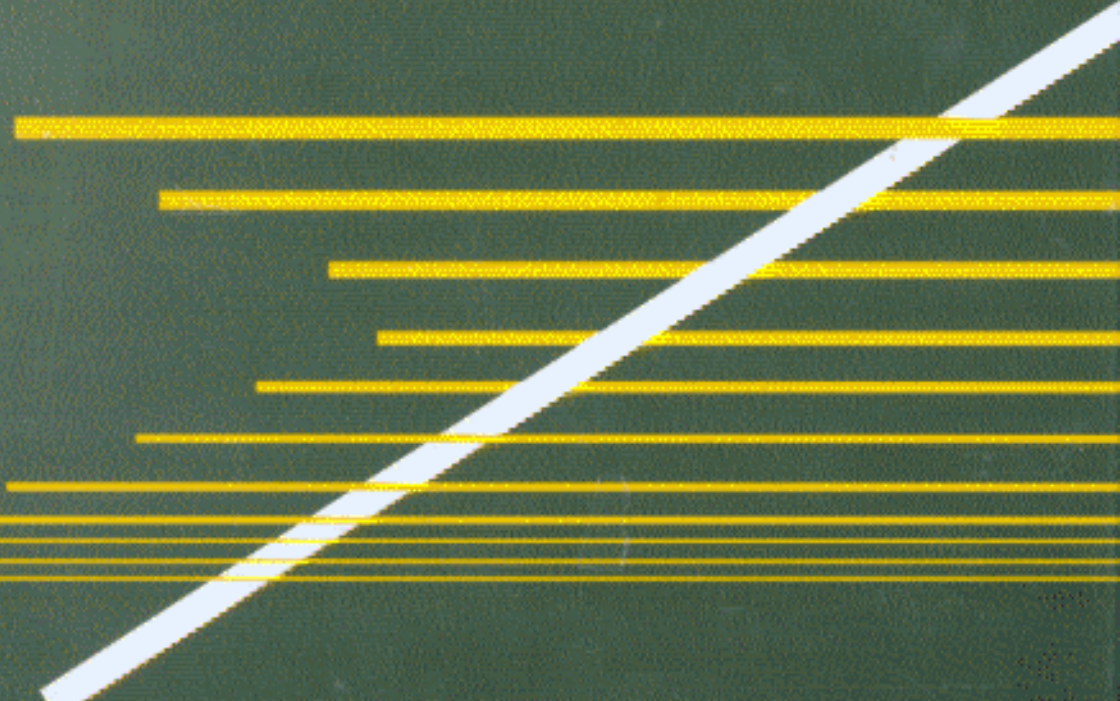


# Statistical Quality Control for the Food Industry

*Third Edition*



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