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Nota di contenuto	PREVENTING FOREIGN MATERIAL CONTAMINATION OF FOODS; Contents; 1 The Importance of Preventing Foreign Material Contamination of Food Products; 1.1 Introduction; 1.2 The ever-changing role of the food processor from previous eras to the present; 1.3 Definitions of foreign material; 1.3.1 Classification of foreign material contaminants and risk assessment; 1.3.1.1 FM that represents a public health concern; 1.3.1.1.1 Foreign material can be more than a physical hazard; 1.3.1.2 Regulatory compliance and unavoidable contaminants; 1.3.1.3 The needs of the customer or consumer
Sommario/riassunto	Extraneous foreign material in food products is undeniably a physical hazard that must be mitigated by processors and food service establishments. Beyond this underlying threat to food safety, physical contaminants can impact the element most essential to an organization's success - consumer confidence and trust in the producer and its brand. Preventing Foreign Material Contamination of Foods describes the business implications of non-conforming products as it provides processors with conceptual strategies that can be implemented to detect, eliminate, and prevent physical contamination

