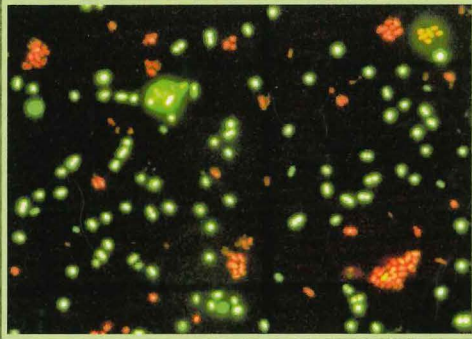


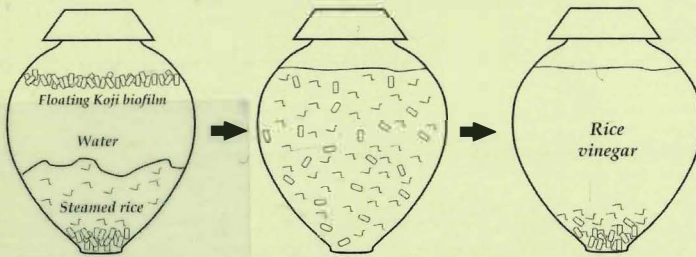
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# Advances in Vinegar Production



TRADITIONAL ASIAN POT VINEGAR PRODUCTION



Edited by  
**Argyro Bekatorou**



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สำนักหอสมุด มหาวิทยาลัยเชียงใหม่

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