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HDPE, 287
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IBMP, 223
KHT, see potassium bicarbonate
KMBS, see potassium metabisulfite
LAB, see lactic acid bacteria
LRV, 163
MLF, see malolactic fermentation
MP, 224
OTR, see oxygen transmission rate
QUATS, see quaternary ammonium
PCR, 209
PVC, see polyvinyl chloride
PVPP, see polyvinylpyrrolidone
TCA, 223
VSC, see volatile sulfur compounds

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