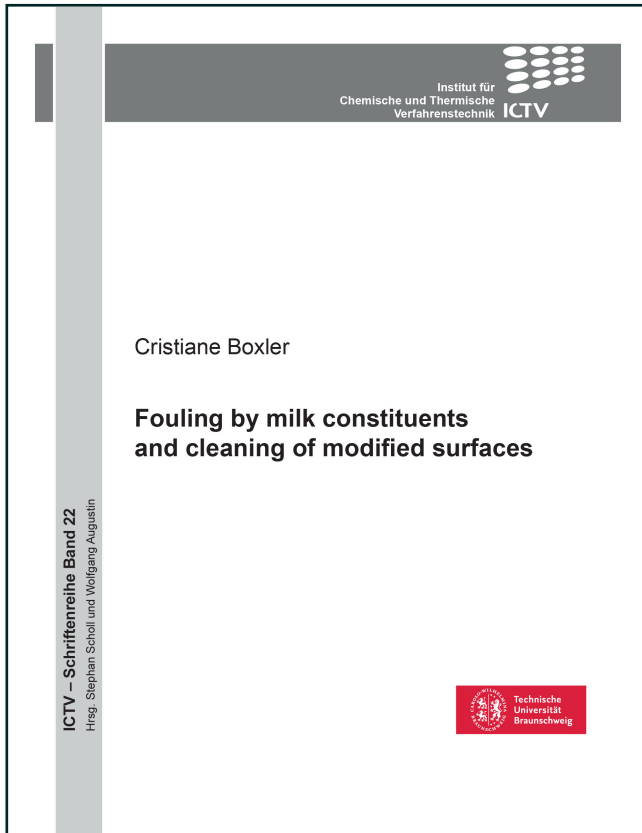




Cristiane Boxler (Autor)

Fouling by milk constituents and cleaning of modified surfaces



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