

Baking 3rd Edition Sarah Labensky

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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™, a dynamic online learning tool that helps you succeed in the classroom. MyCulinaryLab™ 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 state of the art of modern lightwave system design Recent advances in lightwave technology have led to an explosion of high-speed global information systems throughout the world. Responding to the growth of this exciting new technology, Lightwave Technology provides a comprehensive and up-to-date account of the underlying theory, development, operation, and management of these systems from the perspective of both physics and engineering. The first independent volume of this two-volume set, Components and Devices, deals with the multitude of silica- and semiconductor-based optical devices. This second volume, Telecommunication Systems, helps readers understand the design of modern lightwave systems, with an emphasis on wavelength-division multiplexing (WDM) systems. * Two introductory chapters cover topics such as modulation formats and multiplexing techniques used to create optical bitstreams * Chapters 3 to 5 consider degradation of optical signals through loss, dispersion, and nonlinear impairment during transmission and its corresponding impact on system performance * Chapters 6 to 8 provide readers with strategies for managing degradation induced by amplifier noise, fiber dispersion, and various nonlinear effects

* Chapters 9 and 10 discuss the engineering issues involved in the design of WDM systems and optical networks. Each chapter includes problems that enable readers to engage and test their new knowledge to solve problems. A CD containing illuminating examples based on RSoft Design Group's award-winning OptSim optical communication system simulation software is included with the book to assist readers in understanding design issues. Finally, extensive, up-to-date references at the end of each chapter enable students and researchers to gather more information about the most recent technology breakthroughs and applications. With its extensive problem sets and straightforward writing style, this is an excellent textbook for upper-level undergraduate and graduate students. Research scientists and engineers working in lightwave technology will use this text as a problem-solving resource and a reference to additional research papers in the field.

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. 0133789489 / 9780133789485 On Baking Plus 2014 MyCulinaryLab with Pearson eText -- Access Card Package Package consists of: 0132374560 / 9780132374569 On 0133827569 / 9780133827569 2014 MyCulinaryLab with Pearson eText -- Access Card -- for On Baking

This is the eBook of the printed book and may not include any media, website access codes, or print supplements that may come packaged with the bound book. This comprehensive text is designed for courses in baking and the pastry arts, yet still accessible to the aspiring home baker. Help readers understand the how and why of successful baking. On Baking, Third Edition, Update enhances the fundamentals approach that has prepared thousands of students for successful careers in the baking and pastry arts. It teaches both the how and why, starting with general procedures, highlighting core principles and skills, and then presenting applications and sample recipes. Professionalism, breads, desserts and pastries, advanced pastry work—including chocolate work—are each covered in detail. To help students truly master baking, the book also incorporates scientific, cultural, and historical aspects of the culinary arts. More than 230 new full-color photographs, 40 new recipes, and information on key trends like healthy baking, wedding cakes, and plating techniques help prepare readers to use the latest methods and recipes. Also available with MyCulinaryLab This title is also available with MyCulinaryLab—an online homework, tutorial, and assessment program designed to work with this text to engage students and improve results. With its vast collection of recipes tested in the kitchens of top culinary schools and an extensive ingredient database, Pearson Kitchen Manager allows Chefs to maximize the value of their recipe

content. New Culinary Math Problem-Sets for baking are designed to help students with varying levels of math knowledge master the basic math skills they need to be successful in the kitchen, and apply them within the context of baking. NOTE: You are purchasing a standalone product; MyCulinaryLab does not come packaged with this content. If you would like to purchase both the physical text and MyCulinaryLab search for ISBN-10: 0134115252/ISBN-13: 9780134115252. That package includes ISBN-10: 0133886751/ISBN-13: 9780133886757 and ISBN-10: 0134109406/ISBN-13: 9780134109404. MyCulinaryLab should only be purchased when required by an instructor.

