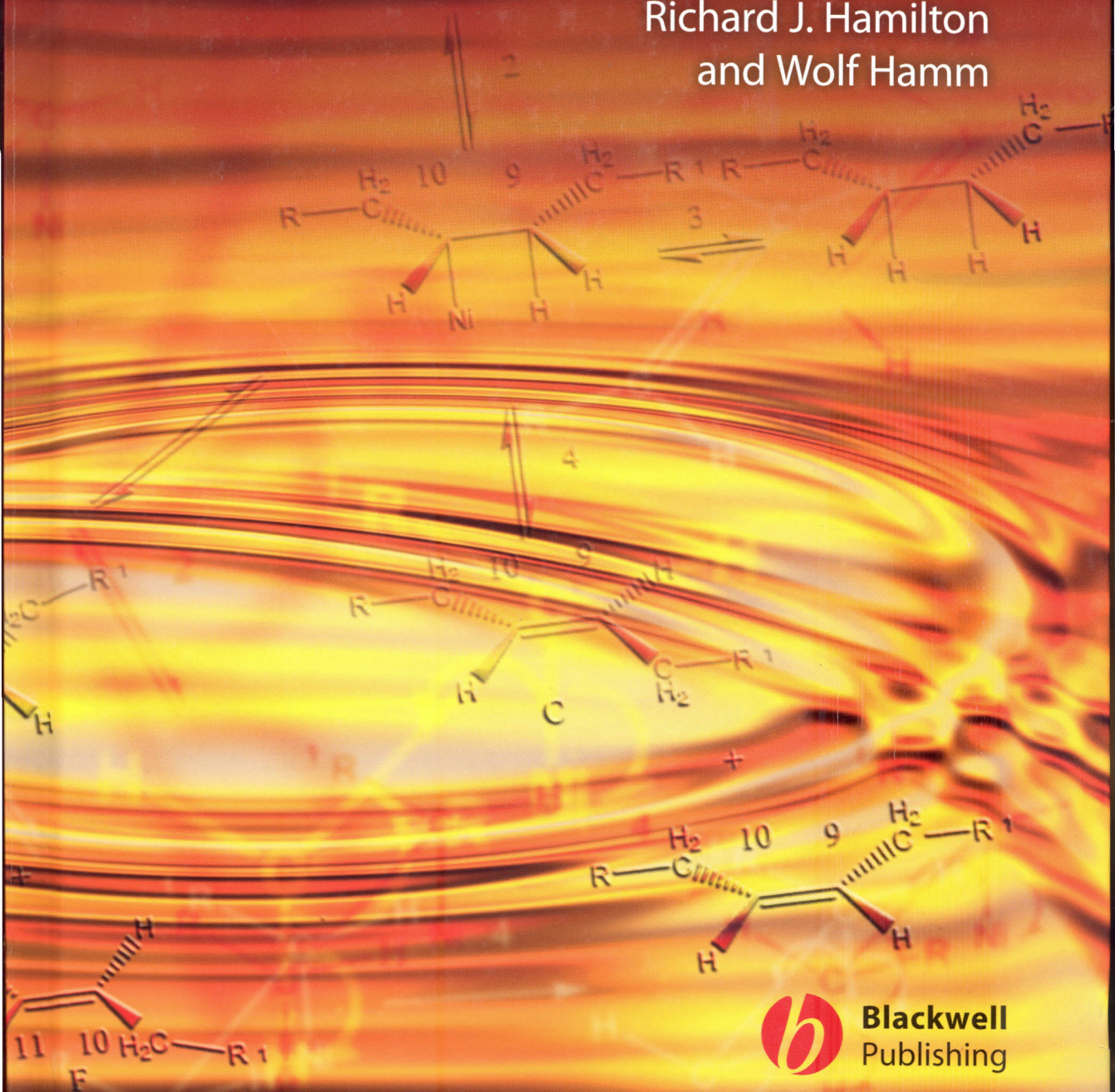


Trans Fatty Acids

Edited by Albert J. Dijkstra
Richard J. Hamilton
and Wolf Hamm



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Contributors

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