

# Professional Cooking 7th Edition

Professional Cooking On Cooking Study Guide to Accompany Professional Cooking NOLS  
Cookery Joy Of Cooking, Miniture Edition 1 Boston Cooking School Cook Book Essentials  
of Professional Cooking, Textbook and NRAEF Student Workbook The Good  
Housekeeping Cook Book Practical Cookery NOLS Backcountry Cooking Professional  
Baking, Student Study Guide Scottish Cookery Mastering the Art of French Cooking,  
Volume 1 The Book of Yields The Ultimate Nigerian Cookbook (7th Edition) The River  
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Verdene Ryder Harold McGee Wayne Gisslen Wayne Gisslen Wayne Gisslen Nancy  
Carter Crump Wayne Gisslen Wayne Gisslen Wayne Gisslen The Culinary Institute of  
America (CIA) Valerie J. Frey Elaine Sikorski Wayne Gisslen Mary Burnham Wayne  
Gisslen Wayne Gisslen Wayne Gisslen Andrew H. Feinstein

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Baking, Student Study Guide Scottish Cookery Mastering the Art of French Cooking,  
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River Cottage Cookbook The Good Housekeeping Illustrated Cookbook The Visual Food Encyclopedia The Culinary Professional On Baking Cookery the Australian Way Contemporary Living On Food and Cooking Professional Cooking, College Version + Book of Yields 8th Ed + Tasting Success Professional Cooking Professional Cooking 7th Edition College Version with Student Study Guide Visual Food Lover's Guide and WileyPLUS Set Hearthside Cooking Professional Cooking 7th Edition College Version W/CD-ROM with Visual Food Lovers Guide Set Professional Cooking, College Version All Access Pack for Professional Cooking 7th Edition Set The Professional Chef, 7e Study Guide Georgia's Historical Recipes Cooking to the Image Essentials of Professional Cooking The United States Catalog The United States Catalog Professional Cooking 7th Edition with Book of Yields 8th Edition and WileyPLUS Set Professional Cooking, College Version + Escoffier Professional Cooking, College Version + Tasting Success Purchasing *Wayne Gisslen Sarah R. Labensky Wayne Gisslen Claudia Pearson Marion Rombauer Becker Mary Johnson Lincoln Wayne Gisslen Good Housekeeping Institute (New York, N.Y.) Victor Ceserani Joanne Kuntz Wayne Gisslen Catherine Brown Julia Child Francis T. Lynch Chy Anegbu Hugh Fearnley-Whittingstall Good Housekeeping François Fortin John Draz Sarah R. Labensky Shirley M. Cameron Verdene Ryder Harold McGee Wayne Gisslen Wayne Gisslen Wayne Gisslen Nancy Carter Crump Wayne Gisslen Wayne Gisslen Wayne Gisslen The Culinary Institute of America (CIA) Valerie J. Frey Elaine Sikorski Wayne Gisslen Mary Burnham Wayne Gisslen Wayne Gisslen Wayne Gisslen Andrew H. Feinstein*

includes recipes from le cordon bleu cooking school nutritional analyses safety information a glossary of cooking terms and american british and french culinary vocabulary

for nearly two decades on cooking a textbook of culinary fundamentals has instructed thousands of aspiring chefs in the culinary arts the fifth edition update continues its proven approach to teaching both the principles and practices of culinary fundamentals while guiding you toward a successful career in the culinary arts teaching and learning experience the text s time tested approach is further enhanced with myculinarylab tm a dynamic online learning tool that helps you succeed in the classroom myculinarylab tm enables you to study and master content online in your own time and at your own pace builds a strong foundation based on sound fundamental techniques that focus on six areas essential to a well rounded culinary professional professionalism preparation cooking garde manger baking and presentation a wealth of chapter features helps you learn practice and retain concepts this is the stand alone version of the text a package is available containing both the text and myculinarylab with pearson etext using isbn

