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食品与发酵工业

Shipin yu Fajiao Gongye

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《食品与发酵工业》聚焦于食品与发酵交叉学科，收录食品科学与工程、发酵工程、生物工程、食品安全、工程设计等方面的研究论文，以及国内外食品与发酵科技发展动态和产业创新等方面的综述文章。

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