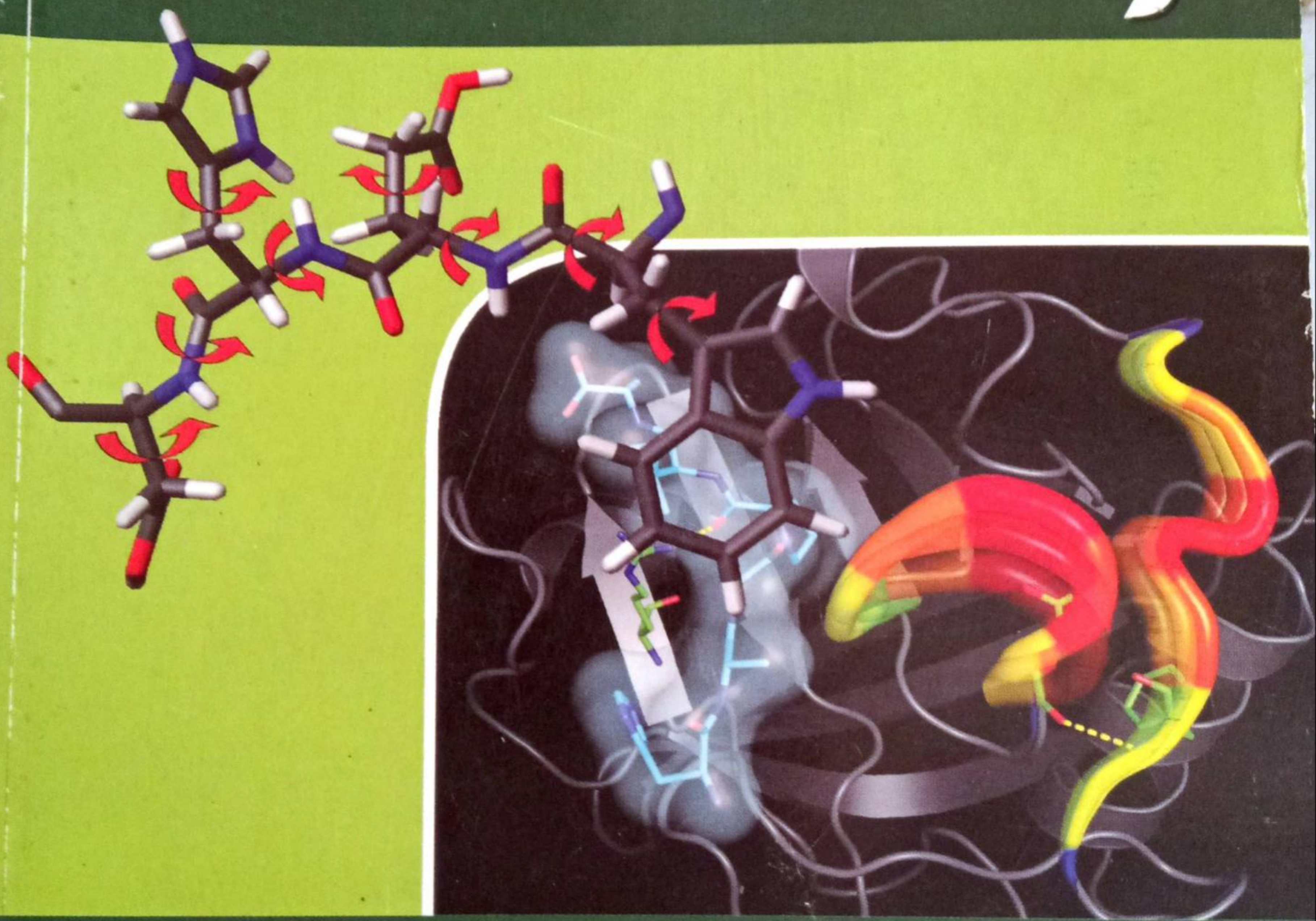


Revised Edition

Fundamentals of Biochemistry



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BIOCHEMISTRY

