

## საქართველოს სტანდარტი

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**Microbiology of the food chain —  
Method validation —**

**Part 3:  
Protocol for the verification of  
reference methods and validated  
alternative methods in a single  
laboratory**

*Microbiologie de la chaîne alimentaire — Validation des méthodes —*

*Partie 3: Protocole pour la vérification dans un seul laboratoire de  
méthodes de référence et de méthodes alternatives validées*





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