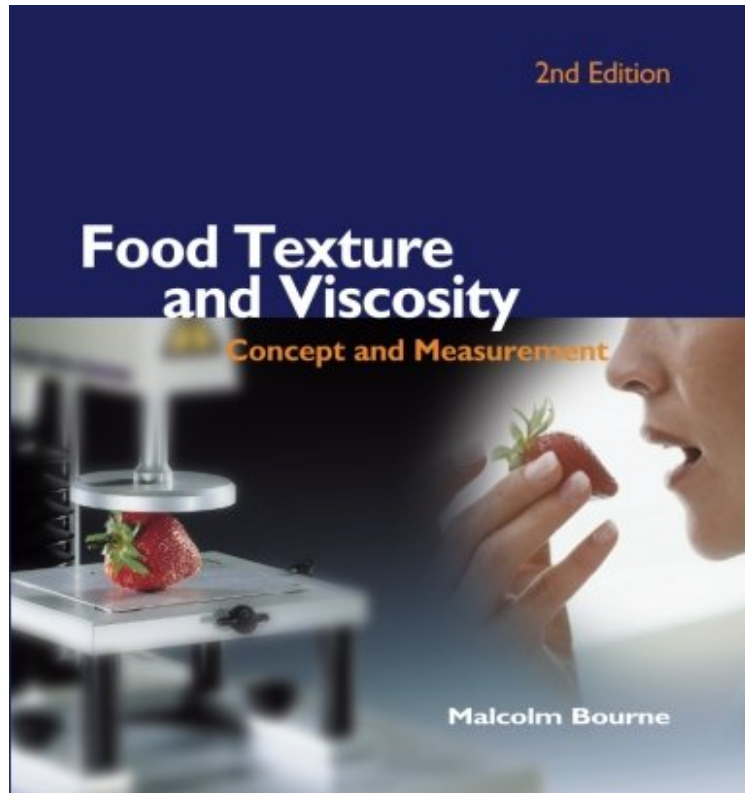


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# Food Texture and Viscosity, Second Edition: Concept and Measurement


*Malcolm Bourne*

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