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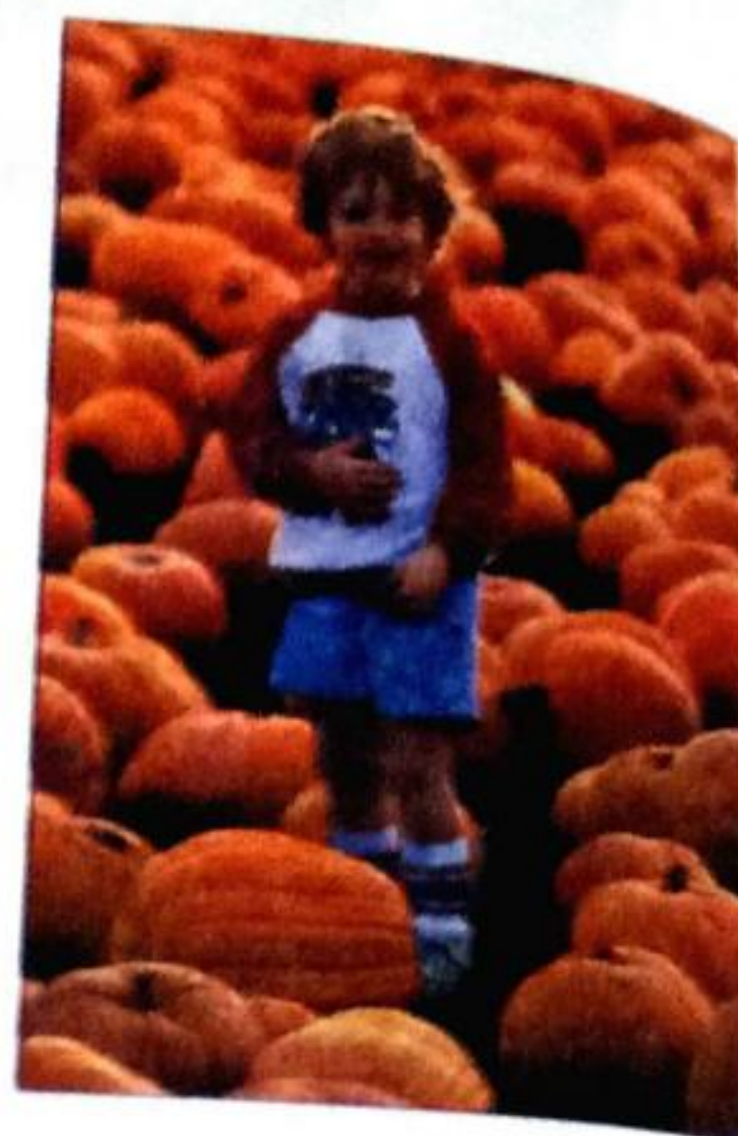


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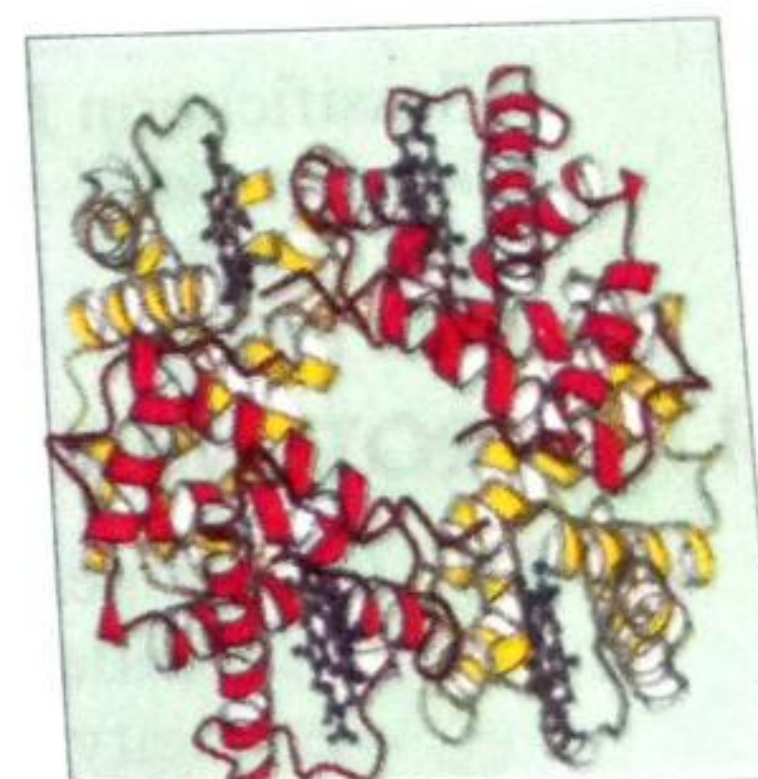
