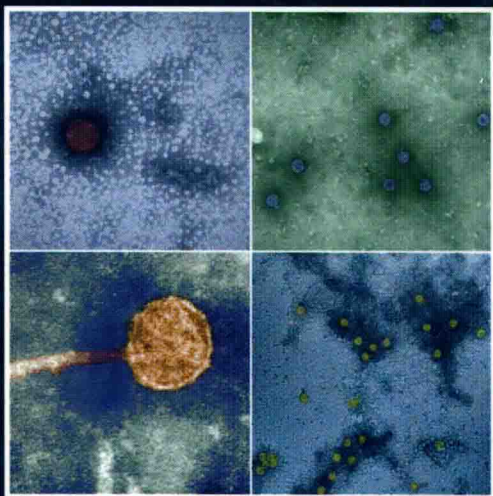


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Viruses in food and water

Risks, surveillance and control

Edited by Nigel Cook

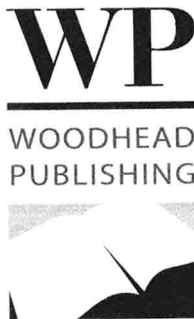
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Woodhead Publishing Series in Food Science, Technology and Nutrition:
Number 249

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Nigel Cook



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Published by Woodhead Publishing Limited,
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First published 2013, Woodhead Publishing Limited

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British Library Cataloguing in Publication Data

A catalogue record for this book is available from the British Library.

Library of Congress Control Number: 2013933543

ISBN 978-0-85709-430-8 (print)

ISBN 978-0-85709-887-0 (online)

ISSN 2042-8049 Woodhead Publishing Series in Food Science, Technology and Nutrition (print)

ISSN 2042-8057 Woodhead Publishing Series in Food Science, Technology and Nutrition (online)

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Typeset by Newgen Knowledge Works Pvt Ltd, Chennai, India
Printed by MPG Printgroup

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