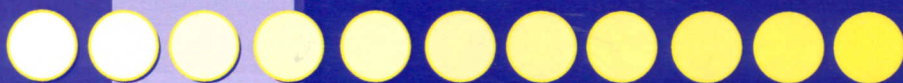


Food Packaging

Principles and Practice

Second Edition

Gordon L. Robertson



 Taylor & Francis
Taylor & Francis Group

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