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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...

BAM Chapter 21A: Examination of Canned Foods | FDA

"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...

Guide to Inspections of Low-Acid Canned Food 46 | FDA

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National Canners Association, 1968, Laboratory Manual for Food Caners and Processors, Vol. 1 6. American Public Health Association, 1976, Compendium of Methods for the Microbiological Examination of Foods, APHA, Washington, D.C. 7.

Technical Information -- Laboratory Fine Chemicals ---

Pressure Cookers & Electric Appliances

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