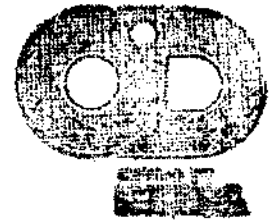


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# Practical Handbook of Soybean Processing and Utilization

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