

ASSOCIATION NOTES

Book Reviews

SIM, J. S., and S. NAKAI, ed. *Egg Uses and Processing Technologies: New Developments*. 1994. CAB International, Wallingford, Oxon, UK.

This 420-page text presents a summary of the Non-Conventional Egg Uses and Newly Emerging Processing Technologies Symposium held April, 1992 in Banff, Canada. Part I, which includes the first six chapters, is dedicated to worldwide trends in egg products technology. This section offers a unique opportunity to develop an appreciation of the cultural diversity of egg utilization. The chapter providing information on Japanese nontraditional egg use is particularly interesting, as it discusses very recent developments for eggs in the medical and pharmaceutical fields. Pharmaceutical applications include egg components as an HPLC ligand for separation of chiral compounds. Part II addresses egg chemicals and separation technologies. Several of these chapters are specific "how tos" concerning lysozyme and avidin separation and preparation, separation of immunoglobulin from egg, and supercritical fluid extraction. The chapters also offer insight into the impact of these technologies on other areas of food production, such as the isolation of phosvitin from egg yolk for use as an antioxidant for nonegg products. Part III explores nonfood egg uses, with several chapters dealing specifically with egg yolk TgY isolation and application. Two novel applications discussed include use of egg yolk TgY in the development of an ELISA for Ochratoxin A and use for resistance against *Edwardsiella tarda* in Japanese eel. Part IV reviews functional modifications of egg products. Timely topics include the effects of gamma irradiation on the physicochemical properties of eggs and egg products. One chapter provides a comprehensive summary of the influence of irradiation on the functional characteristics of shell, liquid-frozen, and spray-dried eggs. Another chapter discusses the use of

egg white in rheological studies for elucidating protein interactions in the formation of gels. Part V presents chapters dealing with the nutritional modification of egg products, specifically the enhancement of yolk n-3 fatty acids. Due to the recent upsurge in research interest in this area some of this material is dated, although it does provide useful background information for more recent developments.

Egg Uses and Processing Technologies provides a condensed summary of several emerging technologies in the area of egg utilization. Overall the text is well written, although some chapters are surprisingly short given the amount of work the respective author has completed in a particular area. This book seems best suited as a supplementary text to a graduate poultry products class, although several chapters may require additional diagrams to aid in student comprehension.

—M. E. Van Elswyk

EL BOUSHY, A.R.Y., and A.F.B. VAN DER POEL, *Poultry Feed From Waste—Processing and Use*. 1994. Chapman and Hall, London, United Kingdom. 438 pp.

The education systems of the world encourage improved nutrition for the well being and productivity of humankind. This combined with a steady population growth and changing lifestyles has produced increased production in livestock and plant products. This has resulted in a marked increase in by-product production, which must be properly utilized to maximize food production and to prevent environmental pollution.

The book deals with many of the by-products associated with humans and agriculture. They include dried poultry waste, poultry processing plant sludge, poultry processing by-products, hide and tanning waste, fruit, vegetable and brew-

Egg Uses And Processing Technologies New Developments

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Egg Uses And Processing Technologies New Developments:

