



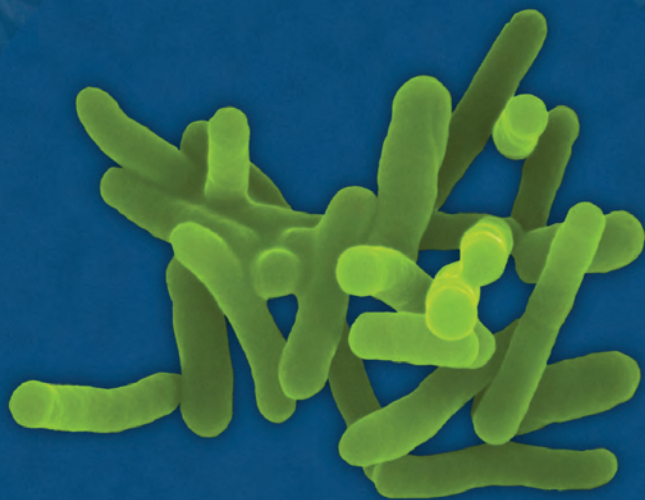
Food and Agriculture  
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# Safety and quality of water used with fresh fruits and vegetables

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MICROBIOLOGICAL RISK  
ASSESSMENT SERIES

# Safety and quality of water used with fresh fruits and vegetables

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