CHAPTER IX
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<table>
<thead>
<tr>
<th>Author(s)</th>
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<tr>
<td>Vorst KL, Todd ECD and Ryser ET</td>
<td>Transfer of <em>Listeria monocytogenes</em> during mechanical slicing of turkey breast, bologna and salami</td>
<td>Journal of Food Protection. 69 (3): 619-626.</td>
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<tr>
<td>WHO</td>
<td>Application of the Hazard Analysis Critical Control Point (HACCP) System for the improvement of food safety</td>
<td>WHO supported case studies on food prepared in homes, street vending operations, and in cottage industries.</td>
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<td>WHO</td>
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<td>Fact Sheet, n°237, 7p.</td>
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<td>WHO</td>
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<td>Food safety Unit. Division of food and nutrition. WHO/FNU/FOS/96.7.</td>
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<td>WHO</td>
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<td>Press Release WHO/41</td>
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