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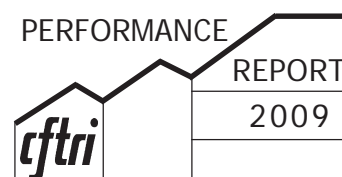
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Practical session of M.Sc. (Food Technology) course in progress in the institute



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