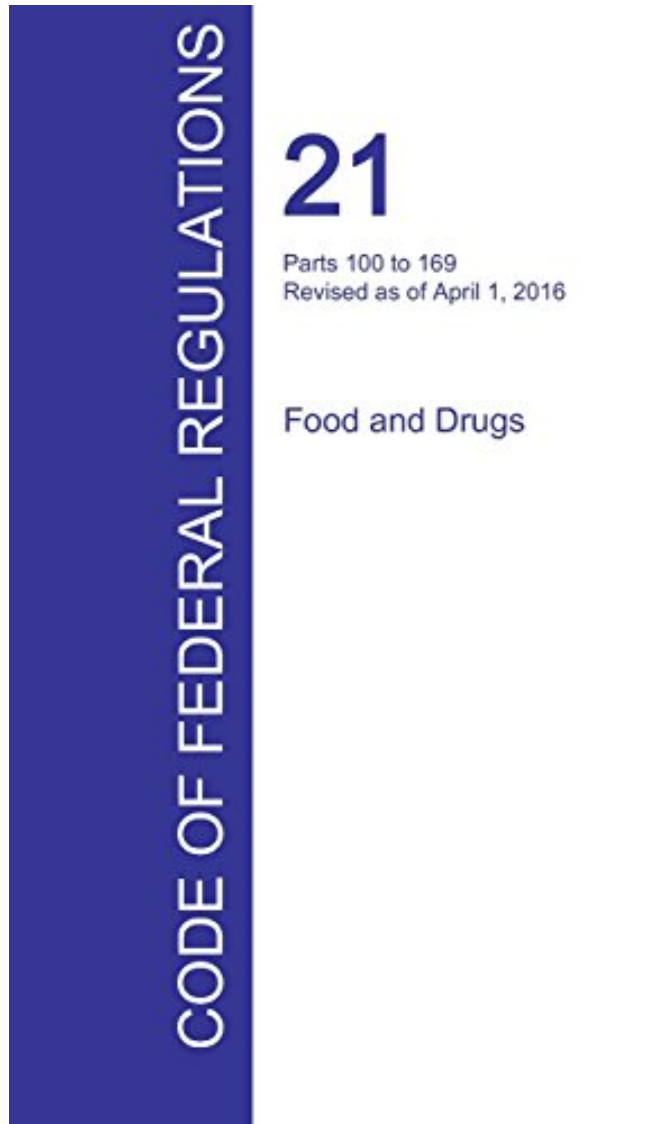


## CFR 21, Parts 100 to 169, Food and Drugs, April 01, 2016 (Volume 2 of 9)

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