For courses in baking and pastry. The how's and why's of baking On Baking: A Textbook of Baking and Pastry Fundamentals has prepared thousands of students for successful careers in the baking and pastry arts. It presents core baking principles and the fundamental skills needed to produce a wide array of baked goods and confections. Aligned to ACF baking and pastry standards, the 4th edition has a new chapter dedicated to healthy baking and dessert plating. On Baking , 4th Edition, will also be available in summer 2020 via Revel(tm) , an interactive learning environment that enables students to read, practice, and study in one continuous experience. Use ISBN 9780135240144 to purchase the Revel access card.

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The ideal textbook for non-science majors, this lively and engaging introduction encourages students to ask questions, assess data critically and think like a scientist. Building on the success of previous editions, Dinosaurs has been thoroughly updated to include new discoveries in the field, such as the toothed bird specimens found in China and recent discoveries of dinosaur soft anatomy. Illustrations by leading paleontological illustrator John Sibbick and new, carefully-chosen photographs, clearly show how dinosaurs looked, lived and their role in Earth history. Making science accessible and relevant through clear explanations and extensive illustrations, the text guides students through the dinosaur groups, emphasizing scientific concepts rather than presenting endless facts. Grounded in the common language of modern evolutionary biology – phylogenetic systematics – students learn to think about dinosaurs the way that professional paleontologists do.

Today's food service professional must master more than the basics of bechamel, butchering, and bread-baking. He or she must

be equally skilled in the business of food service. Applied Math For Food Service is a unique worktext of math skills designed to support and complement any course in culinary arts. By applying basic math skills in the context of real-world situations, this workbook encourages students to progress logically through a series of common mathematical applications.

Written for all levels of skill, The Ganja Kitchen Revolution celebrates not just the effects of cannabis, but the myriad of unique flavours that come with it. This mammoth recipe collection explores a whole host of culinary influences and pairs every recipe with a cannabis strain whose flavour complements the dish. Deliciously exotic global dishes include, Indian Mango Lassis, English Buttermilk Currant Scones, German Meat Loaves and Japanese Green Tea Mochi Ice Cream. Also includes dosing chart and labels dishes suitable for restricted diets.

For courses in baking and the pastry arts. 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.

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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. 013308048X / 9780133080483 On Baking Plus 2012 MyCulinaryLab with Pearson eText -- Access Card Package Package consists of: 0132374560 / 9780132374569 On Baking 0132955474 / 9780132955478 2012 MyCulinaryLab with Pearson eText -- Access Card -- for On Baking

This is the eBook of the printed book and may not include any media, website access codes, or print supplements that may come packaged with the bound book. Designed for a variety of audiences, this book combines a framework for understanding wine and making intelligent food pairing decisions. By emphasizing the basics of wine and the basics of food pairing techniques, it offers content that is relevant to novice and intermediate readers and restaurateurs. Thoroughly class-tested, it includes classic pairing combinations and principles that can be used with New World cuisine. Colorful maps, practice quizzes and pronunciation guides help demystify the subject and guide readers through the maze of wine information.

This package contains the following components: 0131195786: DVD - Knife Skills 0131716727: Prentice Hall Dictionary of Culinary Arts, The: Academic Version 0135101530: MyCulinaryLab 013715576X: On Cooking: A Textbook of Culinary Fundamentals 0131579231: On Baking: A Textbook of Baking and Pastry Fundamentals 0131713329: Cooking Techniques DVD 0132557800: MasterCook 11

Comprehensive and well-written, this text emphasizes an understanding of cooking fundamentals, explores the preparation of fresh ingredients, and provides information on other relevant topics, such as food history and food science.

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.

For courses in baking and the pastry arts. 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 package contains the following components: -0135151201: iCook Access Code Card for On Baking: A Textbook of Baking and Pastry Fundamentals -0131579231: On Baking: A Textbook of Baking and Pastry Fundamentals -0132357755: Study Guide for On Baking: A Textbook of Baking and Pastry Fundamentals

