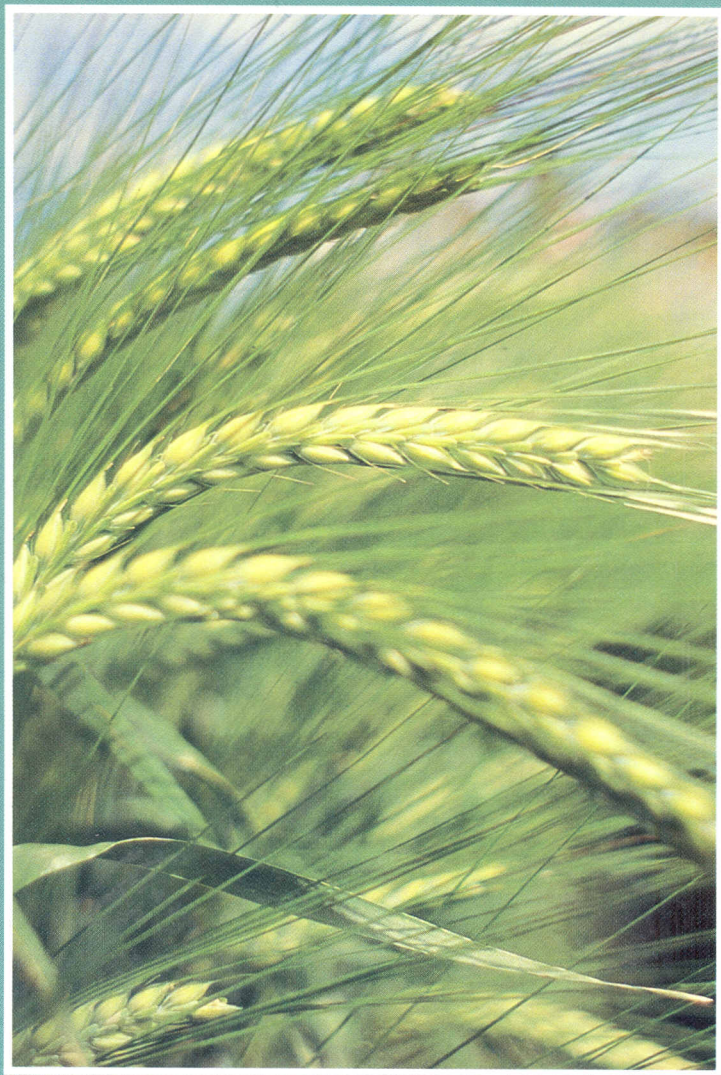


BARLEY

Chemistry and Technology



Alexander W. MacGregor and Rattan S. Bhatti, editors

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