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Food safety —

Part 2:

Requirements for bodies providing evaluation and certification of products, processes and services, including an audit of the food safety system

Sécurité des denrées alimentaires —

Partie 2: Exigences pour les organismes procédant à l'évaluation et à la certification de produits, de procédés et de services, incluant un audit du système de sécurité des denrées alimentaires



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Foreword

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