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The role of hazard- and risk-based approaches in ensuring food safety

DOI: 10.1016/j.tifs.2015.10.007

Trends in Food Science and Technology, 2015, 46, 176-188.

Source: <https://exaly.com/paper-pdf/61413200/citation-report.pdf>

Version: 2024-04-28

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68	Assessing Risks and Defects of Glass Packaging. 2016 ,		1
67	A strategy to modulate the electrophoretic behavior in plastic microchips using sodium polystyrene sulfonate. <i>Journal of Chromatography A</i> , 2016 , 1477, 132-140	4.5	4
66	Moving towards a risk-based food safety management. <i>Current Opinion in Food Science</i> , 2016 , 12, 36-41	9.8	19
65	Classification schemes for carcinogenicity based on hazard-identification have become outmoded and serve neither science nor society. <i>Regulatory Toxicology and Pharmacology</i> , 2016 , 82, 158-166	3.4	51
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