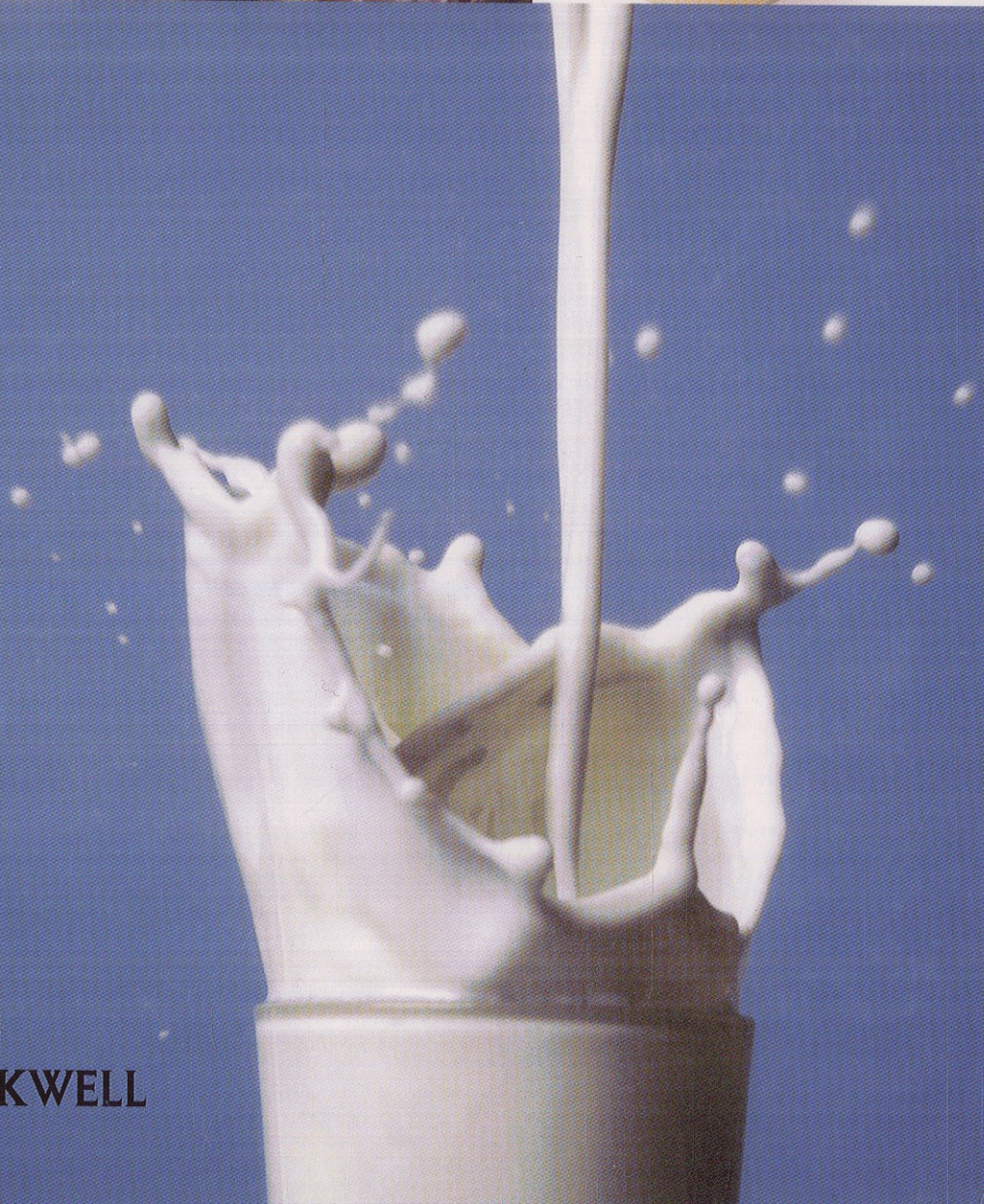
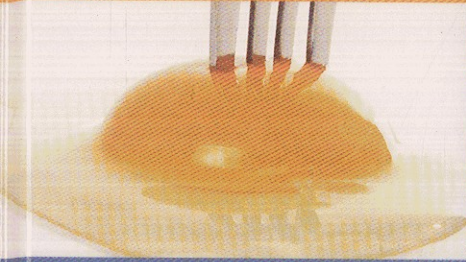


HACCP and ISO 22000

Application to Foods of Animal Origin

Ioannis S. Arvanitoyannis



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