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Textbooks and Educational Aids for Technical [Secondary] Schools
(Procurement and Storage)

A. V. Myasnikova, Yu. S. Rall', L. A. Trisvyatskii,
and I. S. Shatilov

HANDBOOK OF FOOD PRODUCTS

Grain and Its Products

(Tovarovedenie zerna i produktov ego pererabotki)

Edited by L. A. Trisvyatskii

Approved by the State Production Committee for Grain Products and Mixed Feeds Industry of the RSFSR as a textbook for students of technical [secondary] schools (course in procurement and storage)

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