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HACCP Meat Volume 2: Appendix X.3: Generic HACCP Plan ...Generic HACCP Plan For Slaughter And Dressing Of Cattle, And Annex To Appendix X.1: Background Information To The Generic HACCP Plan For Cooling And Boning Of Beef. The Following Codes Have Been Used In The Generic HACCP Plans: B % Biological B1 % Microbiological Hazards Associated Wit May 6th, 2024Tomato Processing And Tomato Based Products, Value Added ...Packaging Of Tomato Paste: Tomato

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Shall Be Used Only With The Appropriate Chart. Each

Chart Shall Have A Working Scale Of Not More Than 55 Deg. F Per Inch (12 Deg. C Per Centimeter) Within A Range Of 20 Deg. F (10 Deg. C) Of The Process Temperature. Chart Graduations Shall May 4th, 2024

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