

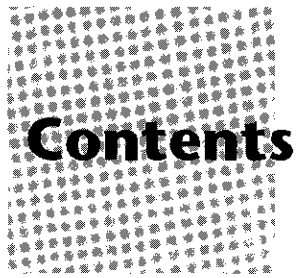
BASED ON ISSUE 5 OF THE BRC GLOBAL STANDARD

The BRC Global Standard for Food Safety A Guide to a Successful Audit

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 **WILEY-BLACKWELL**





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