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	US Food and Drug Administration (FDA)	
09-225	Incorporating In-shell Product Concept (Reshipping)	TF-II-91
09-226	US Food and Drug Administration (FDA) Requirement to Add Name & Certification Number to Shellstock When Reshipping Only	TF-II-94
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09-233	ISSC Vibrio Management Committee Validation/Verification for Process Studies for Time and Temperature Requirements Related to Vibrio Management Plan Controls	TF-II-108
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