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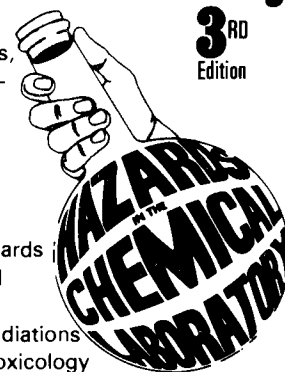
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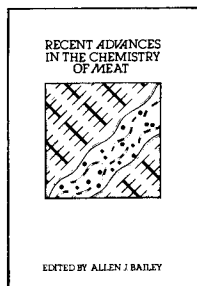
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ARC Meat Research Institute, Langford, Bristol 14th-15th April 1983

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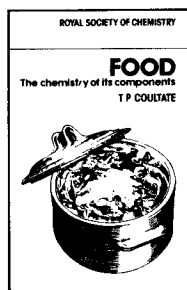
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