Egg Uses and Processing Technologies Jeong S. Sim, Shuryo Nakai, 1994-01-01 There has been a significant decline in many developed countries in the per capita consumption of eggs over the last 30 years This poses a major challenge to the egg industry which is seeking to develop new products and processing technologies to maintain its position Much recent research has been directed at finding non food uses for eggs and at modifying egg chemistry to improve their nutritional value This book addresses these issues and consists of 34 papers by international authorities from around the world including North America East Asia Europe and Australia It is divided into five parts and the papers are revised versions of those presented at the First International Symposium on Non Conventional Egg Uses and Newly emerging Processing Technologies held in Banff Canada in 1992 The book is a unique reference source for research workers in both the academic sector and in industry concerned with poultry science food science and technology and human nutrition [Handbook of Poultry Science and Technology, Primary Processing](#) Isabel Guerrero-Legarreta, Alma Delia Alarcón-Rojo, Christine Alvarado, Amarinder S. Bawa, Francisco Guerrero-Avendaño, Janne Lundén, Lisa McKee, José Angel Pérez-Alvarez, Yoshinori Mine, Casey M. Owens, Joe M. Regenstein, Marcelo R. Rosmini, Jorge Soriano-Santos, J. Eddie Wu, 2010-03-30 A comprehensive reference for the poultry industry Volume 1 describes everything from husbandry up to preservation With an unparalleled level of coverage the Handbook of Poultry Science and Technology provides an up to date and comprehensive reference on poultry processing Volume 1 describes husbandry slaughter preservation and safety It presents all the details professionals need to know beginning with live poultry through to the freezing of whole poultry and predetermined cut parts Throughout the coverage focuses on one paramount objective an acceptable quality and a safe product for consumer purchase and use The text includes safety requirements and regulatory enforcement in the United States EU and Asia Volume 1 Primary Processing is divided into seven parts Poultry biology to pre mortem status includes such topics as classification and biology competitive exclusion transportation to the slaughterhouse and more Slaughtering and cutting includes the slaughterhouse building and required facilities equipment and operations carcass evaluation and cutting kosher and halal slaughter and more Preservation refrigeration and freezing includes the biology and physicochemistry of poultry meat in rigor mortis under ambient temperature as well as changes that occur during freezing and thawing engineering principles equipment and processes quality refrigeration and freezing for various facilities and more Preservation heating drying chemicals and irradiation Composition chemistry and sensory attributes includes quality characteristics microbiology nutritional components chemical composition and texture of raw poultry meat Eggs includes egg attributes science and technology Sanitation and Safety includes PSE poultry related foodborne diseases OSHA requirements HACCP and its application and more [Handbook of Egg Science and Technology](#) Yoshinori Mine, Vincent Guyonnet, Hajime Hatta, Françoise Nau, Ning Qiu, 2023-09-12 Eggs are one of the most popular foods worldwide due to their great taste and versatility economical value

and high nutritional content The egg plays an important role in the human diet both for the nutritional value of its many components e g proteins vitamins minerals choline specific long chain fatty acids as well for its wide range of functional characteristics including foaming gelling and emulsifying properties The egg sector is a vibrant field with many new developments in terms of production processing and commercialization as well as research Since the beginning of the 21st century the global production of eggs has grown by 69 5% farm production systems have evolved to improve the welfare of laying hens many eggshell and egg products have been developed to address the changing demands of consumers and our knowledge of the composition of the egg has been boosted by the latest gene based technologies Information on the science and technology of egg and egg processing is essential to governments academia and industry The Handbook of Egg Science and Technology aims to be the first book providing a complete source of information about egg science and technology covering topics such as world egg production marketing of eggs chemistry of egg components functional properties of egg components egg processing egg product development eggshell quality grading egg microbiology egg pasteurization egg nutrition and bioactive components egg biotechnology and sustainability of egg production Features Includes the most current and comprehensive scientific and technical information about egg science and technology Presents an ideal guide for professionals in related food industries egg business consultants regulatory agencies and research groups Answers the need for a comprehensive textbook for upper level undergraduate and graduate courses in food science animal science and poultry departments A global panel of experts in the field of egg science was gathered with the aim to provide the most updated information and development on many topics likely to interest readers ranging from academia and food science students to managers working in the food production and egg processing sectors This handbook is an excellent resource for the food and poultry industry R D sectors as well as experts in the field of food and nutrition **Teaching the World** Merrill

Distad, University of Alberta. Office of the Vice-President (Research and External Affairs), 1996-04 This book catalogues an exhibition of textbooks by authors from the University of Alberta Each finished textbook contains its own story of challenges and victories And each has its own power as a record of knowledge a teaching tool and an object of permanence and beauty

Handbook of Poultry Science and Technology, Secondary Processing Isabel Guerrero-Legarreta, Alma Delia Alarcón-Rojo, Christine Alvarado, Amarinder S. Bawa, Francisco Guerrero-Avendaño, Janne Lundén, Lisa McKee, José Angel Pérez-Alvarez, Yoshinori Mine, Casey M. Owens, Joe M. Regenstein, Marcelo R. Rosmini, Jorge Soriano-Santos, J. Eddie Wu, 2010-03-30 A comprehensive reference for the poultry industry Volume 2 describes poultry processing from raw meat to final retail products With an unparalleled level of coverage the Handbook of Poultry Science and Technology provides an up to date and comprehensive reference on poultry processing Volume 2 Secondary Processing covers processing poultry from raw meat to uncooked cooked or semi cooked retail products It includes the scientific technical and engineering principles of poultry processing methods and product categories product manufacturing and attributes and sanitation and safety Volume 2

