

Guideline 42 | Sixth edition

HACCP: A PRACTICAL GUIDE INCLUDING GENERAL PRINCIPLES OF FOOD HYGIENE

Andrew Collins

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HACCP: A Practical Guide Including General Principles of Food Hygiene

Andrew Collins

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Station Road, Chipping Campden, Gloucestershire, GL55 6LD, UK

Tel: +44(0) I 386 842000

www.campdenbri.co.uk

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