An up-to-date, comprehensive guide to understanding and applying food science to the bakeshop. The essence of baking is chemistry, and anyone who wants to be a master pastry chef must understand the principles and science that make baking work. This book explains the whys and hows of every chemical reaction, essential ingredient, and technique, revealing the complex mysteries of bread loaves, pastries, and everything in between. Among other additions, How Baking Works, Third Edition includes an all-new chapter on baking for health and wellness, with detailed information on using whole grains, allergy-free baking, and reducing salt, sugar, and fat in a variety of baked goods. This detailed and informative guide features: An introduction to the major ingredient groups, including sweeteners, fats, milk, and leavening agents, and how each affects finished baked goods Practical exercises and experiments that vividly illustrate how different ingredients function Photographs and illustrations that show the science of baking at work End-of-chapter discussion and review questions that reinforce key concepts and test learning For both practicing and future bakers and pastry chefs, How Baking Works, Third Edition offers an unrivaled hands-on learning experience. 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 0133829170 / 9780133829174 On Cooking Update Plus MyCulinaryLab with Pearson eText -- Access Card Package Package consists of: 0133458555 / 9780133458558 On Cooking Update 0133780163 / 9780133780161 MyCulinaryLab with Pearson eText -- Access Card -- for On Cooking Update

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solutions MyCulinaryLab for course management and Pearson Kitchen Manager for recipe management. This package contains the following components: 0132374560 On Baking 0133458806 National Restaurant Association Cooking/Baking Answer Sheet 0133044424 2012 MyCulinaryLab -- Access Card

For courses in cooking and food prep. Market-leading cooking text For over two decades, On Cooking: A Textbook of Culinary Fundamentals has prepared students for successful careers in the culinary arts. Clear and comprehensive, this best-selling text teaches the "hows" and "whys" of cooking and baking principles, while providing step-by-step instructions, visual guidance, and recipes to clarify techniques. The 6th edition expands its "fundamentals" approach, reflects key trends, and adds information on healthy cooking, sous-vide, curing, and smoking, plus dozens of new recipes and more than 200 new photographs. Also available with MyLab Culinary MyLab(tm) is the teaching and learning platform that empowers you to reach every student. By combining trusted author content with digital tools and a flexible platform, MyLab personalizes the learning experience and improves results for each student. MyLab Culinary uses engaging, multimedia resources to demonstrate the essential skills, techniques, and recipes that culinary students and chefs need to succeed in any kitchen. Learn more about MyLab Culinary. Prepare for the kitchen with Pearson Kitchen Manager, maximizing the value of your recipe content. With this collection of On Cooking recipes, you can quickly perform simple tasks such as recipe scaling, recipe costing, and recipe conversions. Note: You are purchasing a standalone product; MyLab Culinary does not come packaged with this content. Students, if interested in purchasing this title with MyLab Culinary, ask your instructor for the correct package ISBN and Course ID. Instructors, contact your Pearson representative for more information. If you would like to purchase both the physical text and MyLab Culinary search for: 0134872789 / 9780134872780 On Cooking Plus MyCulinaryLab and Pearson Kitchen Manager with Pearson eText -- Access Card Package, 6/e Package consists of: 0134441907 / 9780134441900 On Cooking: A Textbook of Culinary Fundamentals, 6/e 0134872770 / 9780134872773 MyCulinaryLab and Pearson Kitchen Manager with Pearson eText -- Access Card -- for On Cooking, 6/e This print textbook is available for students to rent for their classes. The Pearson print rental program provides students with affordable access to learning materials, so they come to class ready to succeed. For courses in baking and pastry. The how's and why's of baking On Baking: A Textbook of Baking and Pastry Fundamentals has prepared thousands of students for successful careers in the baking and pastry arts. It presents core baking principles and the fundamental skills needed to produce a wide array of baked goods and confections. Aligned to ACF baking and pastry standards, the 4th edition has a new chapter dedicated to healthy baking and dessert plating. It also comes with Pearson Kitchen Manager, an online platform with hundreds of recipes and tools for customizing, scaling, costing, and converting recipes.

