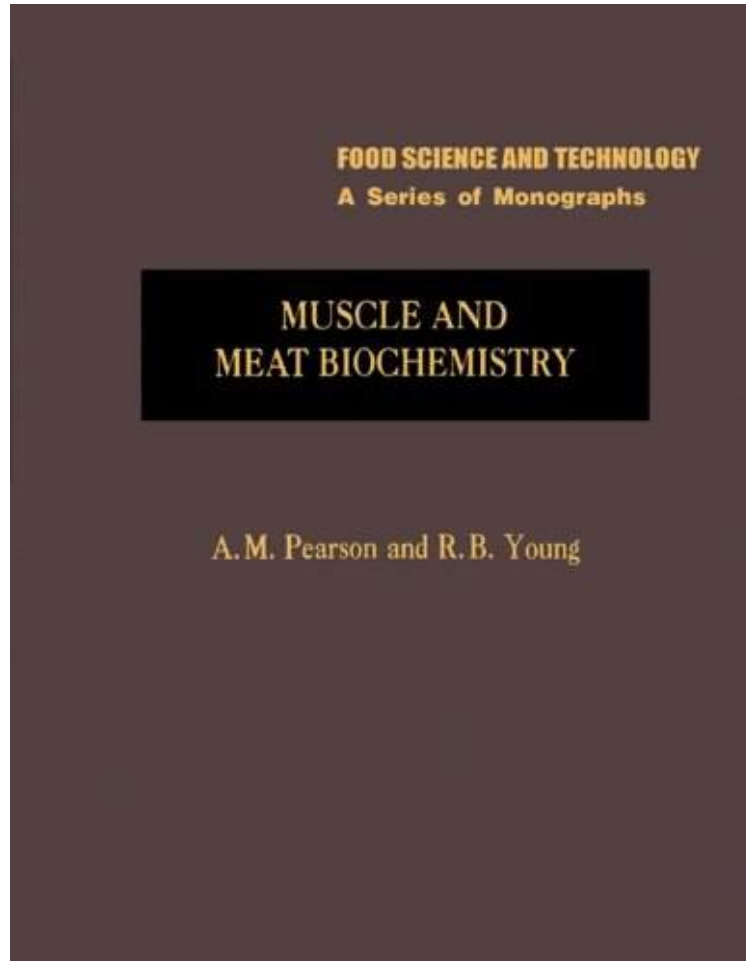


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Muscle and Meat Biochemistry

By A. M. Pearson

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