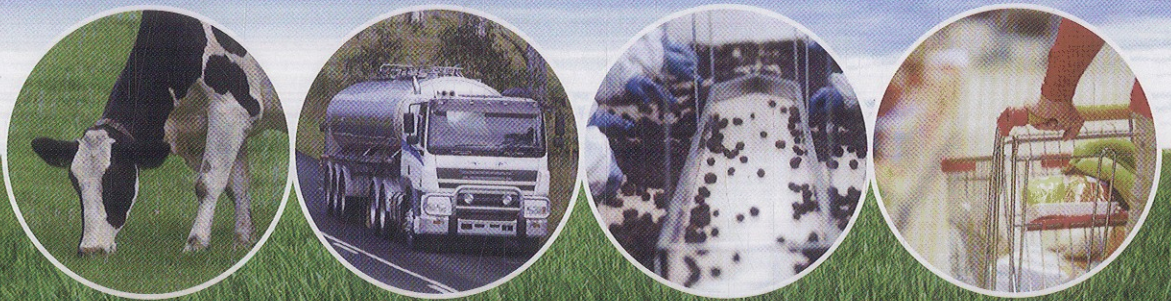


Food Safety for the 21st Century

Managing HACCP and Food Safety
Throughout the Global Supply Chain

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