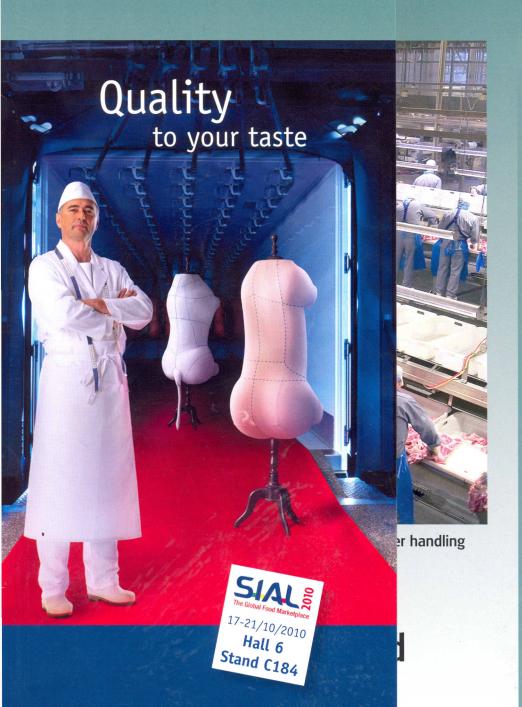
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Meat Production Demand for agriculture food will rise

Automation The art of fixed weight packaging

Sales potential of sheep meat

Effects of trimming on loin composition from pigs fed a modified diet



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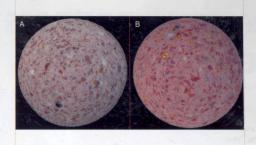
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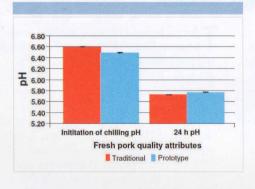
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