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**Animal and vegetable fats and oils —  
Determination of polycyclic aromatic  
hydrocarbons by on-line donor-acceptor  
complex chromatography and HPLC with  
fluorescence detection**

*Corps gras d'origines animale et végétale — Détermination de la teneur  
en hydrocarbures aromatiques polycycliques par chromatographie de  
complexe donneur-accepteur et CLHP avec détection par fluorescence*



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