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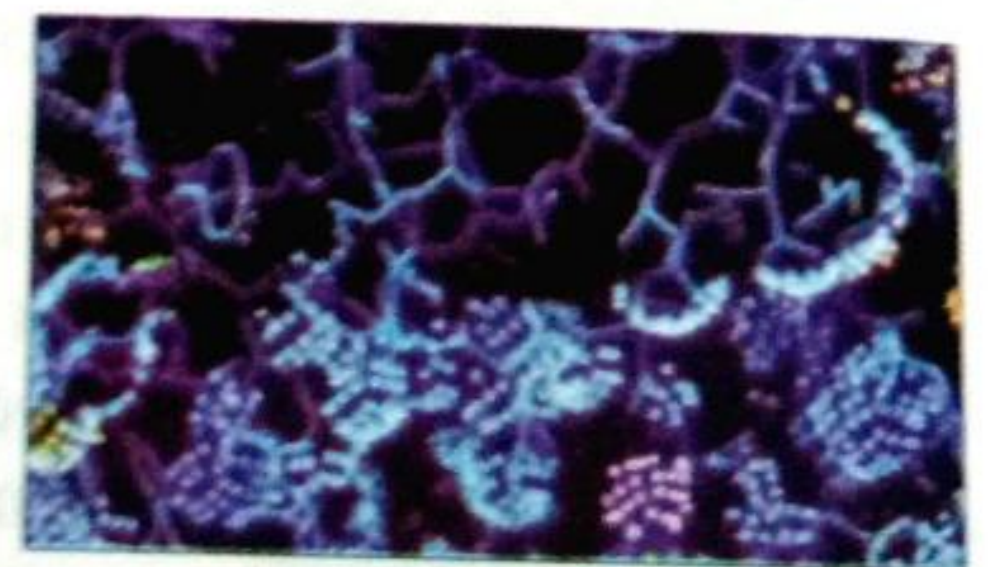
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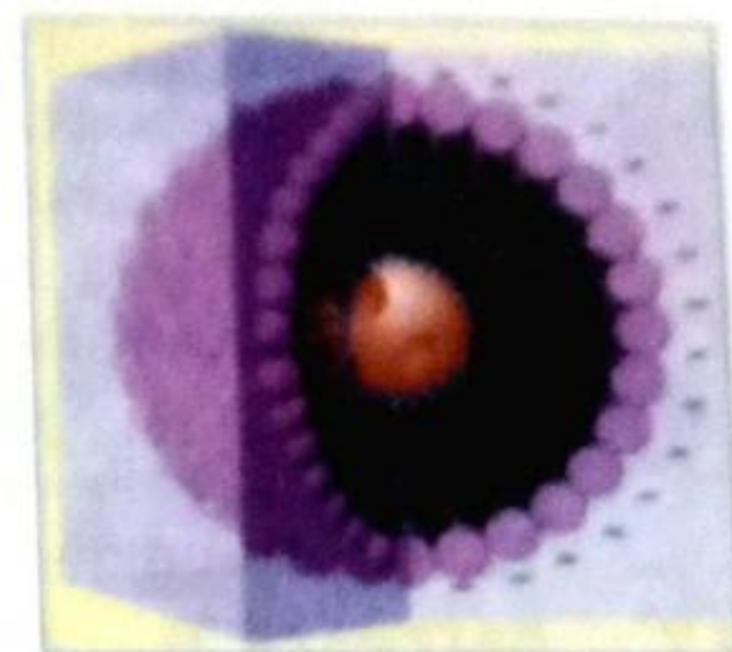
