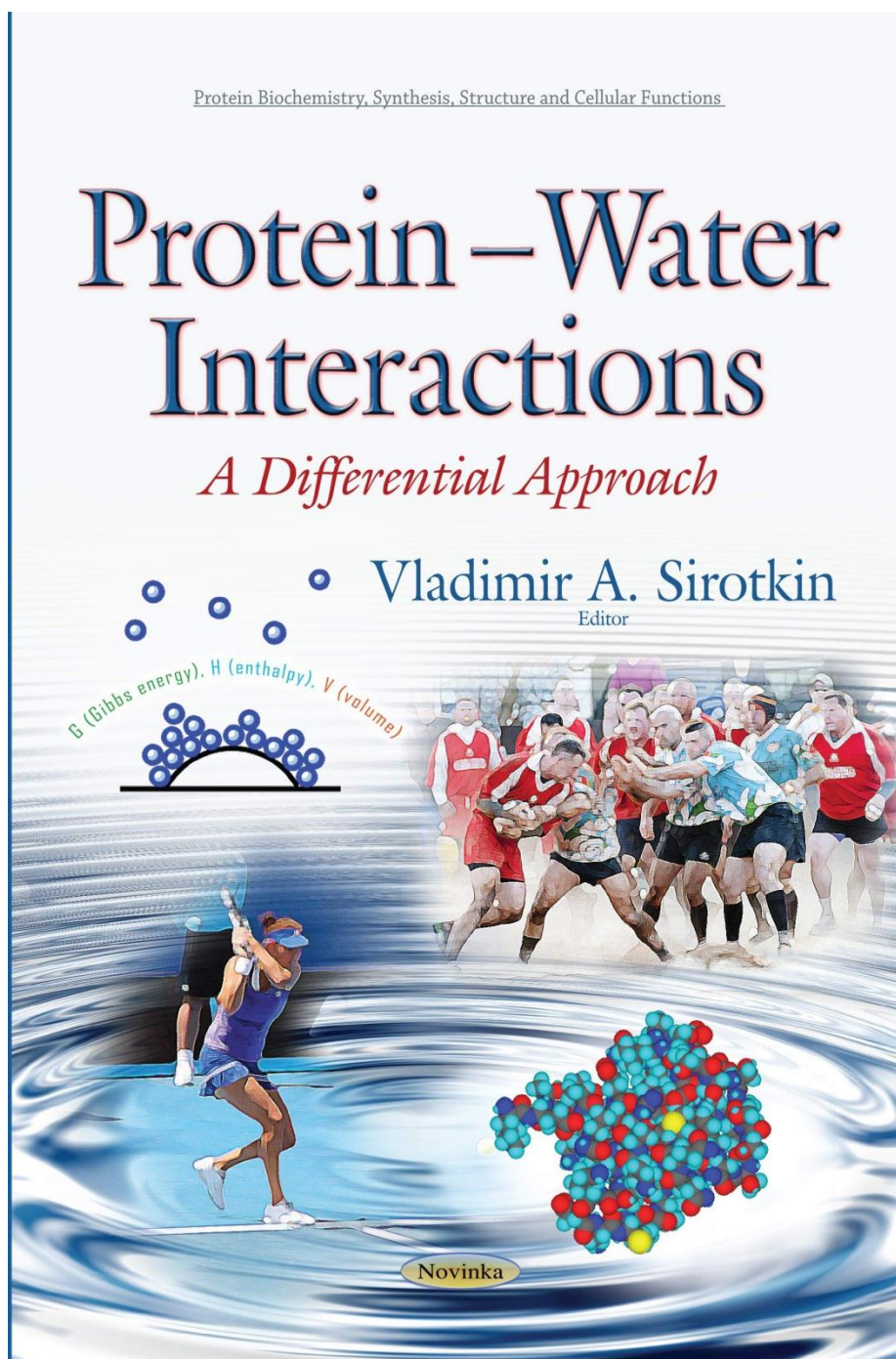


Books of Vladimir Sirotkin

Kazan Federal University,

A.M. Butlerov Institute of Chemistry

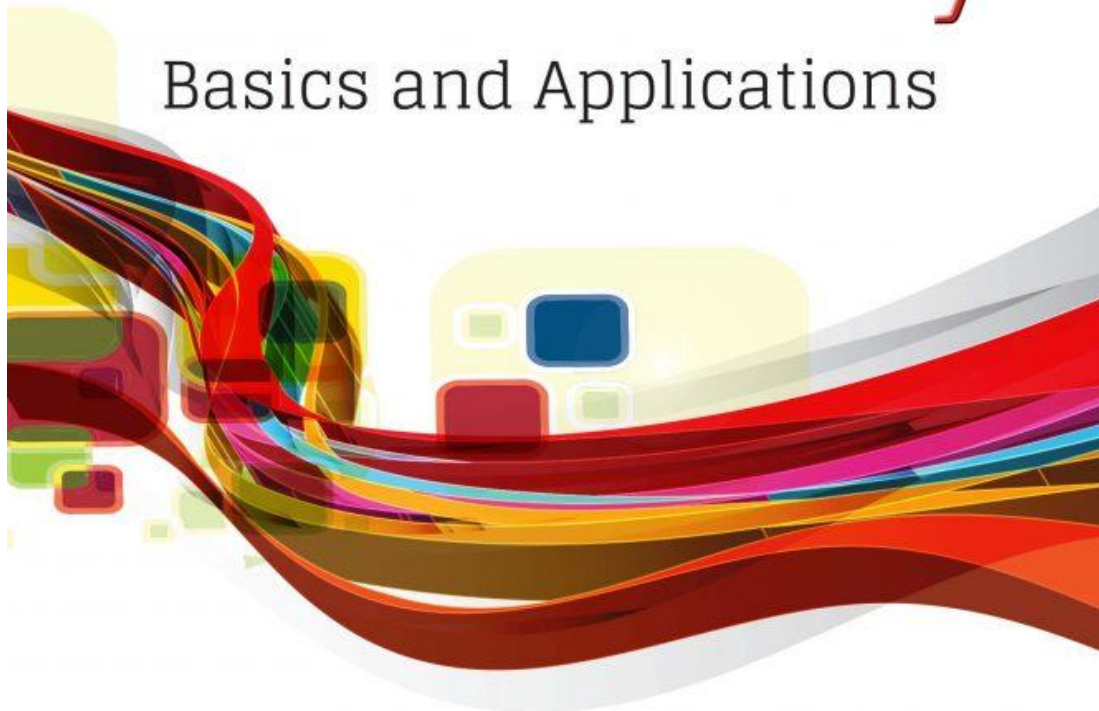
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Basics and Applications

