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食品総合研究所研究報告

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国立研究開発法人 農業・食品産業技術総合研究機構

食品総合研究所

NARO Food Research Institute (NFRI)

National Agriculture and Food Research Organization (NARO)

Tsukuba, Ibaraki 305-8642, Japan

この印刷物は、環境物品等の調達に関する法律（グリーン購入法）に基づく基本方針の判断基準を満足する古紙配合率100%、白色度70%以下の非塗工印刷用紙を使用しています。但し、表紙は除く（古紙は、新聞古紙等の市中回収古紙を100%原料として使用）。

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