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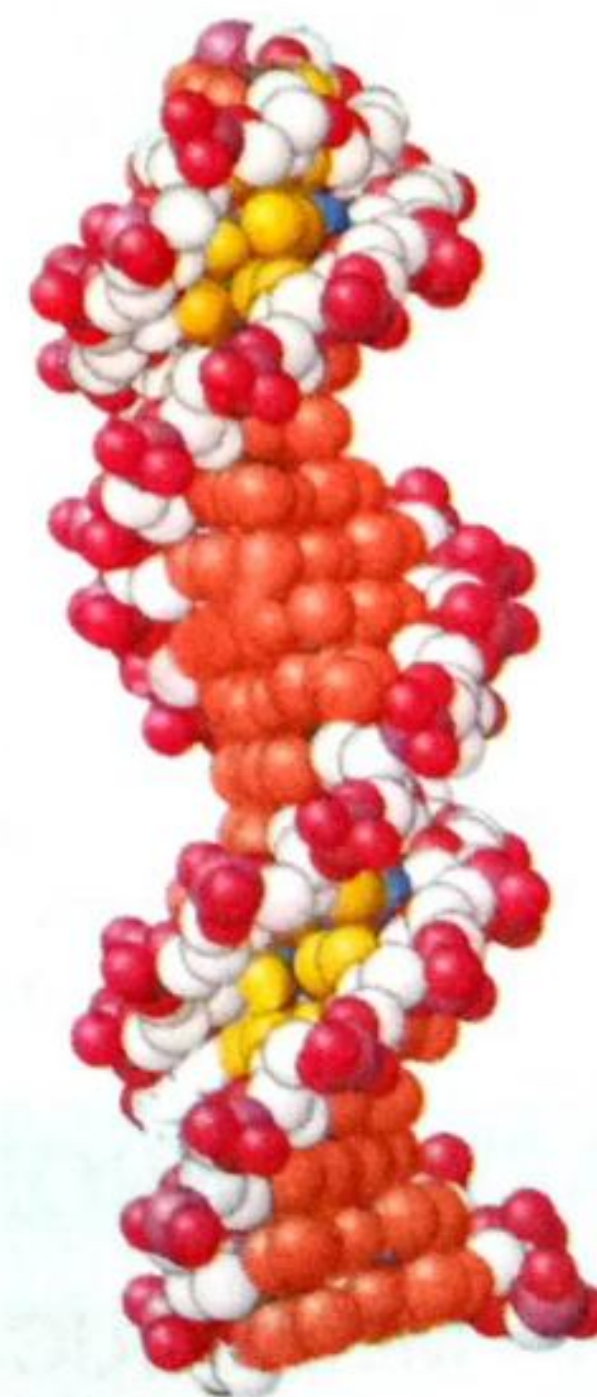
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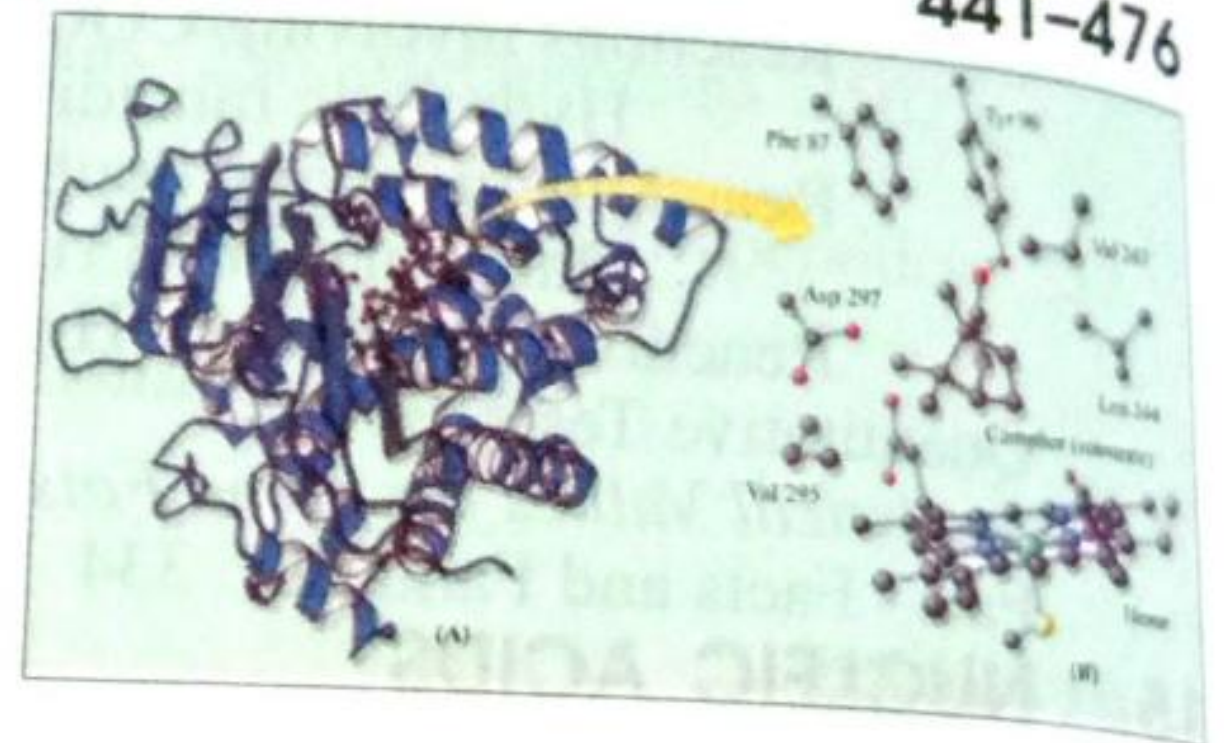
