Record Nr. UNINA9910141294703321 Handbook of food safety engineering [[electronic resource] /] / edited **Titolo** by Da-Wen Sun Pubbl/distr/stampa Ames, Iowa, : Wiley-Blackwell, 2012 **ISBN** 1-4443-5532-5 1-283-33328-7 9786613333285 1-4443-5529-5 Descrizione fisica 1 online resource (866 p.) Altri autori (Persone) SunDa-Wen Disciplina 363.19/26 363.1926 Soggetti Food - Safety measures Food - Microbiology Food industry and trade - Sanitation Electronic books. Lingua di pubblicazione Inglese **Formato** Materiale a stampa Livello bibliografico Monografia Description based upon print version of record. Note generali Nota di bibliografia Includes bibliographical references and index. Nota di contenuto pt. 1. Fundamentals -- pt. 2. Advanced food safety detection methods -- pt. 3. Conventional processing systems of producing safe foods -pt. 4. Novel processing methods for food microbial inactivation -- pt. 5. Food safety management systems. Sommario/riassunto "This book presents a comprehensive and substantial overview of the emerging field of food safety engineering, bringing together in one volume the four essential components of food safety: the fundamentals of microbial growth food safety detection techniques microbial inactivation techniques food safety management systems Written by a team of highly active international experts with both academic and professional credentials, the book is divided into five parts. Part I details the principles of food safety including microbial growth and modelling. Part II addresses novel and rapid food safety detection methods. Parts III and IV look at various traditional and novel thermal and non-thermal processing techniques for microbial inactivation. Part V concludes the book with an overview of the major international food

safety management systems such as GMP, SSOP, HACCP and ISO22000"

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