Secondary Processing is divided into seven parts Secondary processing of poultry products an overview Methods in processing poultry products includes emulsions and gelations breading and battering mechanical deboning marination cooking and curing and non meat ingredients Product manufacturing includes canned poultry meat turkey bacon and sausage breaded product nuggets paste product p t poultry ham luncheon meat processed functional egg products and special dietary products for the elderly the ill children and infants Product quality and sensory attributes includes texture and tenderness protein and poultry meat quality flavors color handling refrigerated poultry and more Engineering principles operations and equipment includes processing equipment thermal processing packaging and more Contaminants pathogens analysis and quality assurance includes microbial ecology and spoilage in poultry and poultry products campylobacter microbiology of ready to eat poultry products and chemical and microbial analysis Safety systems in the United States includes U S sanitation requirements HACCP U S enforcement tools and mechanisms

Improving the Safety and Quality of Eggs and Egg Products Y Nys,M Bain,F Van Immerseel,2011-08-19 Eggs are economical and of high nutritional value yet can also be a source of foodborne disease Understanding of the factors influencing egg quality has increased in recent years and new technologies to assure egg safety have been developed Improving the safety and quality of eggs and egg products reviews recent research in these areas Volume 1 focuses on egg chemistry production and consumption Part one sets the scene with information on egg production and consumption in certain countries Part two then provides essential information on egg formation and chemistry Factors that impact egg quality are the focus of part three Chapters cover the role of poultry breeding hen nutrition and laying environment among other significant topics Part four addresses organic and free range egg production the impact of egg production on the environment and non poultry eggs A chapter on processed egg products completes the volume With its distinguished editors and international team of contributors Volume 1 of Improving the safety and quality of eggs and egg products is an essential reference for managers in the egg industry professionals in the food industry using eggs as ingredients and all those with a research interest in the subject Focuses on egg chemistry production and consumption with reference to the factors than can impact egg quality Reviews recent research in the areas of disease egg quality and the development of new technologies to assure egg safety Comprehensively covers organic free range and processed egg production

Eggs as Functional Foods and Nutraceuticals for Human Health Jianping Wu,2019-05-01 Often described as nature s perfect food perceptions of egg consumption and human health have evolved substantially over the past decades in particular dietary guidelines no longer include a limit for dietary cholesterol and recommend eggs as part of healthy eating patterns This book presents the opportunities for processing eggs to produce value added food nutritional biomedical functional food and nutraceutical applications It provides new evidence around egg consumption with respect to cardiovascular diseases metabolic syndrome weight management mental development eye muscle and ageing health It also highlights the new discovery regarding egg bioactives that are relevant to

anti oxidants anti inflammation cardiovascular and bone health anti microbial and anti viral activities Appealing to food scientists food chemists researchers in human nutrition specialising in eggs and dairy nutrition and those involved in egg production this book is reflecting the trends and innovations in this area of research

Food Biotechnology: Principles and Practices Vinod K. Joshi, R.S. Singh, 2012-03-10 This book covers the course of Food Biotechnology adopted by various universities The book is primarily meant for undergraduate and postgraduate classes as a Reference cum Textbook It would be very useful both from teaching and research point of view All the chapters in the book are contributed by the experts in their respective fields of research These are intended to equip the readers with the basics and applied research in food biotechnology To make concepts more clear the contents have been divided into following sections The aim is to develop an authentic account of biotechnology in the food industry and stimulate research in food biotechnology Unlike the past the present food industry is profitably deriving benefits from bioengineering These applied aspects are covered so that the students could take relevant assignments in the food industry It also highlights future needs of research on the various aspects of food biotechnology The book includes topics like biosensors biocolours biopreservatives probiotics genetically modified foods and microbial flavours The book addresses various disciplines of food microbiology food biotechnology food engineering and postharvest technology