0133829170

the study guide to accompany professional cooking seventh edition is a useful tool to help students study and review the material in the textbook professional cooking it contains 35 chapters of key exercises related to key terms true false questions completion short answer and other written exercises and math exercises the purpose is to reinforce learning support your study efforts and assist you in mastering the material

bestselling nols cookbook an update to the classic guide to backcountry cooking new section on lightweight backpacking covers menu and ration planning packaging preparing a fire and site maintenance also available for the backcountry nols cookery field edition

this lay flat paperback format of the 1997 edition is truly an indispensable and beloved reference and recipe source for home cooks concerned about freshness nutrition and taste

clearly written extremely thorough volume revolutionized cooking in the 19th century with hundreds of recipes ranging from baked goods soups salads cakes and sauces to pastries pies poultry fish and meat ground breaking culinary encyclopedia elevated cooking and related activities to an art form that could be practiced by even the most inexperienced homemaker glimpse the culinary delights of the past with this wonderful cookbook this book is a treat for anyone who enjoys cooking or americana victorian decorating lifestyle

managers of restaurants and other foodservice operations need to know how to cook but do not have to be chefs in order to manage them effectively written by wayne gisslen author of the bestselling professional cooking this book gives managers in the foodservice field the information they need about cooking in order to do their jobs well note cd rom dvd and other supplementary materials are not included as part of ebook file

this edition has been completely redesigned and updated taking into account the recent trends toward healthy catering and the attractive presentation of food lavish full color photographs illustrate the stages involved in the preparation of various recipes many dishes are depicted in their finished form to give readers an impression of correct presentation and service this revision features nutritional data for the main recipes includes information about different types of foods and the processes of cookery along with hundreds of classic recipes many ingredients are given alternatives to comply

with the principles of healthy eating

meal planning for short outdoor trips 5 days or less and small groups 1 4 people 32 recipes including breakfasts dinners beverages desserts and snacks cut down on expense of freeze dried plus eat better nutritionally

this is the student study guide to accompany professional baking 7th edition gisslen s 7th edition of professional baking continues to educate hundreds of thousands of students with clear detailed instructions in the theory and techniques necessary to meet the demands of the professional kitchen the title continues to comprehensively cover baking basics while also offering enhanced coverage of higher level techniques such as pastry chocolate and sugar work balancing theory and practice professional baking provides both the understanding and performance abilities needed to progress and develop in a successful baking career also included with professional baking are six glossy method cards that provide step by step photos and instructions on mixing and pie methods and pastry basics

attitudes to food and cooking have undergone a radical transformation in recent years and the concept of using local produce has revolutionised the culinary world nowhere has this been taken up more enthusiastically than in scotland which boasts a vast and varied assortment of home grown produce including cheese fish game and vegetables catherine brown s acclaimed scottish cookery was one of the first books to highlight the richness and diversity of scotland s local larder explaining how to get the best out of such ingredients in hundreds of mouth watering and imaginative recipes this new edition features all the original recipes which sealed the book s reputation as the leading scottish cookery book as well as many new dishes fascinating culinary anecdotes and practical information on sourcing scottish produce contents includes oats and barley fish shellfish and seaweed game beef and lamb fruits sweets and puddings vegetables soups and other dishes sugar and spice cakes and baking scottish sweeties and preserves cheese culinary interchange

new york times bestseller the definitive cookbook on french cuisine for american readers what a cookbook should be packed with sumptuous recipes detailed instructions and precise line drawings some of the instructions look daunting but as child herself says in the introduction if you can read you can cook entertainment weekly i only wish that i had written it myself james beard featuring 524 delicious recipes and over 100 instructive illustrations to guide readers every step of the way mastering the art of french cooking offers something for everyone from seasoned experts to beginners who love good food and long to reproduce the savory delights of french cuisine julia child

simone beck and louisette bertholle break down the classic foods of france into a logical sequence of themes and variations rather than presenting an endless and diffuse catalogue of dishes from historic gallic masterpieces to the seemingly artless perfection of a dish of spring green peas throughout the focus is on key recipes that form the backbone of french cookery and lend themselves to an infinite number of elaborations bound to increase anyone's culinary repertoire julia has slowly but surely altered our way of thinking about food she has taken the fear out of the term haute cuisine she has increased gastronomic awareness a thousandfold by stressing the importance of good foundation and technique and she has elevated our consciousness to the refined pleasures of dining thomas keller the french laundry

