

This International Student Edition is for use outside of the U.S.

Second Edition

HUMAN NUTRITION

Science For Healthy Living



มหาวิทยาลัยเทคโนโลยีราชมงคลพระนคร

ห้องสมุดสาขาโชติเวช



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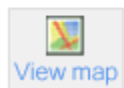
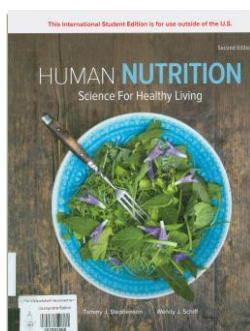
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