

International **Standard**

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Prerequisite programmes on food safety —

Part 100:

Requirements for the food, feed and packaging supply chain

Programmes prérequis pour la sécurité des denrées alimentaires —

Partie 100: Exigences applicables à la chaîne d'approvisionnement des denrées alimentaires, des aliments pour animaux et des emballages _{catalog}/standards/iso/12318a09-85d5-4add-aa91-81a72f08fb8a/iso-22002-100-2025

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