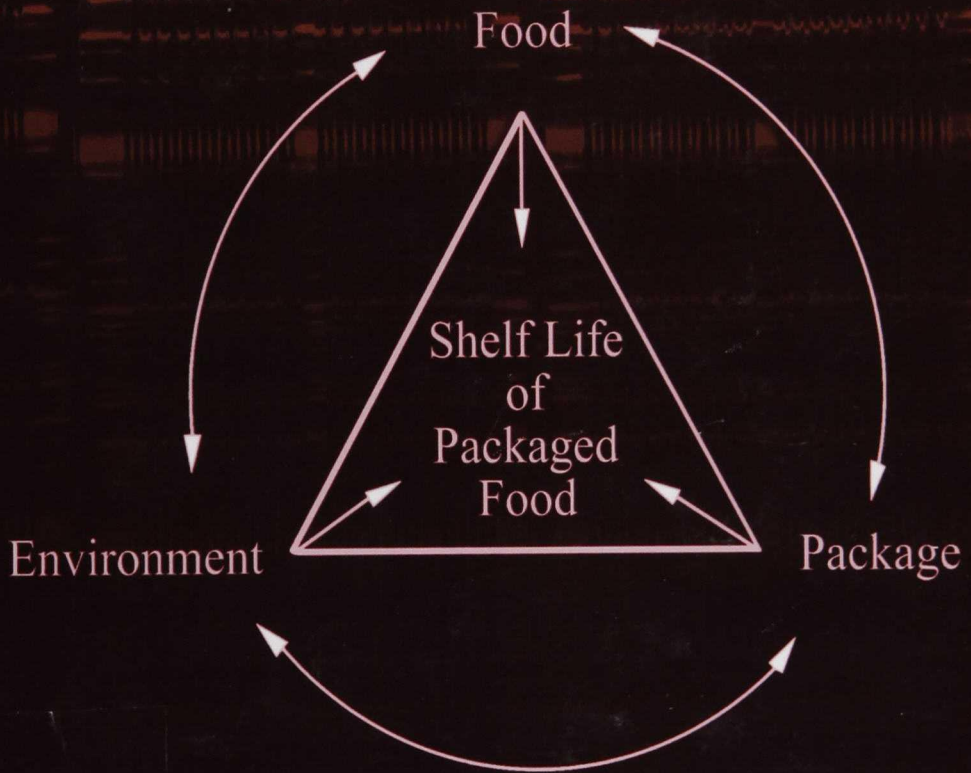


Food Packaging Science and Technology



DONG SUN LEE

KIT L. YAM

LUCIANO PIERGIOVANNI

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