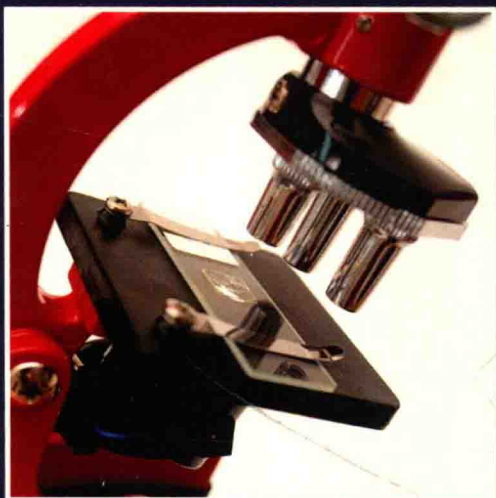


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# Advances in microbial food safety

Volume 1

Edited by John Sofos

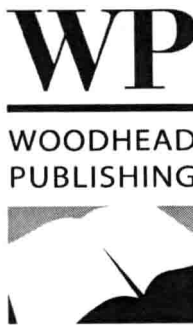
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