

1. Record Nr.	UNINA9910144383203321
Autore	Labuza Theodore Peter <1940->
Titolo	Open dating of foods [[electronic resource] /] / Theodore P. Labuza and Lynn M. Szybist
Pubbl/distr/stampa	Trumbull, CT, : Food & Nutrition Press, c2001
ISBN	1-281-45031-6 9786611450311 0-470-38510-3 0-470-38488-3
Descrizione fisica	1 online resource (249 p.)
Collana	Publications in food science and nutrition
Altri autori (Persone)	SzybistLynn M
Disciplina	363.19 363.192 664.07
Soggetti	Food - Shelf-life dating Food spoilage
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	OPEN DATING OF FOODS; CONTENTS; CHAPTER 1 INTRODUCTION; CHAPTER 2 BACKGROUND AND RATIONALE; CHAPTER 3 TEMPERATURE ABUSE AND TIME-TEMPERATURE INTEGRATORS; CHAPTER 4 ESTABLISHING AN OPEN DATE; CHAPTER 5 CURRENT PRACTICES; CHAPTER 6 CURRENT REGULATIONS; CHAPTER 7 PROPOSED REGULATIONS; CHAPTER 8 JUDICIAL ACTION; CHAPTER 9 PERISHABLE REFRIGERATED PRODUCTS AND HOME PRACTICES SURVEY; CHAPTER 10 CONCLUSION; REFERENCES; APPENDIX A Proposed 1999 TTI Legislation in Italy; APPENDIX B CANADIAN OPEN-DATING LEGISLATION F&D APPENDIX C NIST Handbook 130 Uniform Open Dating Regulation as adopted by The National Conference on Weights and MeasuresAPPENDIX D Extended List of State Regulations on Open Dating; APPENDIX E European Union; APPENDIX F 1999 LEGISLATIVE PROPOSAL; APPENDIX G Proposed Federal Open-Dating Regulation; APPENDIX H ALABAMA SAFE FOODS ACT OF 2000; INDEX
Sommario/riassunto	Open dating plays a vital role in the distribution of the food products from the farm or place of manufacturing to the consumer's home. One

principle is that the shelf life is a function of the distribution conditions and can be looked at as the percentage of consumers a manufacturer is willing to displease. Thus, one purpose of an open date is to give consumers enough time to purchase a food product and store it at home for a reasonable period of time before the product reaches the end of shelf-life in terms of some degree of quality change that is still acceptable. If products are not
