

Laboratory Manual For Food Canners And Processors

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Immediately analyze springers, swells, and a representative number (at least 6, if available) of flat and flipper cans. Retain examples of each, if available, when reserve portion must be held....

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"Guide to Inspection of Computerized Systems in Drug Processing" U.S. Department of Health and Human Services, FDA, Feb. 1983 "Laboratory Manual for Food Canners and Processors" Volume 1 and 2, The...

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