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**Milk, milk products, infant
formula and adult nutritionals —
Determination of fatty acids
composition — Capillary gas
chromatographic method**

*Lait, produits laitiers, formules infantiles et produits nutritionnels
pour adultes — Détermination de la composition en acides gras —
Méthode de chromatographie en phase gazeuse sur colonne capillaire*



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