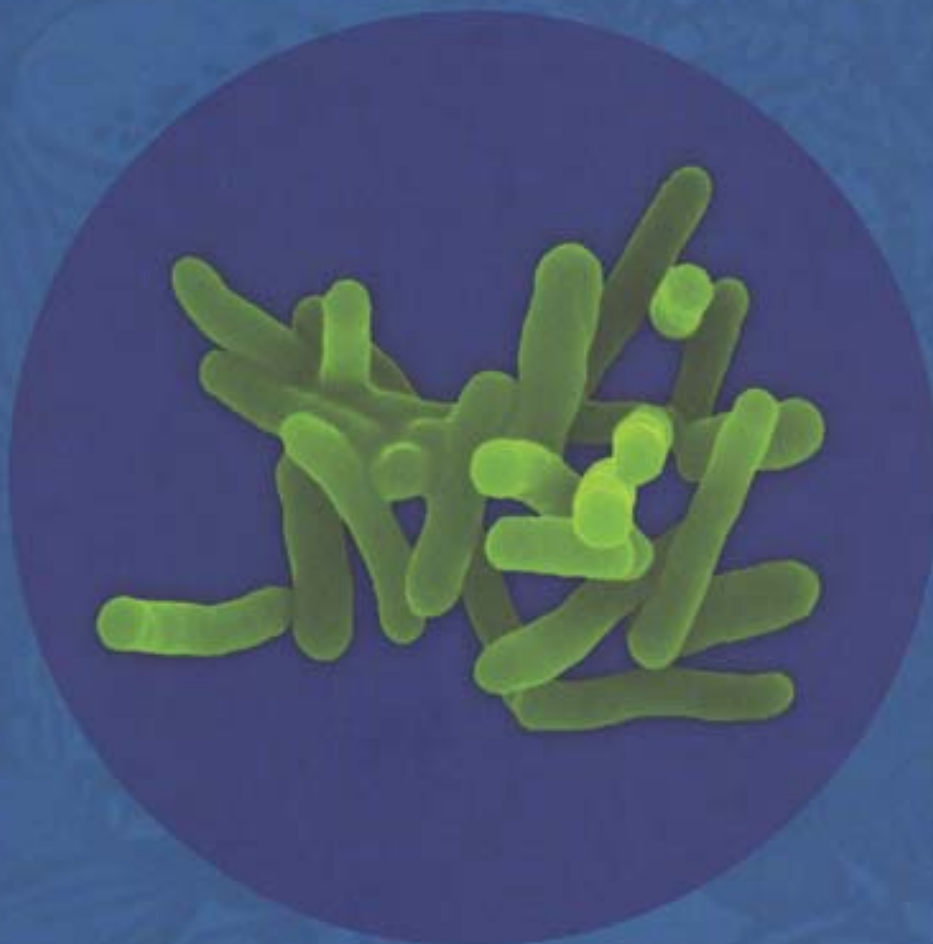


Risk assessments of *Salmonella* in eggs and broiler chickens



Microbiological Risk Assessment Series 2

Risk assessments
of *Salmonella*
in eggs and broiler
chickens

World Health Organization
Food and Agriculture Organization of the United Nations

2002

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