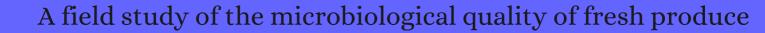
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7	Microbiological contamination of fresh-cut produce in Korea <i>Food Science and Biotechnology</i> , 2022 , 31, 79-87	3	1
6	Environmental and Fecal Indicator Organisms on Fruit Contact Surfaces and Fruit from Blueberry Mechanical Harvesters. <i>Horticulturae</i> , 2022 , 8, 20	2.5	1
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