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Sommario/riassunto

"Encompasses the core considerations about shelf life. Section 1 introduces shelf life, describes its relationship to food safety, and provides answers to the frequently asked questions around shelf life determination and testing which are a manager's chief concerns. Section 2 covers the science of the various ways in which food deteriorates and spoils, including the physical, chemical and microbiological changes. Section 3 looks at shelf life in practice, using case studies of different products to illustrate how shelf life may be determined in real life settings"--
