

REFERENCE

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LINKS

1. <http://www.fda.gov/Food/FoodborneIllnessContaminants/CausesOfIllnessBadBug-Book/ucm071351.htm>
2. <http://ecoursesonline.iasri.res.in/mod/page/view.php?id=101776>
3. https://en.wikipedia.org/wiki/Bacterial_growth
4. www.lamission.edu/lifesciences/lecturenote/mic20/Chap06Growth
5. vlab.amrita.edu/?sub=3&brch=73&sim=1105&cnt=1
6. www.fda.gov › Food › Science & Research (Food) › Safe Practices for Food Processes