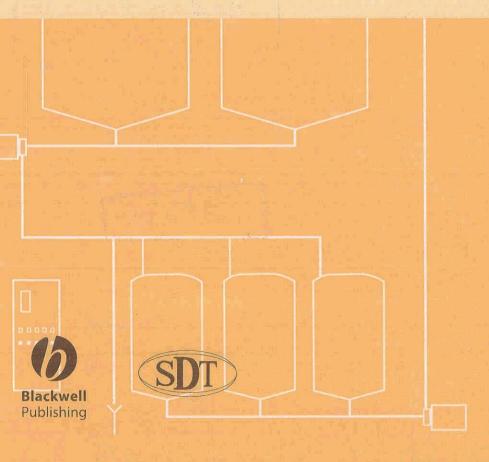


## Cleaning-in-Place: Dairy, Food and Beverage Operations

THIRD EDITION

EDITED BY

A.Y. TAMIME



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