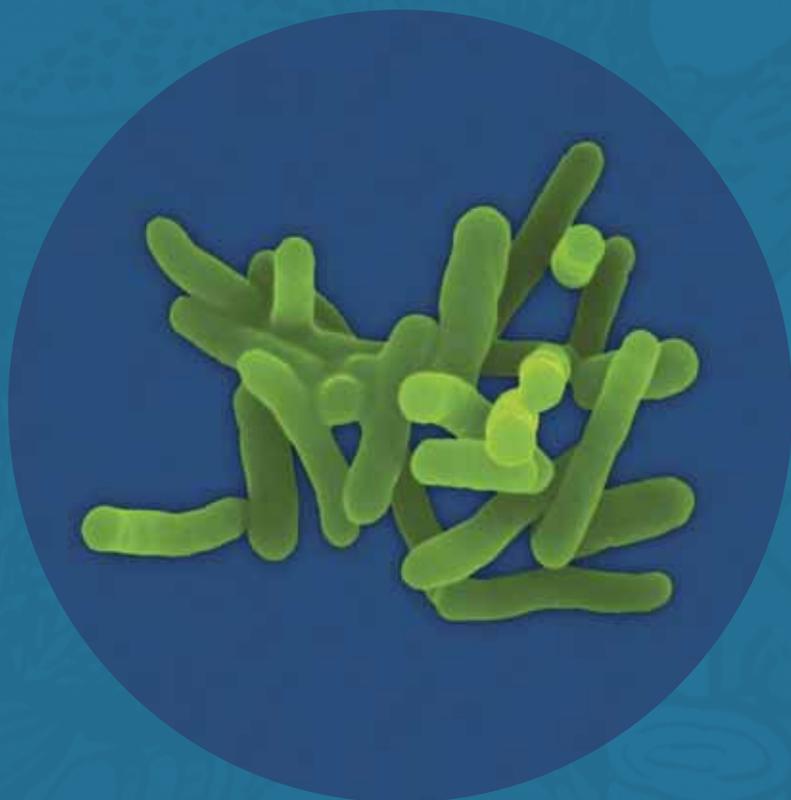


Salmonella and *Campylobacter* in chicken meat

MEETING REPORT



WHO



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