Natural Food Antimicrobial Systems A.S. Naidu, 2000-06-21 Consumer concerns play a critical role in dictating the direction of research and development in food protection The rising demand for minimally processed foods growing concerns about the use of synthetic preservatives and suspected links between the overuse of antibiotics and multi drug resistance in microbes has made food safety a global priority Natural Food Antimicrobial Systems focuses on advances in the technology of food safety Numerous antimicrobial agents exist in animals and plants where they evolved as defense mechanisms For example the antimicrobial components of milk have been unraveled in recent years The book covers how these components such as lactoferrin can be used as multifunctional food additives such as antioxidants and immuno modulating agents The six sections cover lacto antimicrobials ovo antimicrobials phyto antimicrobials bacto antimicrobials acid antimicrobials and milieu antimicrobials Each chapter provides background and historical information molecular properties antimicrobial activity biological advantage applications safety tolerance and efficacy and biotechnology To satisfy the rapidly changing consumption patterns of the global market the food processing industry continuously searches for new technologies in food science Designed as a reference for academia and corporate R D Natural Food Antimicrobial Systems fills this need offering in depth information on emerging biotechnology efficacy and applications of natural food antimicrobial systems

Milk and Dairy Products in Human Nutrition Young W. Park, George F. W. Haenlein, 2013-04-09 Milk is nature s most complete food and dairy products are considered to be the most nutritious foods of all The traditional view of the role of milk has been greatly expanded in recent years beyond the horizon of nutritional subsistence of infants it is now recognized to be more than a source of nutrients for the healthy growth of children

and nourishment of adult humans. Alongside its major proteins casein and whey, milk contains biologically active compounds which have important physiological and biochemical functions and significant impacts upon human metabolism, nutrition and health. Many of these compounds have been proven to have beneficial effects on human nutrition and health. This comprehensive reference is the first to address such a wide range of topics related to milk production and human health, including mammary secretion, production, sanitation, quality standards and chemistry, as well as nutrition, milk allergies, lactose intolerance and the bioactive and therapeutic compounds found in milk. In addition to cow's milk, the book also covers the milk of non-bovine dairy species, which is of economic importance around the world. The Editors have assembled a team of internationally renowned experts to contribute to this exhaustive volume, which will be essential reading for dairy scientists, nutritionists, food scientists, allergy specialists and health professionals.

Improving the Safety and Quality of Eggs and Egg Products F Van Immerseel, Y Nys, M Bain, 2011-08-19 Eggs are economical and of high nutritional value yet can also be a source of foodborne disease. Understanding of the factors influencing egg quality has increased in recent years and new technologies to assure egg safety have been developed. *Improving the safety and quality of eggs and egg products* reviews recent research in these areas. Volume 2 focuses on egg safety and nutritional quality. Part one provides an overview of egg contaminants, covering both microbial pathogens and chemical residues. *Salmonella* control in laying hens is the focus of part two. Chapters cover essential topics such as monitoring and control procedures in laying flocks and egg decontamination methods. Finally, part three looks at the role of eggs in nutrition and other health applications. Chapters cover dietary cholesterol, egg allergy, egg enrichment and bioactive fractions of eggs among other topics. With its distinguished editors and international team of contributors, Volume 2 of *Improving the safety and quality of eggs and egg products* is an essential reference for managers in the egg industry, professionals in the food industry using eggs as ingredients and all those with a research interest in the subject. Focuses on egg safety and nutritional quality with reference to egg contaminants such as *Salmonella Enteritidis*. Chapters discuss essential topics such as monitoring and control procedures in laying flocks and egg decontamination methods. Presents a comprehensive overview of the role of eggs in nutrition and other health applications, including dietary cholesterol, egg allergy, egg enrichment and bioactive fractions of eggs.

Commercial Chicken Meat and Egg Production Donald D. Bell, William D. Weaver, 2012-12-06 *Commercial Chicken Meat and Egg Production* is the 5th edition of a highly successful book first authored by Dr Mack O North in 1972, updated in 1978 and 1984. The 4th edition was co-authored with Donald D Bell in 1990. The book has achieved international success as a reference for students and commercial poultry and egg producers in every major poultry producing country in the world. The 5th edition is essential reading for students preparing to enter the poultry industry, for owners and managers of existing poultry companies and for scientists who need a major source of scientifically based material on poultry management. In earlier editions the authors emphasized the chicken and its management. The 5th edition with the emphasis shifted to the commercial business of

