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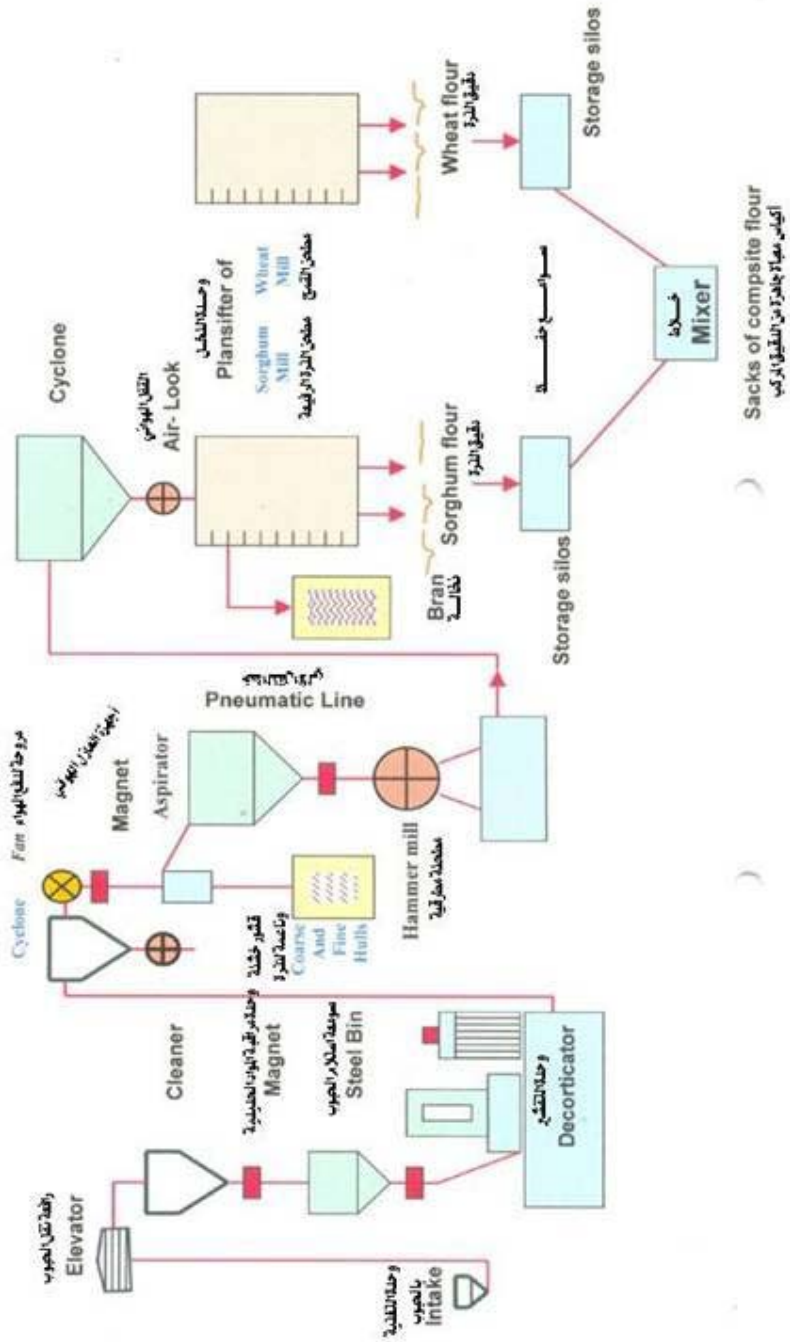
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مخطط للإنتاج الصناعي للذيق المركب من القمح والذرة الرفيعة
 FLOWSHEET FOR THE COMPOSITE FLOUR PRODUCTION



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