the only product with yield information for more than 1 000 raw food ingredients the book of yields eighth edition is the chef's best resource for planning costing and preparing food more quickly and accurately now revised and updated in a new edition this reference features expanded coverage while continuing the unmatched compilation of measurements including weight to volume equivalents trim yields and cooking yields the book of yields eighth edition is a must have culinary resource

the ultimate nigerian cookbook 7th edition shows you how to make more than 92 of the most popular nigerian foods using over 500 photos and detailed step by step instruction my name is chy anegbu a professional chef and food blogger i have spent the last 9 months reworking this nigerian cookbook following recommendations and reviews received from previous editions what we have is a 192 paged giant cookbook that shows you how to make more than 92 different nigerian foods the ultimate nigerian cookbook features 20 nigerian soup recipes 14 nigerian rice recipes 18 nigerian small chops pastries 7 nigerian drink recipes 6 nigerian yam recipes 6 nigerian breakfast recipes 15 local nigerian recipes 4 swallow recipes it is a 192 paged cookbook with several other cooking tips and tricks with thousands of copies sold already our wonderful customers consider this the best nigerian west african cookbook in circulation whether you are a woman looking to surprise your man or perhaps you are a man looking to surprise your lady this is the right nigerian cookery book for you there are easy recipes for beginners and more complex ones for you to try as you learn the ropes the first 12 pages featured tips on healthy nigerian foods and explained most of the nigerian ingredients and local spices used in this nigerian cookbook i like to say that you will make better and healthier nigerian foods with the ultimate nigerian cookbook you will also find tips for food decoration as well as a food menu that makes your day to day meal planning a breeze in this edition 7th edition we updated all of the recipes in the sixth edition and added 14 more nigerian recipes the objective has always

been to offer you clear detailed and easy to follow recipes this 7th edition has 192 pages and 92 recipes while the 6th edition also sold by amazon had just 78 recipes and 160 pages this book contains everything i have learned about foods in the last thirty years the good thing is that you can learn all of that in just one month or less i have written thousands of articles about nigerian food recipes and reach out to thousands of people daily through my free weekly newsletters food blog and social handles i have been a food blogger for 10 years so i understand what makes a great cookbook

more than just a collection of hugh s recipes this book is a witty practical guide to the river cottage lifestyle from channel 4 s iconoclastic back to basics chef includes tips on how best to buy organic produce and for the more adventurous advice on rearing your own meat growing your own vegetables and tapping into the free wild harvest how much of this book you incorporate into your life is up to you but if all you do is grow a few herbs in a window box make nettle soup once a year and try a free range goose for christmas instead of a frozen turkey you will already i hope be enjoying your life more hugh fearnley whittingstall with over one hundred recipes and simon wheeler s acclaimed photography the river cottage cookbook has been a hugely influential and original book appealing to all downshifters and those who prefer their food to be full blooded and wholesome the river cottage cookbook has won the andre simon food book of the year award the guild of food writers michael smith award and the glenfiddich trophy and food book of the year this new edition s preface looks back at river cottage from the perspective of 2011 the book also includes new recipes new pictures and an updated directory that reflects the changes over the past ten years

a collection of over 1 400 recipes each featuring step by step instructions including 900 color photographs of finished dishes

the visual food encyclopedia what does a tree tomato look like what s the difference between a turnip and a rutabaga where does malanga come from how do you trim an artichoke bottom the visual food encyclopedia answers all these food questions and thousands more the visual food encyclopedia is the cook s companion in the market and the kitchen illustrating and explaining everything other cookbooks assume you already know it takes you by the hand and with a no nonsense approach tells you how to look for freshness when to buy each ingredient at its peak how to store it once you get it home and the best methods of preparation and cooking this extensive guide covers more than 1 000 ingredients including 70 different kinds of vegetables 63 varieties of fruits 37 types of meat 62 species of fish 34 different cereals and grains 47 herbs spices and condiments 30 kinds of cheese and milk products varieties of nuts and seeds

mushrooms seaweed sugars fats and oils and coffee and tea in large part the explaining is done with pictures over 1 200 of them the state of the art computer images are so clear and richly colored you ll want to eat the food right off the page and because you just have to see how some things are done like cutting a chicken into serving pieces basic techniques are clearly illustrated with original step by step photographs this unique book doesn t ignore health concerns either all the entries include nutritional highlights a glossary of terms along with a comprehensive index of the technical and most commonly known names for each entry are provided at the end of the book plus while this is an encyclopedia not a cookbook serving ideas and traditional recipes using selected ingredients are featured from the novice cook to the experienced chef there are timeless lessons to be learned from the visual food encyclopedia

