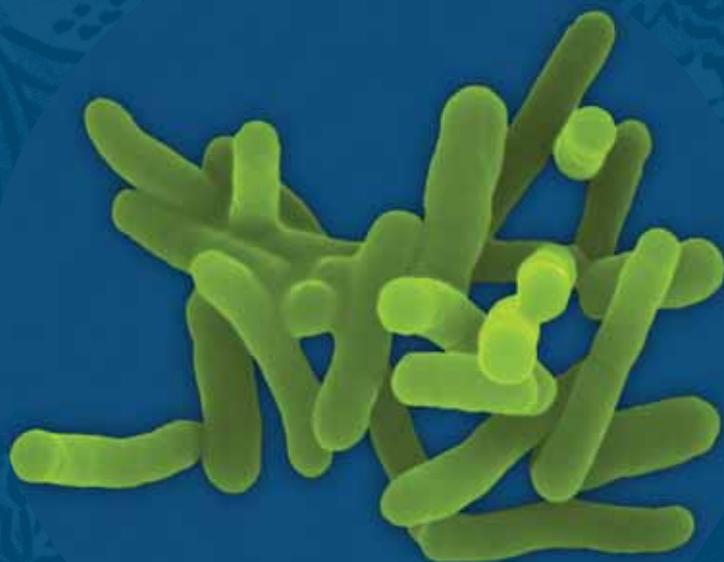


# Risk assessment of *Vibrio parahaemolyticus* in seafood

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INTERPRETATIVE SUMMARY  
AND TECHNICAL REPORT



WHO



For further information on the joint FAO/WHO activities on microbiological risk assessment, please contact:

Nutrition and Consumer Protection Division  
Food and Agriculture Organization of the United Nations  
Viale delle Terme di Caracalla  
00153 Rome, Italy

Fax: +39 06 57054593  
E.mail: [jemra@fao.org](mailto:jemra@fao.org)

Web site: <http://www.fao.org/ag/agn/agns/>

or

Department of Food Safety and Zoonoses  
World Health Organization  
20, Avenue Appia  
1211 Geneva 27  
Switzerland

Fax: +41 22 7914807  
E.mail: [foodsafety@who.int](mailto:foodsafety@who.int)

Web site: <http://www.who.int/foodsafety>

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# Risk assessment of *Vibrio parahaemolyticus* in seafood

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INTERPRETATIVE SUMMARY  
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WORLD HEALTH ORGANIZATION  
FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS

2011

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