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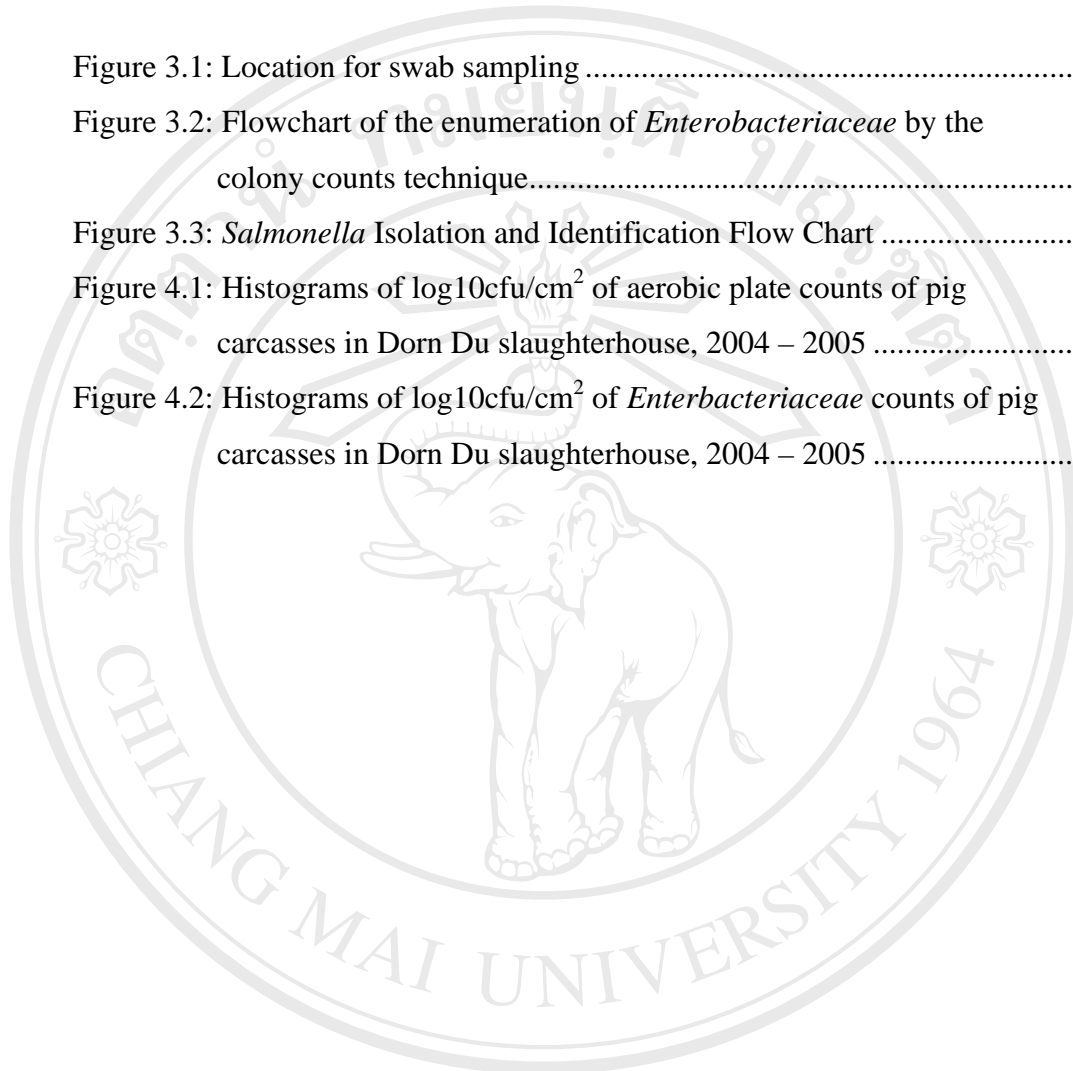
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## ABBREVIATION AND SYMBOLS

APC	Aerobic Plate Count
EBC	<i>Enteribacteriaceae</i> count
°C	Celsius centigrade
CDC	Center of Disease Control
CFU	Colony forming unit
cm	centimeter
cm <sup>2</sup>	square centimeter
et al.	et alii
DLF	Department of Livestock and Fisheries
FSIS	Food Safety and Inspection Service
g	gram
GMP	Good manufacturing practice
h	hour
HACCP	Hazard Analysis and Critical Control Point
ISO	International Organization for Standardization
Lao PDR	Lao People's Democratic Republic
log	logarithm
max.	maximum
ml	millilitre
MLN	mesenteric lymph node
NAHC	National Animal Health Center
neg.	Negative
pos.	Positive
S.	<i>Salmonella</i>
TVCs	Total Viable Counts
spp.	Species
WHO	World Health Organization