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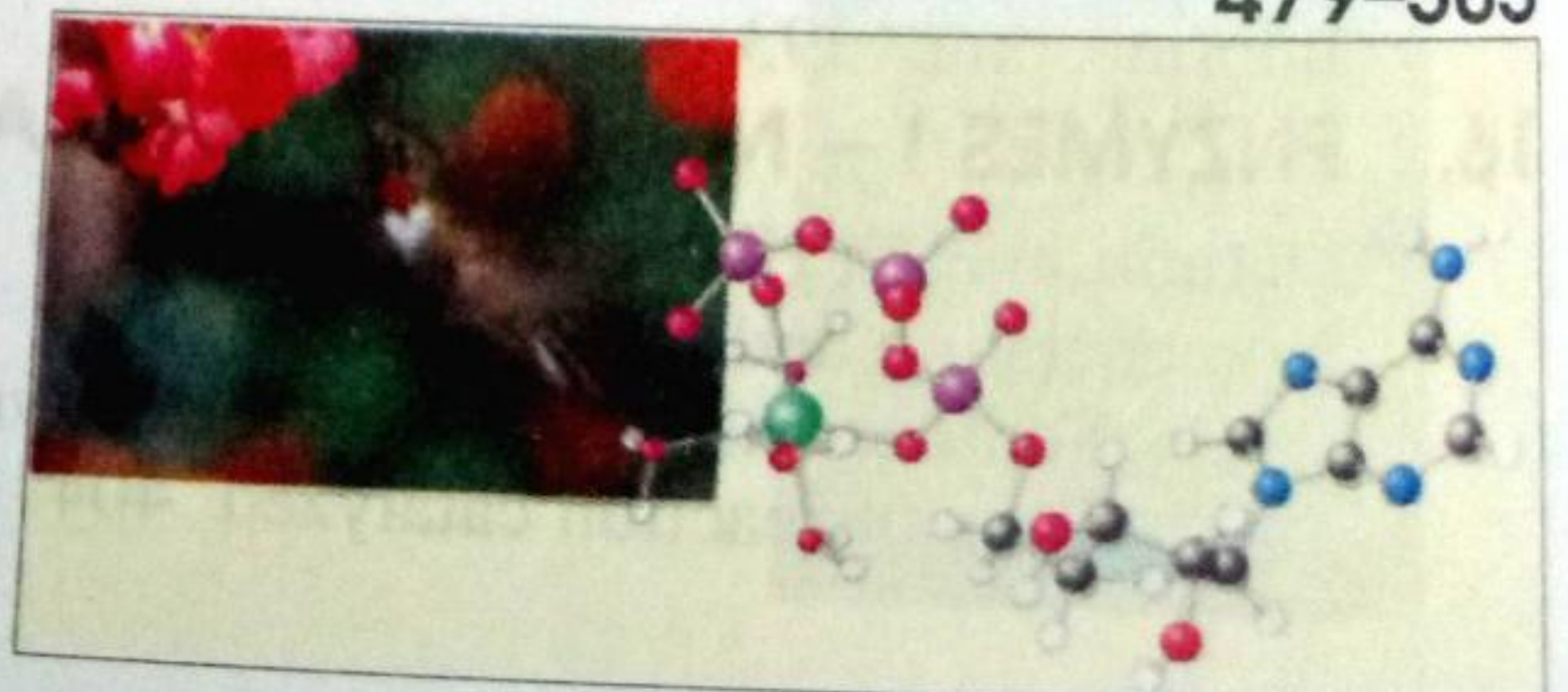


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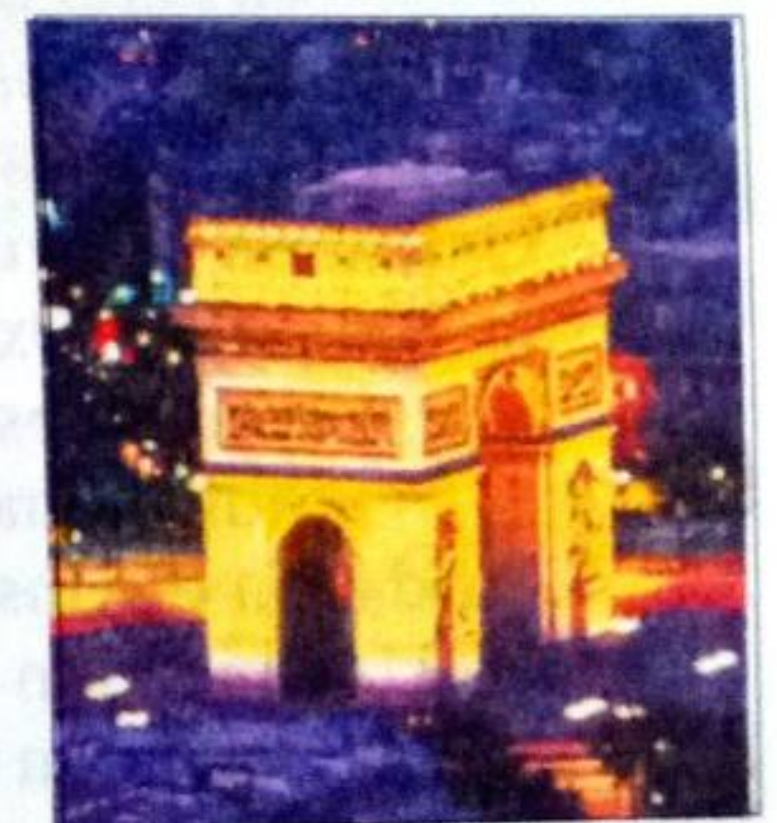
