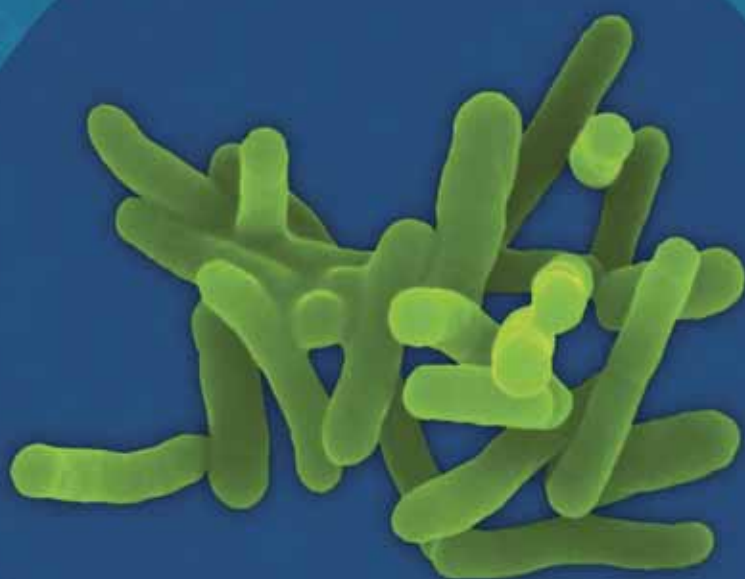


# Microbiological hazards in fresh leafy vegetables and herbs

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MEETING REPORT



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MEETING REPORT

WORLD HEALTH ORGANIZATION  
FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS

2008

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