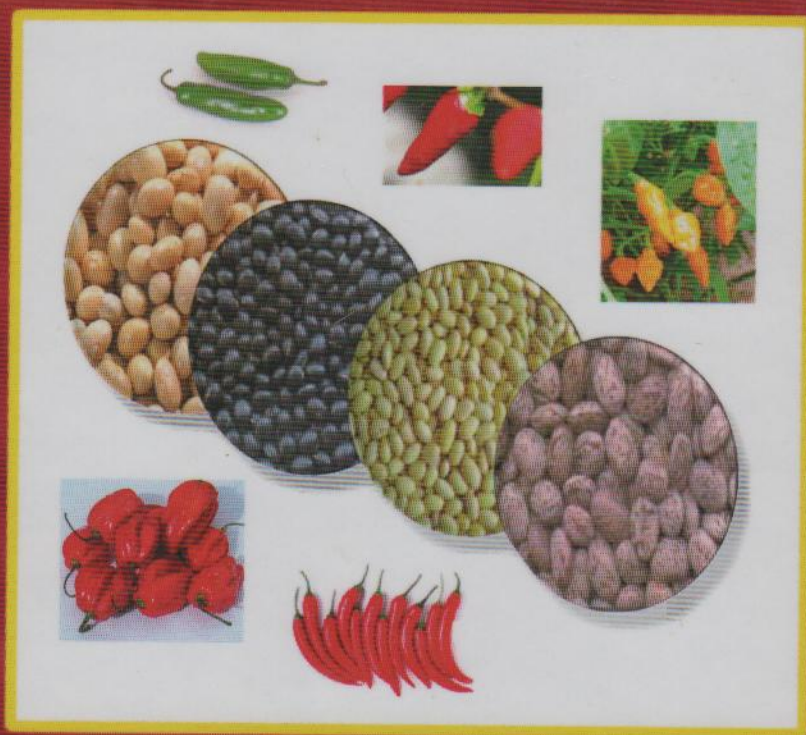


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Hispanic Foods: Chemistry and Bioactive Compounds



EDITED BY

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