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Mastering products may not be included, may be incorrect, or may be previously redeemed. Check with the seller before completing your purchase. This comprehensive text is designed for courses in baking and the pastry arts, yet still accessible to the aspiring home baker This package includes MyCulinaryLab® Help readers understand the how and why of successful baking On Baking, Third Edition, Update enhances the fundamentals approach that has prepared thousands of students for successful careers in the baking and pastry arts. It teaches both the how and why, starting with general procedures, highlighting core principles and skills, and then presenting applications and sample recipes. Professionalism, breads, desserts and pastries, advanced pastry work-including chocolate work-are each covered in detail. To help students truly master baking, the book also incorporates scientific, cultural, and historical aspects of the culinary arts. More than 230 new full-color photographs, 40 new recipes, and information on key trends like healthy baking, wedding cakes, and plating techniques help prepare readers to use the latest methods and recipes. Personalize learning with MyCulinaryLab MyCulinaryLab is an online homework, tutorial, and assessment program designed to work with this text to engage students and improve results. With its vast collection of recipes tested in the kitchens of top culinary schools and an extensive ingredient database, Pearson Kitchen Manager allows Chefs to maximize the value of their recipe content. New Culinary Math Problem-Sets for baking are designed to help students with varying levels of math knowledge master the basic math skills they need to be successful in the kitchen, and apply them within the context of baking. 0134115252/ 9780134115252 On Baking (Update) Plus MyCulinaryLab with Pearson eText -- Access Card Package, 3/e Package consists of: 0133886751 / 9780133886757 On Baking (Update): A Textbook of Baking and Pastry Fundamentals 0134109406 / 9780134109404 MyCulinaryLab with Pearson eText -- Access Card -- for On Baking (Update)

This comprehensive text is designed for courses in baking and the pastry arts, yet still accessible to the aspiring home baker Help readers understand the how and why of successful baking On Baking, Third Edition, Update enhances the fundamentals approach that has prepared thousands of students for successful careers in the baking and pastry arts. It teaches both the how and why, starting with general procedures, highlighting core principles and skills, and then presenting applications and sample recipes. Professionalism, breads, desserts and pastries, advanced pastry work-including chocolate work-are each covered in detail. To help students truly master baking, the book also incorporates scientific, cultural, and historical aspects of the culinary arts. More than 230 new full-color photographs, 40 new recipes, and information on key trends like healthy baking, wedding cakes, and plating techniques help prepare readers to use the latest methods and recipes. Also available with MyCulinaryLab This title is also available with MyCulinaryLab--an online homework, tutorial, and assessment program designed to work with this text to engage students and improve results. With its vast collection of recipes tested in the kitchens of top culinary schools and an extensive ingredient database, Pearson Kitchen Manager allows Chefs to maximize the value of their recipe content. New Culinary Math Problem-Sets for baking are designed to help students with varying levels of math knowledge master the basic math skills they need to be successful in the kitchen, and apply them within the context of baking. NOTE: You are purchasing a standalone product; MyCulinaryLab does not come packaged with this content. If you would like to purchase both the physical text and

MyCulinaryLab search for ISBN-10: 0134115252/ISBN-13: 9780134115252. That package includes ISBN-10: 0133886751/ISBN-13: 9780133886757 and ISBN-10: 0134109406/ISBN-13: 9780134109404. MyCulinaryLab should only be purchased when required by an instructor.

"What an extraordinary book! Pain, gain, joy, pathos, and the aroma of braised short ribs. It made me want to open (God forbid!) another restaurant. I never thought anyone could capture the magic and mission of being a chef, but they've done it!" Barbara Tropp, Chef-Owner, China Moon Cafe "An unusually comprehensive book, immensely readable, at once passionate and coherent, probing and well-informed. For anyone interested in the historic coming of age of the professional American kitchen, this is a requisite buy." Michael and Ariane Batterberry, Founding Editors and Associate Publishers of Food Arts "Finally, a book that lets chefs speak for themselves! An insightful look at the complex life of a professional chef in the 90s. Fascinating portraits of the people who have defined American cuisinewho they are and how they got to be where they are today. Anyone who is interested in becoming a chef will find this book invaluablethis is what it takes to make it." Mark Miller, Chef-Owner, Coyote Cafe and Red Sage "After reading this book, I understand that becoming an outstanding leader is not very different from becoming a chef. Both roles require passion, discipline, authenticity, and an experimental attitude. On top of that, organizing a kitchen may be as difficult as organizing any business. Not only will present and future chefs and restaurateurs want to read this book, but anyone with a taste for excellent cooking and excellent leadership will find something of interest on every page." Warren Bennis, Distinguished Professor of Business Administration at the University of Southern California and Author, *On Becoming a Leader* and *Leaders* "Becoming a Chef is a marvelous book for the interested home cook as well as the aspiring chef. Like great wines with great food, there are great dishes and a great education here." Robert Mondavi, Founder, Robert Mondavi Winery

