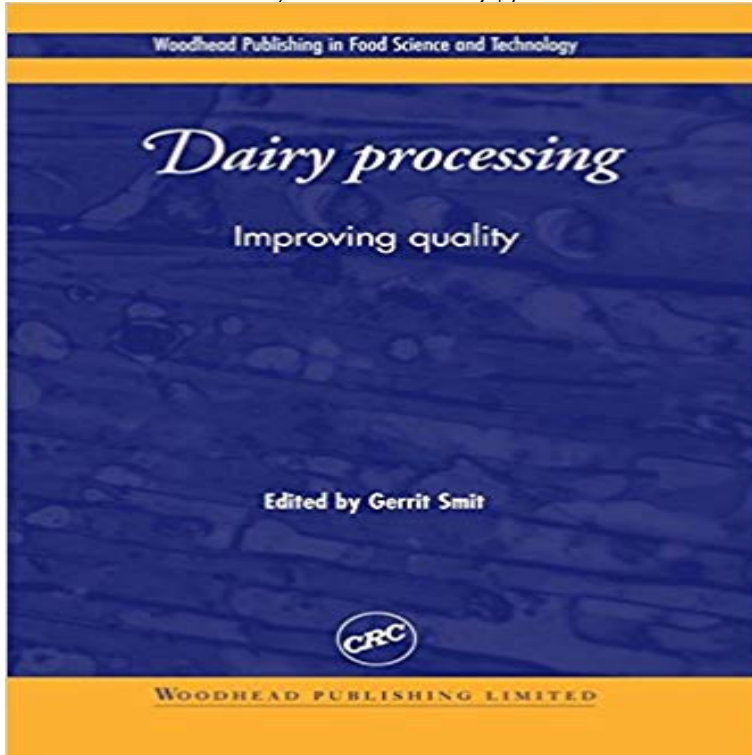


Dairy Processing: Improving Quality (Woodhead Publishing Series in Food Science, Technology and Nutrition)



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