

FOOD INDUSTRY  
BRIEFING SERIES

*quality  
assurance*

*food safety*

HACCP

# Shelf Life

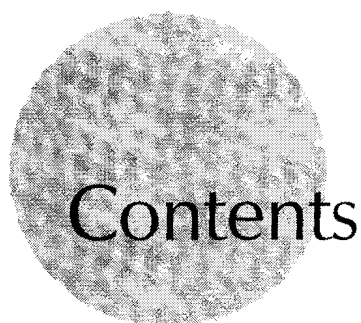
Dominic Man

*total quality*

*operations  
management*

*b*

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