
**Microbiology of the food chain —
Requirements and guidelines for
conducting challenge tests of food and
feed products —**

Part 1:

**Challenge tests to study growth
potential, lag time and maximum
growth rate**

*Microbiologie de la chaîne alimentaire — Exigences et lignes
directrices pour la réalisation des tests d'épreuve microbiologique —*

*Partie 1: Tests de croissance pour étudier le potentiel de croissance, le
temps de latence et le taux de croissance maximal*

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