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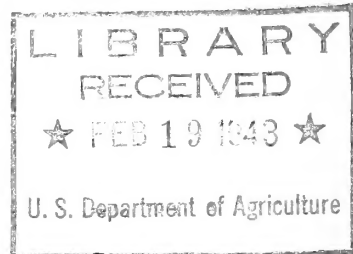
Reserve

SUPPLEMENT No. 2

BIBLIOGRAPHY ON FREEZING PRESERVATION
OF FRUITS AND VEGETABLES*

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Bureau of Agricultural Chemistry and Engineering
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U. S. Department of Agriculture
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Year - 1941 -

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