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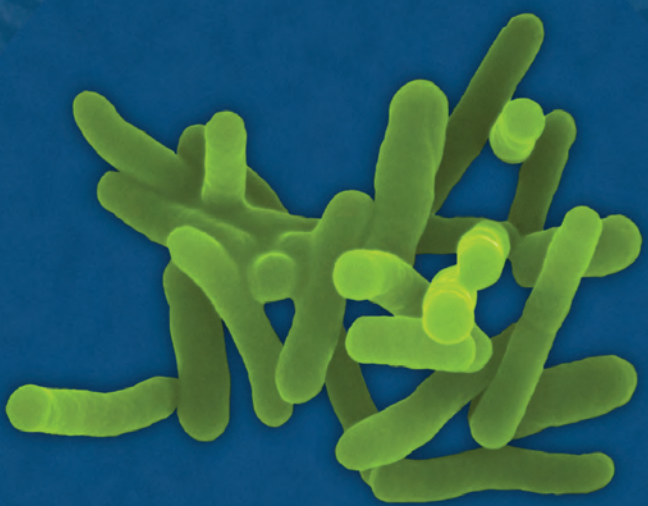
World Health Organization

Microbiological Risk Assessment Guidance for Food

GUIDANCE



36

MICROBIOLOGICAL RISK ASSESSMENT SERIES

36

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