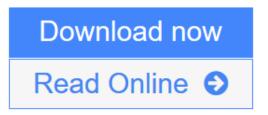


# Shelf-Life and Safety Enhancement of Processed Meat by Hydrostatic Pressure in Combination with Moderate Temperature and Biopreservatives, Phase IV

Norasak Kalchayanand



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