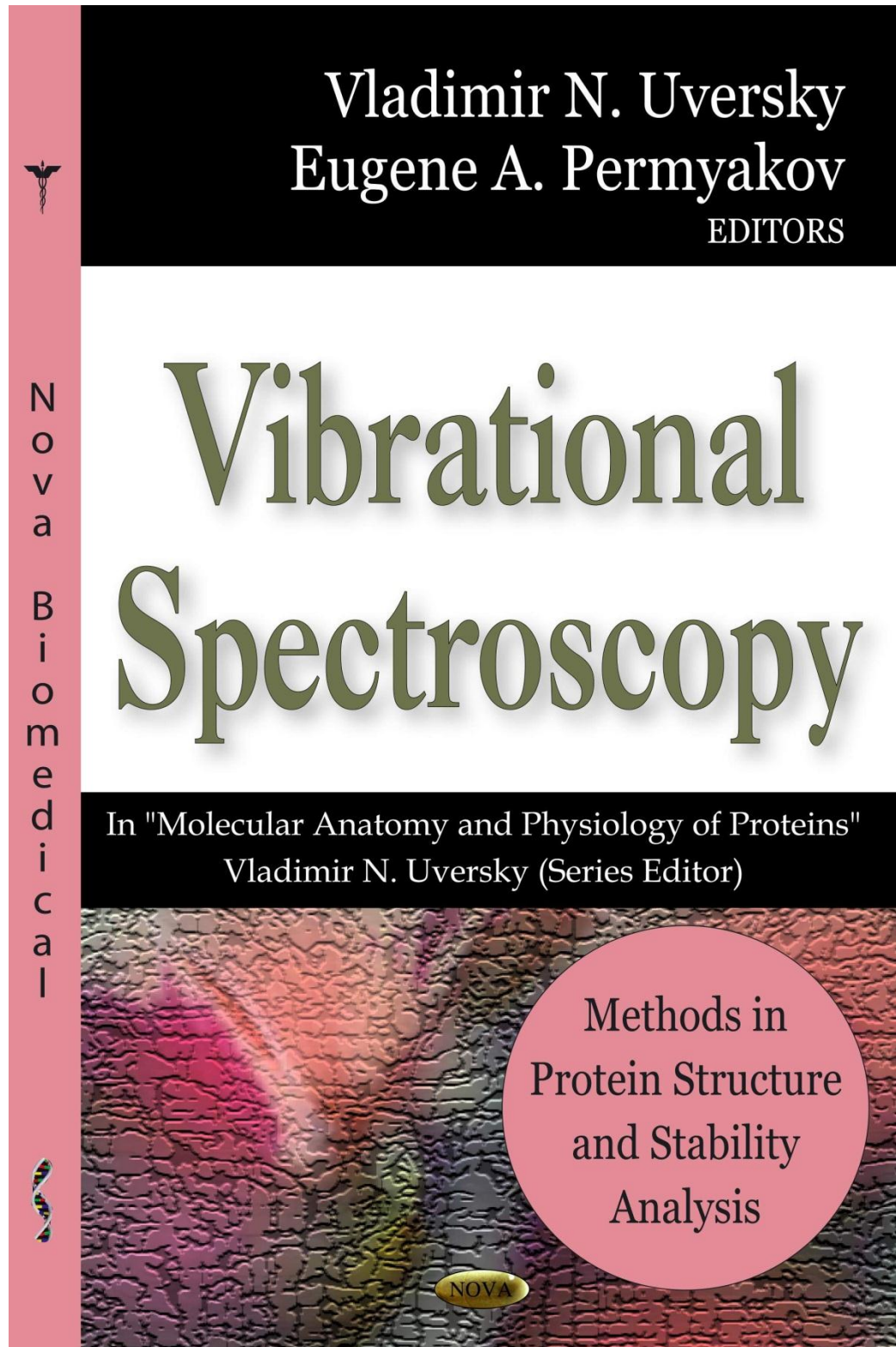


Amy Woods • Lila Chavez
Editors