managing poultry contains over 75% new material The contributions of 14 new authors make this new edition the most comprehensive such book available Since extensive references are made to the international aspects of poultry management all data are presented in both the Imperial and Metric form Over 300 tables and 250 photos and figures support 62 chapters of text New areas include processing of poultry and eggs with thorough discussions of food safety and further processing The business of maintaining poultry is discussed in chapters on economics model production firms the use of computers and record keeping Updated topics include breeders and hatchery operations broiler and layer flock management replacement programs and management of replacements nutrition and flock health New chapters address flock behavior ventilation waste management egg quality and egg breakage Other new features include a list of more than 400 references and a Master List of the tables figures manufacturers of equipment and supplies research institutions books and periodicals breeders and trade associations Commercial growers will find the tables of data of particular interest scientists will be able to utilize the extensive references and to relate their areas of interest to the commercial industry s applications and students will find that the division of the book into 11 distinct sections with multiple chapters in each will make the text especially useful

Molecular Farming of Plants and Animals for Human and Veterinary Medicine L. Erickson,W.-J. Yu,J. Brandle,R. Rymerson,2013-04-18 Molecular farming has been hailed as the third wave of genetically modified organisms produced through biotechnology for the bio based economy of the future Unlike products of the first wave such as herbicide resistant crop plants which were perceived to benefit only the farmers who used them and the agrochemical companies who developed them products of molecular farming are designed specifically for the benefit of the consumer Such products could be purified from food or non food organisms for a range of applications in industry as well as animal and human health Alternatively the products of this technology could be consumed more directly in some edible format such as milk eggs fruits or vegetables There is a rapidly growing interest On the part of the public as well as in the medical community in the role food plays in health especially in the immunophysiological impact of food over and above the role of basic nutrition *Antimicrobials in Food* P. Michael Davidson,T. Matthew Taylor,Jairus R. D. David,2020-11-10 Fifteen years have passed since the 3rd edition of *Antimicrobials in Food* was published It was arguably considered the must have reference for those needing information on chemical antimicrobials used in foods In the years since the last edition the food industry has undergone radical transformations because of changes on several fronts Reported consumer demands for the use of natural and clean label antimicrobials have increased significantly The discovery of new foodborne pathogen niches and potentially hazardous foods along with a critical need to reduce food spoilage waste has increased the need for suitable antimicrobial compounds or systems Novel natural antimicrobials continue to be discovered and new research has been carried out on traditional compounds These and other related issues led the editors to develop the 4th edition of *Antimicrobials in Food* In the 4th edition the editors have compiled contemporary topics with information synthesized from internationally recognized

authorities in their fields In addition to updated information new chapters have been added in this latest release with content on the use of bacteriophages lauric arginate ester and various systems for antimicrobial encapsulation and delivery Comprehensive revisions of landmark chapters in previous editions including naturally occurring antimicrobials from both animal and plant sources methods for determining antimicrobial activity new approaches to multifactorial food preservation or hurdle technology and mechanisms of action resistance and stress adaptation are included Complementing these topics is new information on quantifying the capability of clean antimicrobials for food preservation when compared to traditional food preservatives and industry considerations when antimicrobials are evaluated for use in food manufacture Features Covers all food antimicrobials natural and synthetic with the latest research on each type Contains 5 000 references on every conceivable food antimicrobial Guides in the selection of appropriate additives for specific food products Includes innovations in antimicrobial delivery technologies and the use of multifactorial food preservation with antimicrobials

Biology of Microorganisms on Grapes, in Must and in Wine Helmut König, Gottfried Uden, Jürgen Fröhlich, 2017-11-01 The second edition of the book begins with the description of the diversity of wine related microorganisms followed by an outline of their primary and energy metabolism Subsequently important aspects of the secondary metabolism are dealt with since these activities have an impact on wine quality and off flavour formation Then chapters about stimulating and inhibitory growth factors follow This knowledge is helpful for the growth management of different microbial species The next chapters focus on the application of the consolidated findings of molecular biology and regulation the functioning of regulatory cellular networks leading to a better understanding of the phenotypic behaviour of the microbes in general and especially of the starter cultures as well as of stimulatory and inhibitory cell cell interactions during wine making In the last part of the book a compilation of modern methods complete the understanding of microbial processes during the conversion of must to wine This broad range of topics about the biology of the microbes involved in the vinification process could be provided in one book only because of the input of many experts from different wine growing countries

