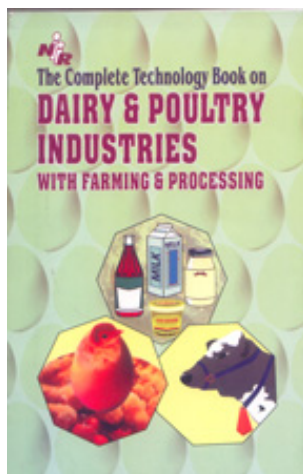


# The Complete Technology Book on Dairy & Poultry Industries With Farming and Processing



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Developments in the Dairy and Poultry industries during the last decade have been important enough to brought out a considerable amount of materials on Dairy and Poultry farming and processing of milk and poultry related products. This book will be very helpful to dairy technology, for those who wants to enter in this field, institutions and libraries

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