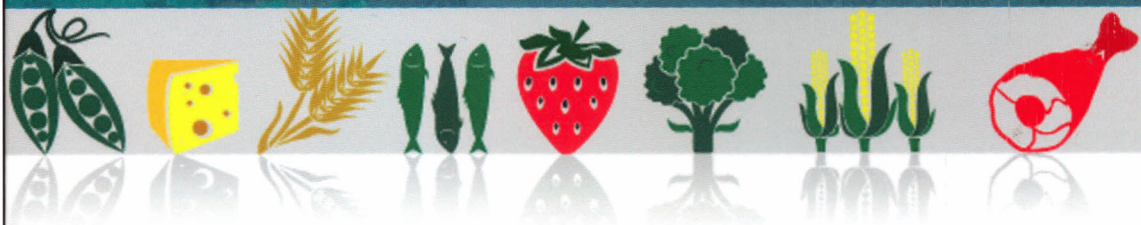


Understanding Food Safety Management Systems

A Practical Approach to the
Application of ISO-22000:2005



Erasmus Salazar

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