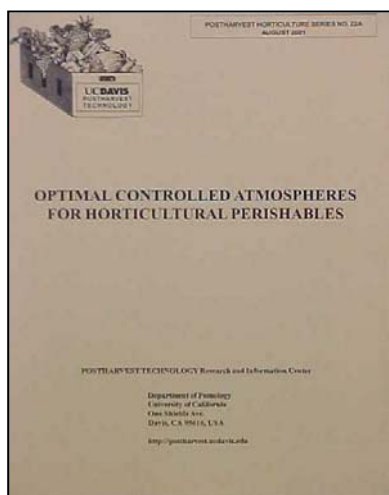


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#22A “Optimal Controlled Atmospheres for Horticultural Perishables”

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