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Paper B Specimen 1a) 1b) The Hazard Of Metal Could  
Occur At A Number Of Process Steps. Define The  
Hazard Of Metal, To Include The Cause/source, At The  
Following Process Steps. 7 Purchase (chilled Diced  
Beef) 8 Purchase (dry 1th, 2024.

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IDENTIFICATION AND DESCRIPTION Each Potential

Hazard Is Listed And Significance Is Determined With Help Of ... Health Effects And Acceptable Level In End Product. Step No: Step (description) H 3th, 2024HACCP GUIDE FOR THE AQUACULTURE INDUSTRYIn This Analysis, A HACCP Plan Is Developed To Prevent, Eliminate Or Reduce The Hazard To An Acceptable Level At Critical Steps In The Operation. The HACCP Plan Identifies Each Significant Hazard And The Critical Control Points (CCPs) In The Operation Where The Hazard Will Be Controlled 1th, 2024GUIDE TO CREATING AN HACCP PLAN - MBAAIn Addition, Juice HACCP Regulations Also Specify Requirements For Imported Juice. The Juice Importers Must Comply With One Of The Following Requirements: Ensure That All Juice Imported By Them Has Been Processed In Compliance With The Juice HACCP Regulations. Import Juice From A Co 2th, 2024.

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