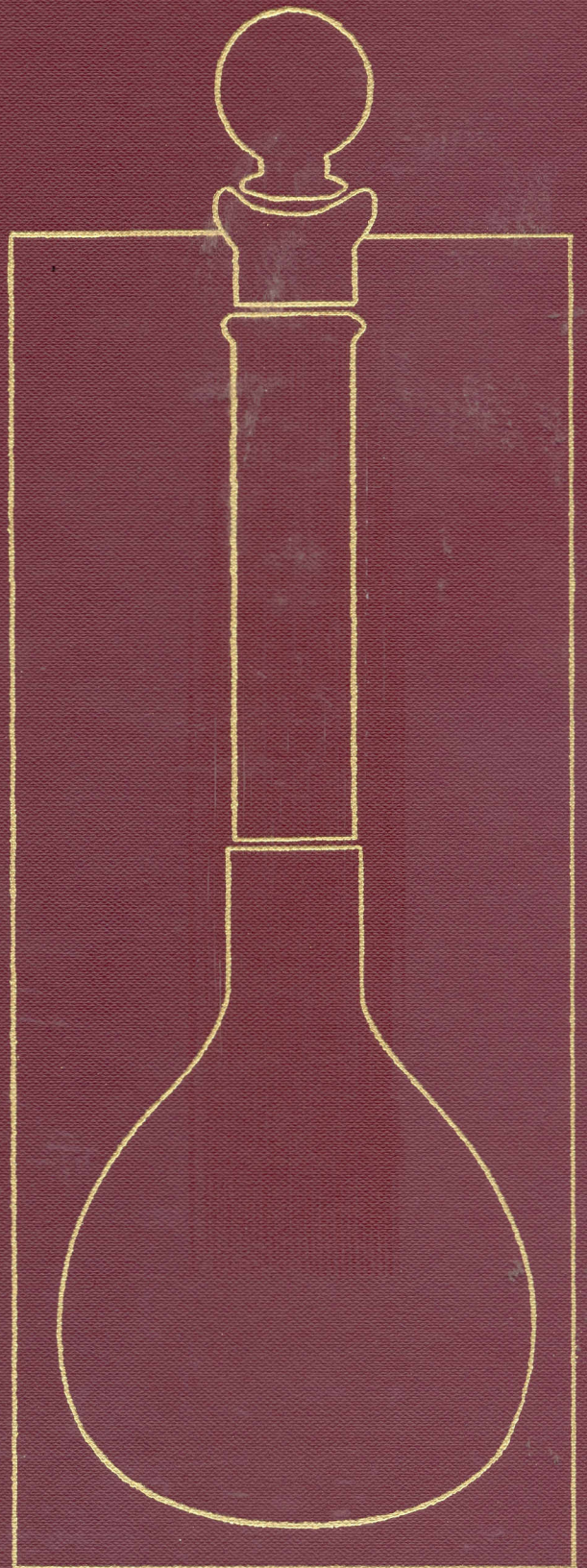


FOURTH EDITION

*F*OOD ANALYSIS

S. SUZANNE NIELSEN
Editor



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