provides answers to questions in the spaces reserved for student response for ease of grading

on baking third edition brings a fresh new design and 350 new images to the fundamentals approach that has prepared thousands of students for successful careers in the baking and pastry arts it teaches both the hows and whys starting with general procedures highlighting core principles and skills and then presenting many applications and sample recipes professionalism breads desserts and pastries and advanced pastry work are each covered in detail and baking and pastry arts are presented in cultural and historical context throughout an expanded recipe testing program involving chef instructors at leading culinary schools ensures superior accuracy clarity and instructional value this edition reflects key trends including artisan baking sensory science and flavor pairing and is complemented by a greatly enhanced support package including media solutions myculinarylab for course management and pearson kitchen manager for recipe management this is the stand alone version of the text this text can also be purchased with 2014 myculinarylab with pearson etext by using isbn 0133789489

cookery the australian way was first published in 1966 this limited edition hardback commemorative version of the seventh edition celebrates the 40th birthday of a book that has inspired generations of home economics students not only does this book reflect the ever increasing diversity of australia food over forty years but it is a vibrant piece of cultural and publishing history as well it features an 18 page overview of all seven editions including historical information covers sample pages and comments from a range of people who have fond memories of using cookery the australian way over the years page references to all chapters and recipes remain the same so the current 7th

edition and this commemorative version can be used side by side in the classroom

on food and cooking is a unique blend of culinary lore and scientific explanation that examines food its history its make up and its behavior when we cook it cool it dice it age it or otherwise prepare it for eating generously spiced with historical and literary anecdote it covers all the major food categories from meat and potatoes to sauce bearnaise and champagne easy to understand scientific explanations throw light on such mysteries as why you can whip cream but not milk what makes white meat white whether searing really seals in flavor how to tell stale eggs from fresh why fruits ripen and vegetables don't how to save a sauce what hops do and what happens when you knead dough a chapter on nutrition reveals that americans have been obsessed with their diet since the 1800s and exposes the fallacies behind food fads past and present there's a section on additives a not so new addition to food and taste and smell our two pleasure giving senses of the oldest sense on earth with more than 200 illustrations including extraordinary photographs of food taken through the electron microscope this book will delight and fascinate anyone who has ever cooked savored or wondered about food

for cooks who want to experience a link to culinary history hearthside cooking is a treasure trove of early american delights first published in 1986 it has become a standard guide for museum interpreters and guides culinary historians historical reenactors campers scouts and home cooks interested in foodways and experimenting with new recipes and techniques hearthside cooking contains recipes for more than 250 historic dishes including breads soups entrees cakes custards sauces and more for each dish nancy carter crump provides two sets of instructions so dishes can be prepared over the open fire or using modern kitchen appliances for novice hearthside cooks crump offers specific tips for proper hearth cooking including fire construction safety tools utensils and methods more than just a cookbook hearthside cooking also includes information about the men and women who wrote the original recipes which crump discovered by scouring old virginia cookbooks hand written receipt books and other primary sources in archival collections with this new edition crump includes additional information on african american foodways how the civil war affected traditional southern food customs and the late nineteenth century transition from hearth to stove cooking hearthside cooking offers twenty first century cooks an enjoyable informative resource for traditional cooking

this is the best selling undergraduate food preparation textbook in the marketplace it has a long standing reputation for being comprehensive yet easy for students to



understand and follow wayne gisslen's reputation for being able to simply yet comprehensively communicate information to beginning chefs is unsurpassed. professional cooking seventh edition includes videos that will help further illustrate the correct techniques in the kitchen. on top of that there are over 100 new recipes, some with particular emphasis on international cooking. enhanced visual program includes over 220 new color photos including plated dishes, procedures, and products. approximately 100 new recipes have been added for a total of 650 recipes, plus another 600 variations. more focus on international recipes and variations. enhanced topical coverage on such things as food science, molecular gastronomy, international recipes, and culinary maths. chapter 10, understanding meats, now includes all information on meat fabrication in one convenient place. up-to-date nutrition guidelines, thoroughly revised and enhanced. culinary companion recipe management software contains all recipes from the book and 90 bonus recipes. the software is available through download with the registration code in the back of the book.

