# Lab Mills Bibliography

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*Business Development*

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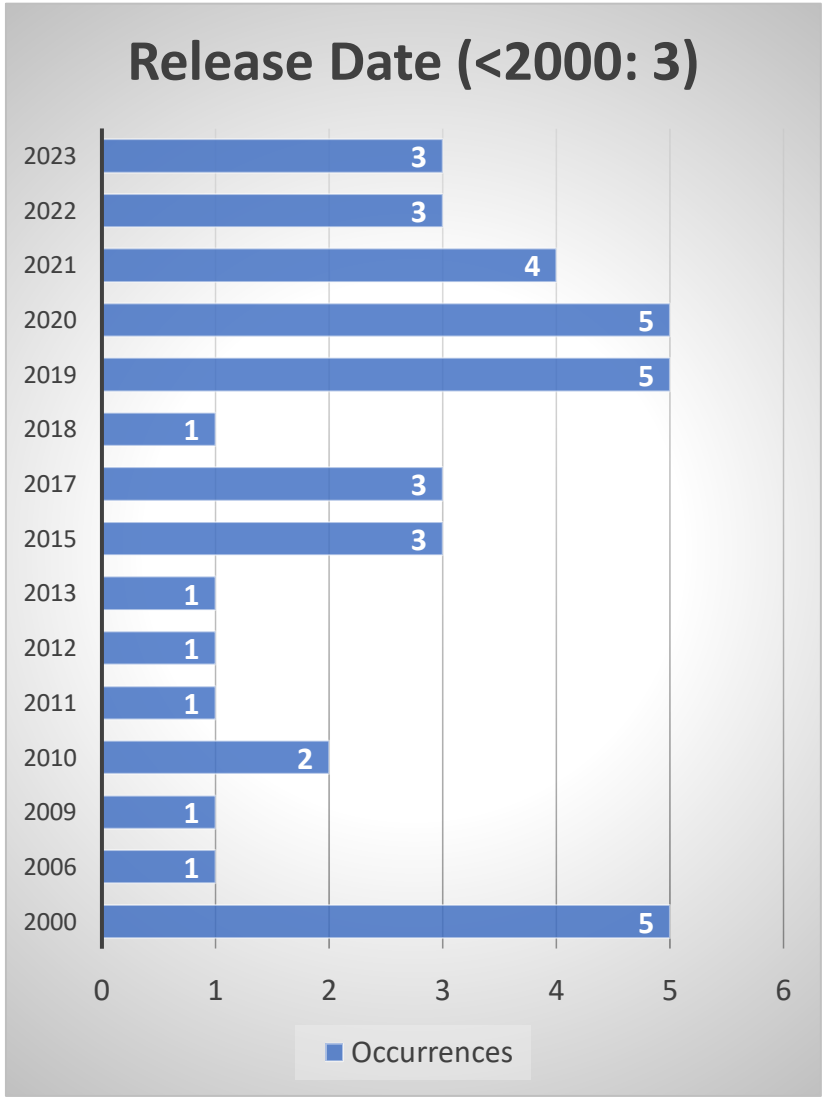
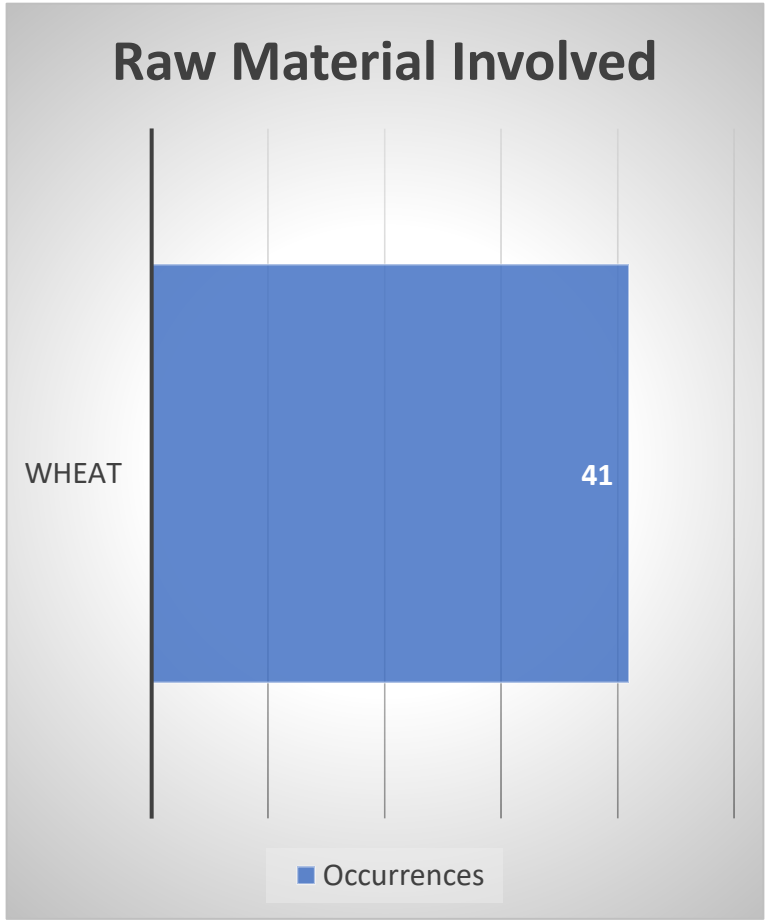
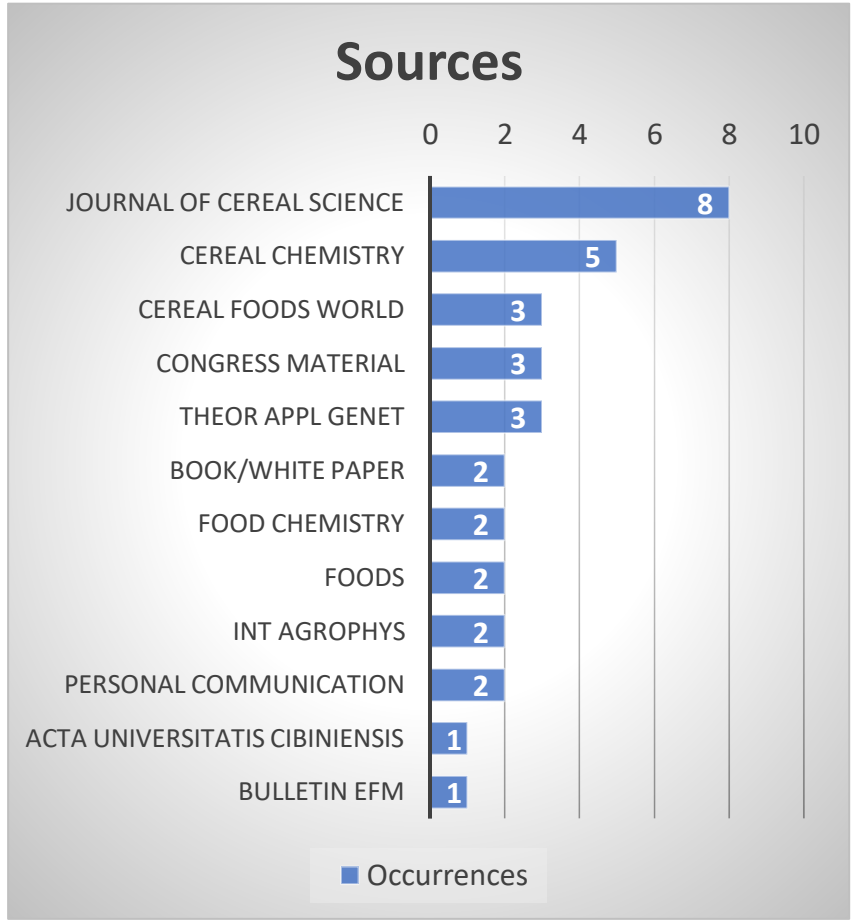
# Lab Mill's bibliography at a glance

NUMBER OF REFERENCES LISTED : **41**

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Listed publications can be found online by following the given references and DOIs.

# Lab Mills applications on WHEAT (page 1 of 3)

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