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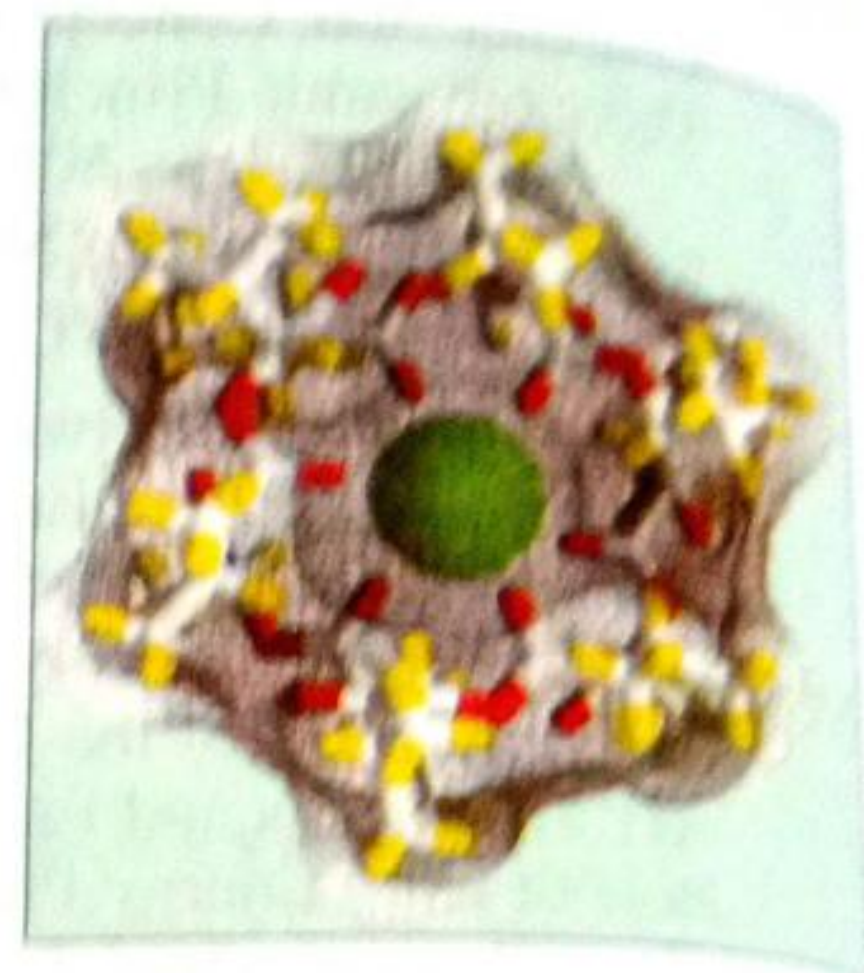
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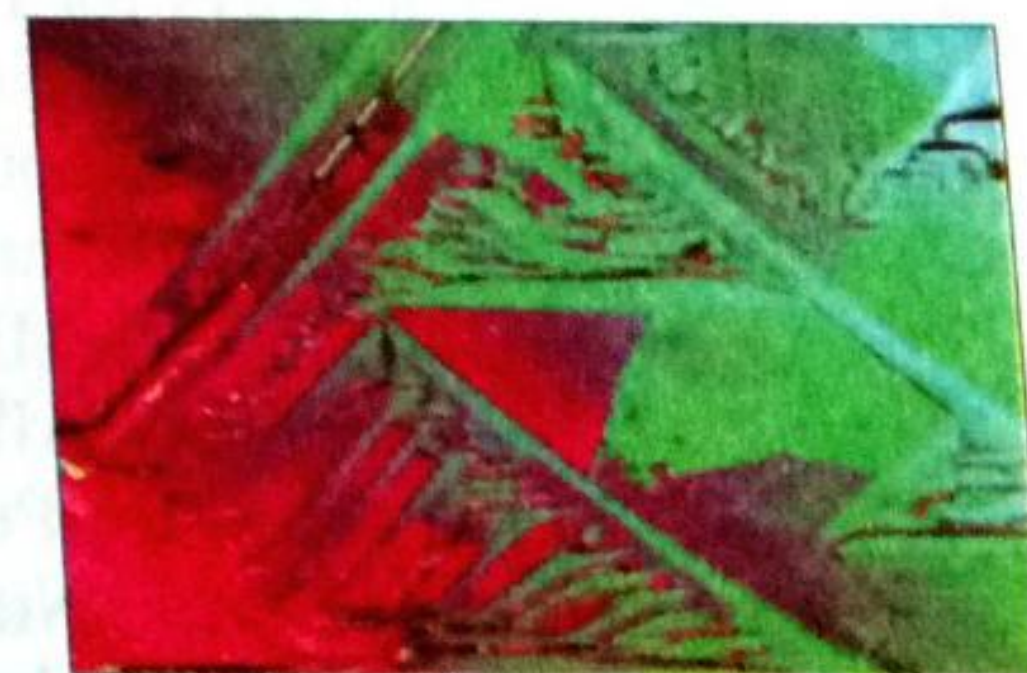