the professional chef, the official text of the culinary institute of america's culinary degree program, has taught tens of thousands of chefs the techniques and fundamentals that have launched their careers. now in a revolutionary revision, the professional chef seventh edition not only teaches the reader how but is designed to reflect why the cia methods are the gold standard for chefs. with lavish four-color photography and clear, instructive text, the professional chef seventh edition guides culinary students, professional aspirants, and serious home cooks alike to mastery of the kitchen. over 660 classic and contemporary recipes, with almost 200 variations, were chosen especially for their use of fundamental techniques. these techniques and recipes form a foundation from which a professional chef or home cook can build a personal repertoire. from *mise en place* preparation to finished dishes, the book covers stocks, sauces, and soups; meats, poultry, fish, and shellfish; vegetables, potatoes, grains, and legumes; pasta and dumplings; breakfast and *garde manger*; baking and pastry. in addition to a comprehensive treatment of techniques and recipes, the professional chef seventh edition teaches readers other critical elements of the professional chef's domain: much of it universally applicable to any kitchen, from an introduction to the professional to the identification of tools and ingredients to nutrition, food science, and food and kitchen safety. the book is a wealth of beautifully presented information useful for any cook. the culinary institute of america has been hailed as the nation's most influential training school for professional cooks. by *Time* magazine, the professional chef seventh edition, the cornerstone of its program in book form, belongs on the shelf of every serious cook.

georgia's historical recipes is an exploration of our state's oldest recipes from the

antebellum period through world war ii as painstakingly researched by georgia archivist valerie j frey this volume begins with a discussion of old recipes as primary sources and what they can tell us about the history and culture of their era and how to bring them to life in modern kitchens frey then moves into fifty sections that can be read alone yet allow readers to build an understanding of how foodways evolved over time some sections highlight a single recipe illustrating how changes in technology agriculture transportation communication and social patterns led to changes in georgia kitchens most of the recipes are previously unpublished waiting in archives to be rediscovered other sections explore our oldest cookbooks offering biographical and cultural background information that makes them more meaningful for the first time georgians have a list of the state s early cookbooks and its cooking experts readers will learn where to find georgia s oldest recipes and discover many examples to whet their appetites literally and figuratively for a taste of georgia s past

cooking to the image a plating handbook offers readers a fascinating perspective of a culinary art that demonstrates taste as not simply a means of creating flavor but also a cultural context larger than the professional kitchen it provides future chefs with the prerequisites to cultivate a professional viewpoint of plating by considering the different ways a chef looks at food its goal is to provide a map of how a chef creates a plate of food by considering such questions as where in the menu is this food item to be placed what food is selected how is the food prepared how will it be served how is it presented in relationship to other food on the plate how much will it cost plating exposes a chef s deepest beliefs about what food is and how food should be structured as a design process cooking to the image a plating handbook outlines how personal creativity and professional traditions fuse to create successful plated presentations of food

essentials of professional cooking second edition focuses on fundamental cooking procedures and techniques functions of ingredients and desired results to empower the reader with the keen understanding necessary to prepare virtually any dish to perfection without relying solely on a recipe specially constructed to meet the on the job demands of food service managers the streamlined approach of essentials of professional cooking second edition extends the benefits of this material to students and professionals in hospitality management and food service management

purchasing selection and procurement for the hospitality industry 9th edition is a learning centered text that includes several pedagogical enhancements to help students quickly acquire and retain important information it is written for those who will be involved with some phase of purchasing throughout their hospitality careers this text

covers product information as well as management of the purchasing function and how this relates to a successful operation it also acts as a comprehensive reference guide to the selection and procurement functions within the hospitality industry purchasing selection and procurement for the hospitality industry is the comprehensive and up to date hospitality purchasing text available today

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# Unlocking the Mystery of 35 Kilograms: A Journey into the World of Weight Conversion

Have you ever found yourself staring at a package label, intrigued by the weight listed in kilograms but completely stumped when it comes to understanding its equivalent in pounds? Or perhaps you're planning an international trip and need to convert your luggage weight from kilograms to pounds to ensure you don't exceed airline limits? The seemingly simple act of converting units of weight—in this case, 35 kilograms to pounds—opens a door to a deeper understanding of measurement systems and their practical applications in our everyday lives. This article will guide you through the process, explore the significance of weight conversion, and answer some frequently asked questions.

