



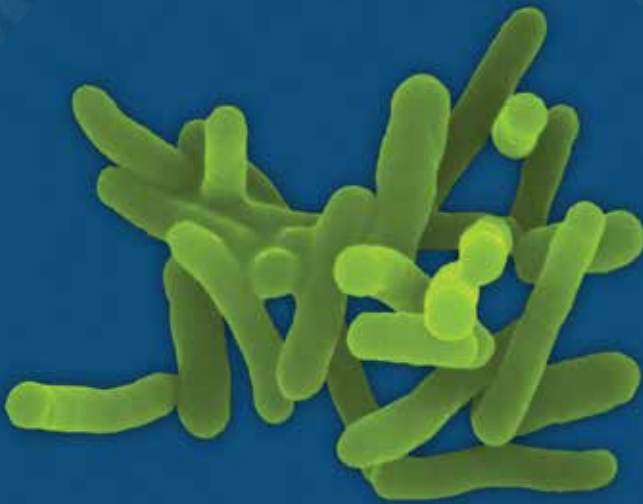
Food and Agriculture
Organization of the
United Nations



World Health
Organization

Statistical Aspects of Microbiological Criteria Related to Foods

A RISK MANAGERS GUIDE



24

MICROBIOLOGICAL RISK
ASSESSMENT SERIES

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Statistical Aspects of Microbiological Criteria Related to Foods

A RISK MANAGERS GUIDE

Food and Agriculture Organization of the United Nations
World Health Organization

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