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序号	论 文 题 目	第一作者或通讯作者	期刊名称	期刊号与页码	收录情况
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5	基于傅里叶红外光谱重组检测技术的食用油检测改进研究	于修烛	农业机械学报	2009, 40(10):121-1 26	EI收录
6	食用油反式脂肪酸傅里叶红外光谱重组检测技术	于修烛	农业机械学报	2009, 40(1):114-119	EI收录
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9	苹果汁中拟除虫菊酯类和氨基甲酸酯类农药辐照降解	岳田利(通讯作者)	农业机械学报	2009, 40 (4) : 12 1-124	EI收录
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	abetic rats				
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