## Understanding the Metric and Imperial Systems

Before diving into the conversion, let's briefly explore the two major systems of measurement: the metric system (also known as the International System of Units or SI) and the imperial system. The metric system, used predominantly worldwide, is based on units of ten (like kilometers, grams, and liters), making conversions relatively straightforward. The imperial system, prevalent in the United States and a few other countries, utilizes units like pounds, feet, and gallons, which are not based on a decimal system, resulting in less intuitive conversions. The key players in our conversion are:

**Kilogram (kg):** The base unit of mass in the metric system. **Pound (lb):** A unit of mass in the imperial system.

## The Conversion Factor: Bridging the Gap

The crucial element in converting 35 kilograms to pounds is the conversion factor. This factor represents the relationship between the two units. One kilogram is approximately equal to 2.20462 pounds. This means that for every kilogram, you have 2.20462 pounds.



## Calculating 35 Kilograms to Pounds

Now, let's perform the calculation: To convert 35 kilograms to pounds, we simply multiply the weight in kilograms by the conversion factor:  $35 \text{ kg} \times 2.20462 \text{ lb/kg} \approx 77.16 \text{ lb}$ . Therefore, 35 kilograms is approximately equal to 77.16 pounds. We use the approximation symbol ( $\approx$ ) because the conversion factor is a rounded value. For most practical purposes, rounding to 77 pounds is sufficient.

## Real-Life Applications of Weight Conversion

Understanding weight conversions isn't just an academic exercise; it has numerous practical applications:

- International Travel:** Airlines often specify baggage weight limits in kilograms or pounds. Knowing how to convert between these units ensures you pack appropriately and avoid excess baggage fees.
- Shipping and Logistics:** Businesses involved in shipping goods across borders must accurately convert weights to ensure correct pricing and handling.
- Cooking and Baking:** Many international recipes list ingredients in grams or kilograms. Converting these measurements to pounds and ounces is essential for accurate cooking.
- Healthcare:** Doctors and nurses often use both metric and imperial units. Converting between them is vital for accurate dosage calculations and patient monitoring.
- Scientific Research:** Scientists frequently work with data from various sources, requiring them to convert units consistently to ensure accurate analysis.

## Beyond the Basics: Working with Different Units

While we've focused on kilograms and pounds, it's important to note that other units of weight exist within both the metric and imperial systems. For example, within the metric system, you might encounter grams (1000 grams = 1 kilogram) or tonnes (1000 kilograms = 1 tonne). In the imperial system, you might encounter ounces (16 ounces = 1 pound) or tons (2000 pounds = 1 ton). Understanding the relationships between these units is crucial for complete mastery of weight conversions.

# Summary: Mastering Weight Conversions

This article explored the conversion of 35 kilograms to pounds, emphasizing the importance of understanding the metric and imperial systems and the crucial role of the conversion factor. We demonstrated the calculation and highlighted the practical applications of weight conversion in various aspects of life, from travel to scientific research. By grasping the principles presented here, you can confidently navigate the world of weight conversions, making your tasks more efficient and accurate.

## Frequently Asked Questions (FAQs)

1. Is the conversion factor 2.20462 exact? No, it's an approximation. The exact conversion factor is slightly more complex, but for most practical purposes, 2.20462 is sufficiently accurate. 2. Can I use online converters? Yes, many online converters are readily available to perform these calculations quickly and easily. However, understanding the underlying principles is still beneficial. 3. What if I need to convert pounds to kilograms? Simply divide the weight in pounds by the conversion factor (2.20462). 4. Are there any significant differences between mass and weight? Yes, while often used interchangeably, mass is the amount of matter in an object, while weight is the force of gravity acting on that mass. However, the conversion factor remains essentially the same for practical purposes on Earth. 5. How accurate does my conversion need to be? The required accuracy depends on the application. For baggage allowance, rounding to the nearest pound is usually sufficient. For scientific research or medical dosages, higher accuracy might be necessary.

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