Handbook of Food Science, Technology, and Engineering - 4 Volume Set Y. H. Hui, Frank Sherkat, 2005-12-19 Advances in food science technology and engineering are occurring at such a rapid rate that obtaining current detailed information is challenging at best While almost everyone engaged in these disciplines has accumulated a vast variety of data over time an organized comprehensive resource containing this data would be invaluable to have The

Novel Strategies to Improve Shelf-Life and Quality of Foods Santosh K. Mishra, Megh R. Goyal, 2020-11-25 This volume focuses on food preservation prior to distribution and sale which is a major challenge in the tropical climates of most developing nations In order to assure that food products are safe for human consumption due importance must be given to the quality and safety aspects of production processing and distribution This volume provides an informative overview of recent research on the therapeutic potential of various new and natural compounds along with novel technologies for enhanced shelf life longevity and food safety It also looks at the antimicrobial

constituents of different sources and the history of their use as biopreservatives It includes scientific evaluations of their use as alternative or potential biopreservatives Focusing on real life applications in consumer and food products the book is divided into three parts covering health and quality aspects of food preservation applications of novel biomolecules for quality and safety of foods and novel research techniques in food biopreservation Separation, Extraction and Concentration Processes in the Food, Beverage and Nutraceutical Industries Syed S. H. Rizvi, 2010-10-28 Separation extraction and concentration are essential processes in the preparation of key food ingredients They play a vital role in the quality optimization of common foods and beverages and there is also increasing interest in their use for the production of high value compounds such as bioactive peptides from milk and whey and the recovery of co products from food processing wastes Part one describes the latest advances in separation extraction and concentration techniques including supercritical fluid extraction process chromatography and membrane technologies It also reviews emerging techniques of particular interest such as pervaporation and pressurised liquid extraction Part two then focuses on advances in separation technologies and their applications in various sectors of the food beverage and nutraceutical industries Areas covered include dairy and egg processing oilseed extraction and brewing This section discusses the characteristics of different foods and fluids how food constituents are affected by separation processes and how separation processes can be designed and operated to optimize end product quality With its team of experienced international contributors Separation extraction and concentration processes in the food beverage and nutraceutical industries is an important reference source for professionals concerned with the development and optimisation of these processes Describes the latest advances in separation extraction and concentration techniques and their applications in various sectors of the food beverage and nutraceutical industries Reviews emerging techniques of particular interest such as pervaporation and pressurised liquid extraction Explores the characteristics of different foods and fluids and how food constituents are affected by separation processes **Hen Eggs** Takehiko Yamamoto, Lekh Raj Juneja, Hajime Hatta, Mujo Kim, 2018-05-04 The egg is a chemical storehouse within an incubating egg a complicated set of chemical reactions take place that convert the chemicals into a living animal Using hen eggs as a model this new text explores the use of eggs for food industrial and pharmaceutical applications It covers the chemistry biology and function of lipids carbohydrates proteins yolk antibody IgY and other materials of eggs The novel merits of egg materials over others used in the same products are also discussed These areas of egg technology have never been compiled before in one source *Poultry Science* ,1995 Vol 5 includes a separately paged special issue dated June 1926

Decoding **Egg Uses And Processing Technologies New Developments**: Revealing the Captivating Potential of Verbal Expression

In a time characterized by interconnectedness and an insatiable thirst for knowledge, the captivating potential of verbal expression has emerged as a formidable force. Its power to evoke sentiments, stimulate introspection, and incite profound transformations is genuinely awe-inspiring. Within the pages of "**Egg Uses And Processing Technologies New Developments**," a mesmerizing literary creation penned with a celebrated wordsmith, readers set about an enlightening odyssey, unraveling the intricate significance of language and its enduring affect our lives. In this appraisal, we shall explore the book is central themes, evaluate its distinctive writing style, and gauge its pervasive influence on the hearts and minds of its readership.

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web feb 23 2019 instructions whisk together egg mixture in a bowl vigorous whisk avoid cinnamon floating on top melt 15g 1 tbsp butter in a non stick skillet over medium heat dunk a piece of bread quickly into the egg mixture coating both sides place in pan repeat with more slices to fill cook for 2 $\frac{1}{2}$

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