



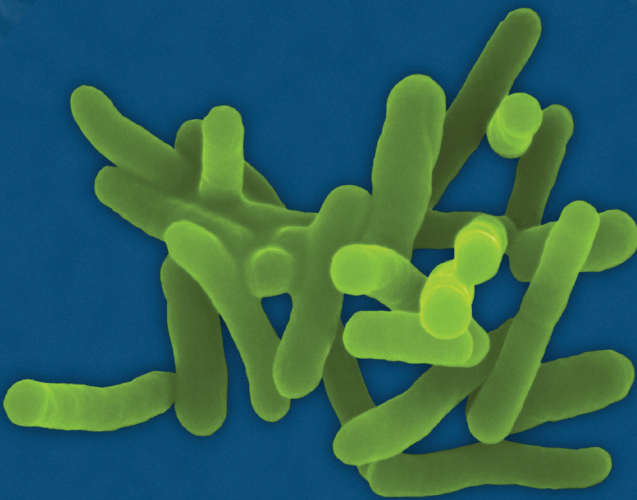
Food and Agriculture
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United Nations



World Health
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Microbiological hazards in spices and dried aromatic herbs

MEETING REPORT



27

MICROBIOLOGICAL RISK
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Microbiological hazards in spices and dried aromatic herbs

MEETING REPORT

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Declaration of interests

All participants completed a Declaration of Interests form in advance of the meeting. None were considered to present any potential conflict of interest.

All the experts participated in their individual capacities and not as representatives of their countries, governments or organizations.

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