Guideline 52

Establishment and use of microbiological criteria (standards, specifications and guidelines) for foods (Second edition)

P.A. Voysey and L.M. Tyrrell (Editors)

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Station Road, Chipping Campden, Gloucestershire, GL55 6LD, UK Tel: +44(0)1386 842000 Fax: +44(0)1386 842100

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