

TECHNOLOGICAL STUDIES ON PROCESSED CHEESE.

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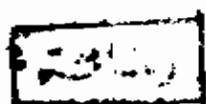
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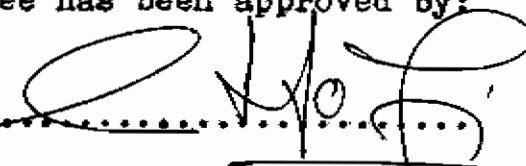
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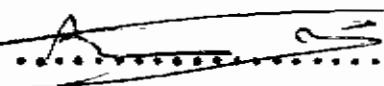
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DEDICATED TO MY PARENTS
AND MY WIFE

FOR THEIR CORDIAL ENCOURAGEMENT
INSPIRATION AND LOVE THEY DEVOTED TO ME

... ..

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