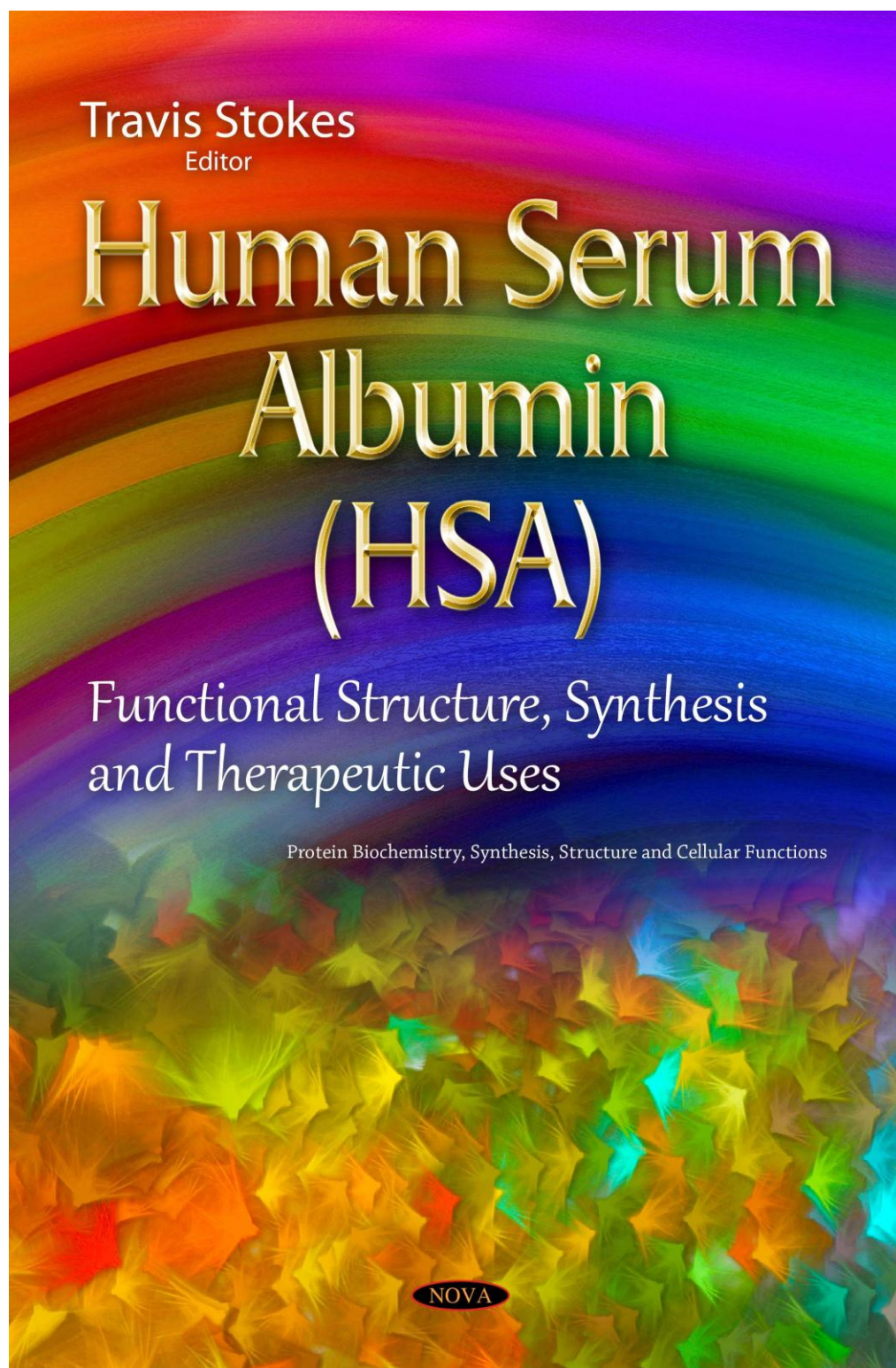
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