Food Control

ood Control is an international journal that provides essential information for those involved in food safety and process control. Food Control covers the below areas that relate to food process control or to food safety of human foods: - Microbial food safety and antimicrobial systems - Mycotoxins - Hazard analysis, HACCP and food safety objectives - Risk assessment, including microbial and chemical hazards - Quality assurance - Good manufacturing practices - Food process systems design and control -Food Packaging technology and materials in contact with foods - Rapid methods of analysis and detection, including sensor technology - Codes of practice, legislation and international harmonization - Consumer issues - Education, training and research needs. The scope of Food Control is comprehensive and includes original research papers, authoritative reviews, short communications, comment articles that report on new developments in food control, and position papers. The work described should be innovative either in the approach or in the methods used. The significance of the results either for the science community or for the food industry must also be specified. Contributions that do not fulfil these requirements will not be considered for review and publication.



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