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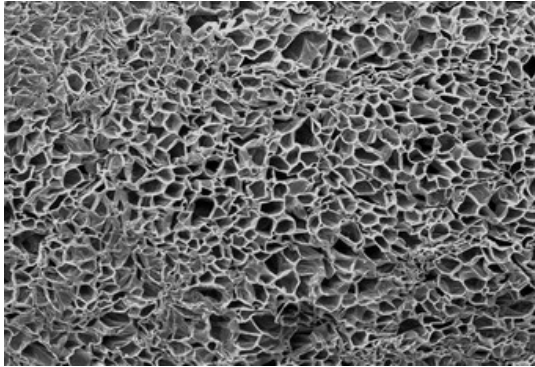
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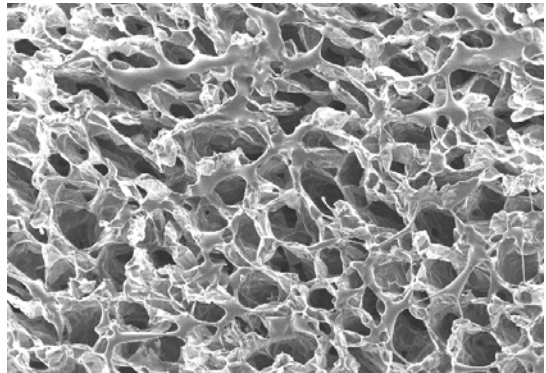
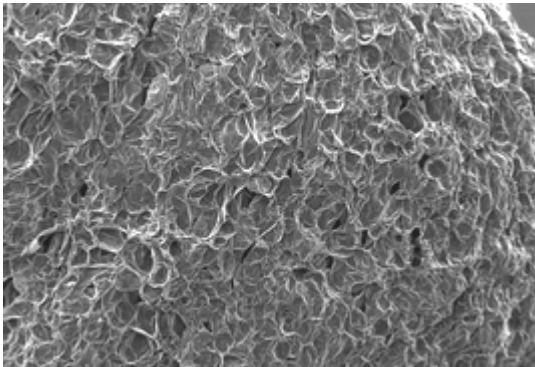
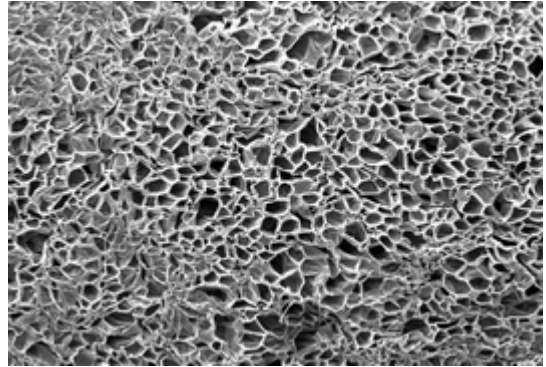
3. Golden Delicious
4. Edwards M J. Patterson., England
5. SEM. Philips .XL 30 ., Netherlands

1. Bulk Density
2. Hydration

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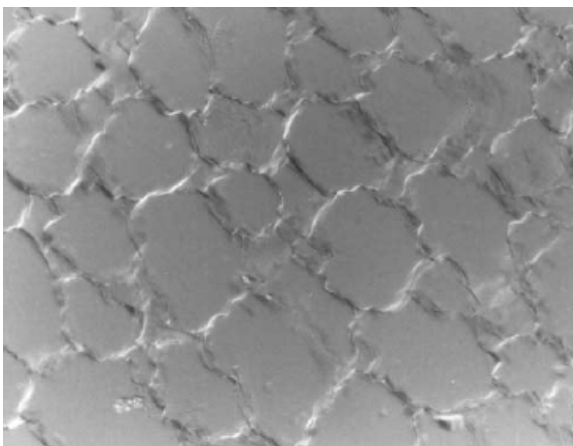
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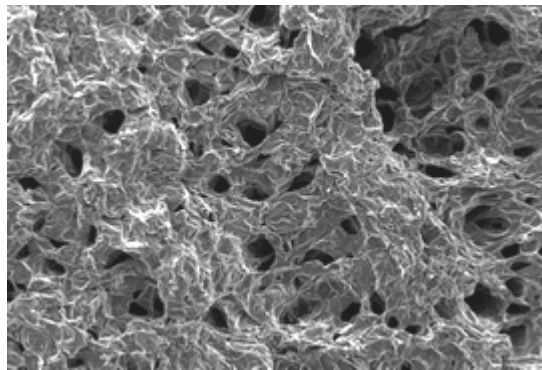
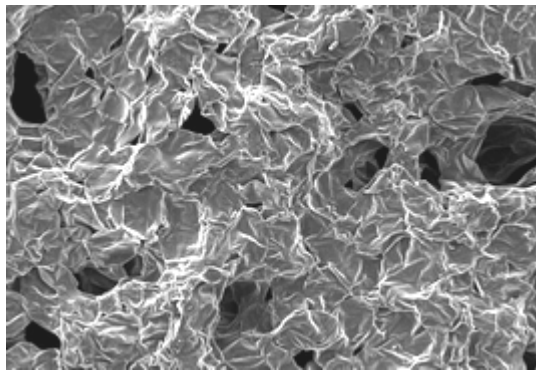
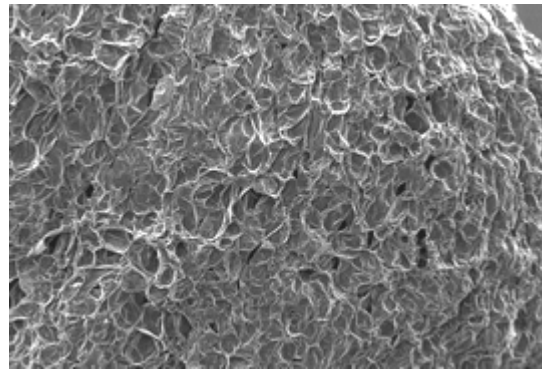
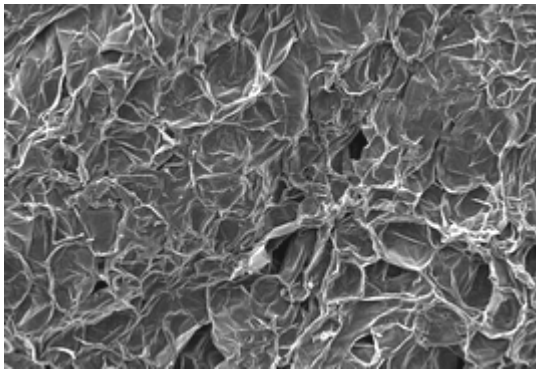
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