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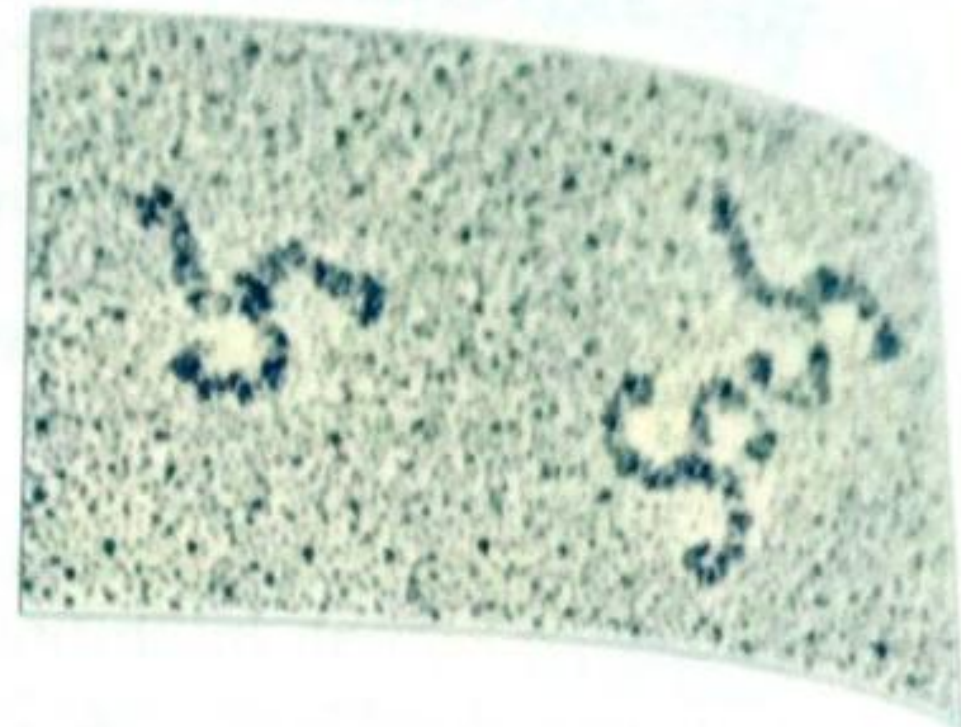
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