FINDING AID:

17-143

**RECORD GROUP:** RG 17 - Agriculture

SERIES:

B-VII - Project files of the Processing, Distribution Retailing

Program, Research Branch

BAN Number/BOX: 1996-01234-7 - boxes 1-5

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INVENTORY OF PROJECTS CONTRACT RESEARCH CENTER (CFAR) BLDG 55

PROCESSING DISTRIBUTION RETAILING (P.D.R.)
CONTACT: DON LEGER DIANE GOSSELIN COUSINEAU

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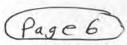
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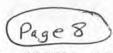
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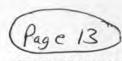
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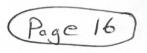
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