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NARO Food Research Institute (NFRI)

National Agriculture and Food Research Organization (NARO)
Tsukuba, Ibaraki 305-8642, Japan

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食品総合研究所

食品総合研究所研究報告

第 78 号

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編集者 独立行政法人 農業・食品産業技術総合研究機構
発行者 食品総合研究所
所長 大谷 敏郎
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