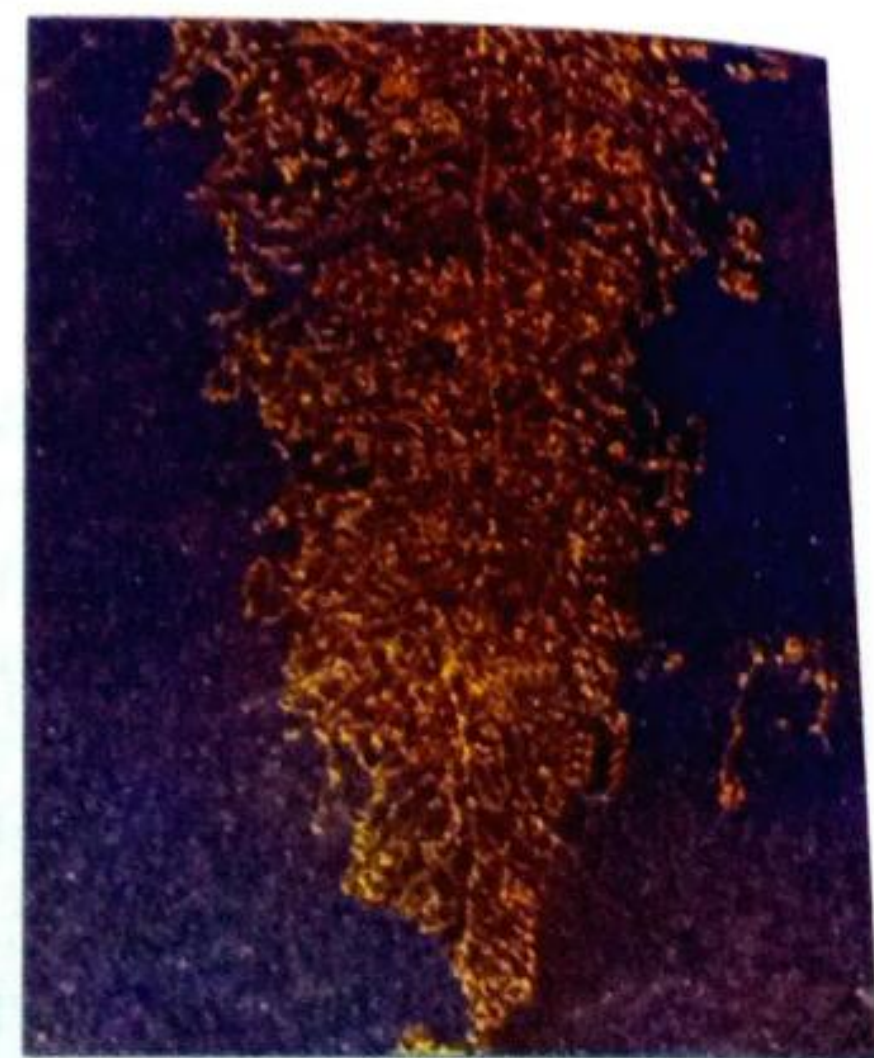
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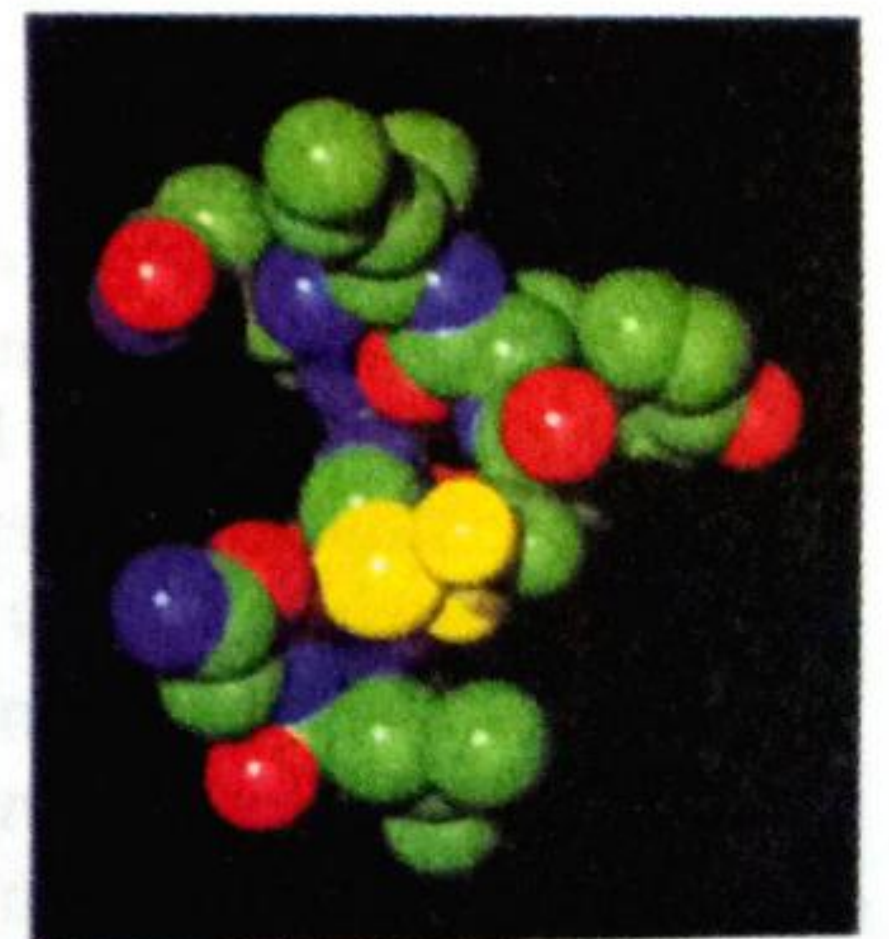
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