For courses in baking and pastry. The how's and why's of baking Revel(TM) *On Baking: A Textbook of Baking and Pastry Fundamentals* has prepared thousands of students for successful careers in the baking and pastry arts. It presents core baking principles and the fundamental skills needed to produce a wide array of baked goods and confections. Aligned to ACF baking and pastry standards, the 4th edition has a new chapter dedicated to healthy baking and dessert plating. It also comes with Pearson Kitchen Manager, an online platform with hundreds of recipes and tools for customizing, scaling, costing, and converting recipes. Revel is Pearson's newest way of delivering our respected content. Fully digital and highly engaging, Revel replaces the textbook and gives students everything they need for the course. Informed by extensive research on how people read, think, and learn, Revel is an interactive learning environment that enables students to read, practice, and study in one continuous experience - for less than the cost of a traditional textbook. NOTE: Revel is a fully digital delivery of Pearson content. This ISBN is for the standalone Revel access card. In addition to this access card, you will need a course invite link, provided by your instructor, to register for and use Revel.

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schools, and registrations are not transferable. In addition, you may need a CourseID, provided by your instructor, to register for and use Pearson's MyLab & Mastering products. Packages Access codes for Pearson's MyLab & Mastering products may not be included when purchasing or renting from companies other than Pearson; check with the seller before completing your purchase. Used or rental books If you rent or purchase a used book with an access code, the access code may have been redeemed previously and you may have to purchase a new access code. Access codes Access codes that are purchased from sellers other than Pearson carry a higher risk of being either the wrong ISBN or a previously redeemed code. Check with the seller prior to purchase. -- ACF's Cold Kitchen Fundamentals covers all aspects of the garde manger, from simple salad prep, to dressing and sauce making, to appetizers, soups and sandwiches, to charcuterie, cheese making, and ice carving. Each chapter is rich with photos, chef's tips, and recipes and each unit includes learning activities and benchmark formulas that encourage specific learning outcomes. Offering unique coverage of competition and food technology, the book helps students understand the underlying principals of the cold kitchen and develop the skills needed to produce their own signature sauces, salads, and more! Some additional features include: An ACF endorsement--makes this text unique. Chef's Tips-provide invaluable how-to information from seasoned professionals Over 600 illustrative photographs--appear throughout the book. Supportive Recipes-include those tested in the working kitchen and culinary schools.

This package contains: 0013237305X: Study Guide for On Baking 0132374560: On Baking

Any food professional or aspiring chef will quickly build confidence in the use of culinary terms with this indispensable guide to the correct spelling, pronunciation, definition, usage, and origin of over 4,500 terms. The updated Second Edition of The Chefs Companion succinctly covers all the latest terms relating to cooking techniques, food preparations, herbs and spices, varieties and cuts of food, wine terminology, and equipment for the professional kitchen, as well as notable figures in the history of food and gastronomy.

Comprehensive and authoritative, the Fourth Edition of "On Cooking" enhances the book's introduction to food and cooking techniques with new chapters, features and recipes. Topical coverage is expanded with new chapters covering the basics of flavor and vegetarian cooking. A unique recipe testing program has strengthened the quality and reliability of the recipes throughout the book with feedback from students and teachers. "On Cooking" is a resource that students of the culinary arts will want to keep in their kitchen throughout their careers!

Reach every student by pairing this text with MyLab Culinary MyLab(TM) is the teaching and learning platform that empowers you to reach every student. By combining trusted author content with digital tools and a flexible platform, MyLab personalizes the learning experience and improves results for each student. MyLab Culinary uses engaging, multimedia resources to demonstrate the essential skills, techniques, and recipes that culinary students and chefs need to succeed in any kitchen. Learn more about MyLab Culinary.

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