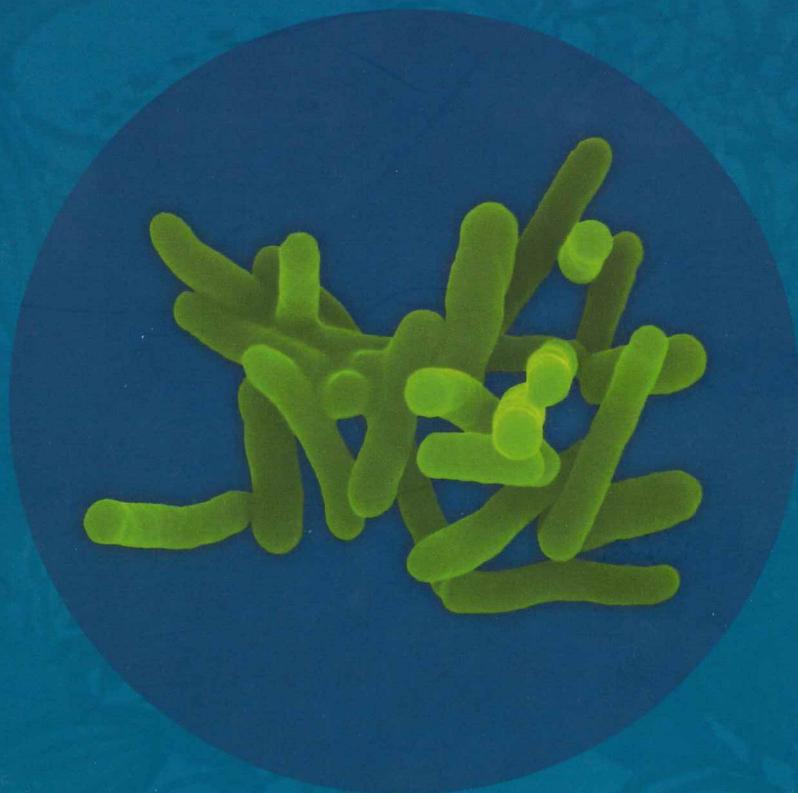


Risk assessment of *Listeria monocytogenes* in ready-to-eat foods

TECHNICAL REPORT



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