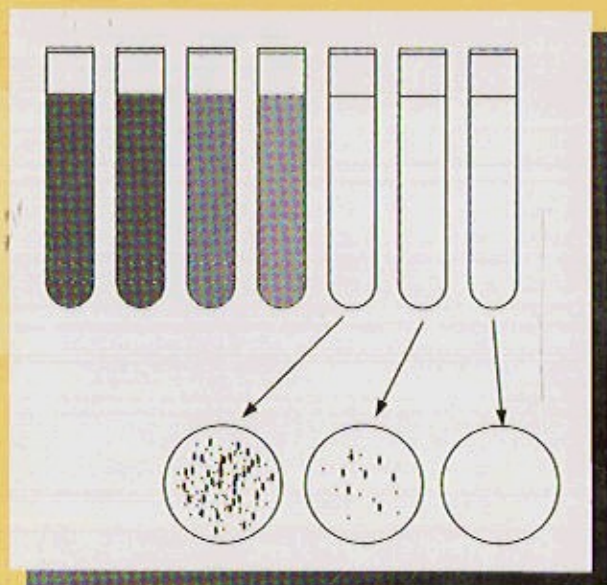
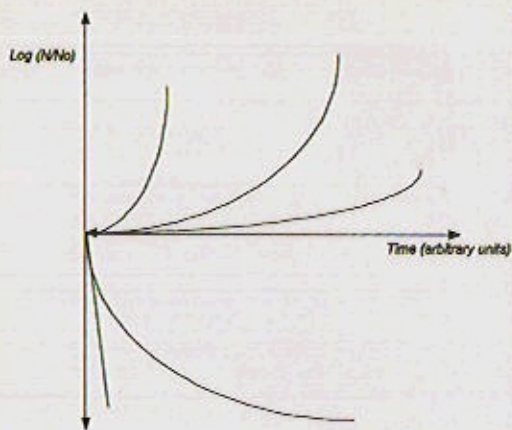


# ANTIMICROBIALS IN FOOD



*Third  
Edition*

Edited by  
**P. Michael Davidson**  
**John N. Sofos**  
**A. L. Branen**



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