

CGA F-1—2018

**STANDARD FOR FOOD SAFETY
MANAGEMENT SYSTEMS AND
GOOD MANUFACTURING
PRACTICES FOR FOOD GAS
MANUFACTURERS**

FIRST EDITION

CGA

Compressed Gas Association

The Standard For Safety Since 1913

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Work Item 15-114
Food Gases Committee

NOTE—Appendix A (Informative) is for information only.

FIRST EDITION: 2018

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