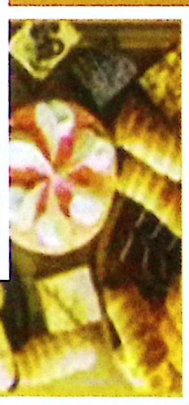


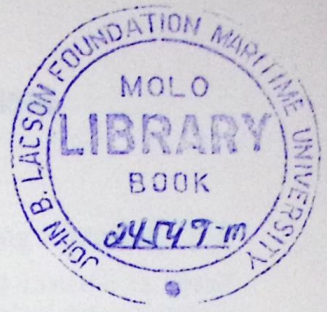
Bread and Pastry

PRODUCTION NC II

2nd Edition



Fil
641-815
P896
2022
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Bread and Pastry Production NC II

2nd edition

Corazon Barateta-Prades, MAED H.E.

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ISBN 978-621-409-180-5

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Cover Design: Ronie L. Cama

Published by: BOOKS ATBP. PUBLISHING CORP.
707 Tiaga corner Kasipagan Streets
Barangka Drive, Mandaluyong City
Tel. # : 8533-6652 • Telefax: 8533-6370
Email : books_atbp001@yahoo.com

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