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# *Magnetic Resonance in Food Science*

*Challenges in a Changing World*

**Edited by**

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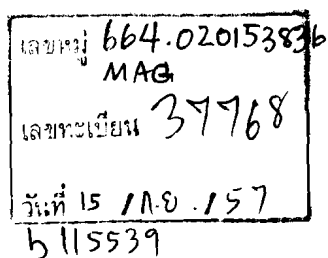
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