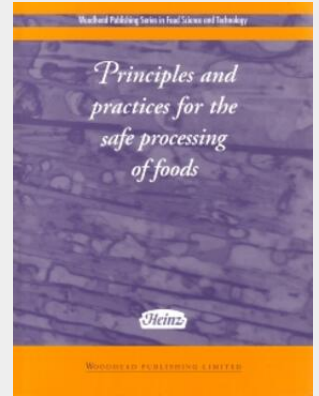


Shapton

Principles and Practices for the Safe Processing of Foods

The safe processing of foods is of paramount importance to all those involved in the food industries and, with increasing consumer awareness, manufacturers must ensure that their processes are seen to conform to the very highest standards. This volume takes a unique approach to this situation, combining analysis of management and technical issues with the presentation of microbiological data. Its format and construction are designed for easy and frequent use and its layout is user-friendly for the food processor. Using Total Quality Management (TQM) and Longitudinally Integrated Safety Assurance (LISA) approaches, it describes a wide range of strategies, principles and practices that may be used, including the establishment and use of Hazard Analysis Critical Control Point (HACCP) techniques, pathogen profiles and discussion of microbiological criteria together with data tables. Written by professionals in the food processing industries, Principles and practices for the safe processing of foods is an invaluable reference work and will be of interest to managers, technologists, microbiologists and students.



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