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Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Chapter 1: Sanitation and the Food Industry -- Chapter 2: The Relationship of Biosecurity to Sanitation -- Chapter 3: The Relationship of Microorganisms to Sanitation -- Chapter 4: The Relationship of Allergens to Sanitation -- Chapter 5: Food Contamination Sources -- Chapter 6: Personal Hygiene and Sanitary Food Handling -- Chapter 7: The Role of HACCP in Sanitation -- Chapter 8: Quality Assurance for Sanitation -- Chapter 9: Cleaning Compounds -- Chapter 10: Sanitizers -- Chapter 11: Sanitation Equipment -- Chapter 12: Waste Product Handling -- Chapter 13: Pest Control -- Chapter 14: Sanitary Design and Construction for Food Processing -- Chapter 15: Low-Moisture Food Manufacturing and Storage Sanitation -- Chapter 16: Dairy Processing Plant Sanitation -- Chapter 17; Meat and Poultry Plant Sanitation -- Chapter 18: Seafood Plant Sanitation -- Chapter 19: Fruit and Vegetable Processing Plant Sanitation -- Chapter 20: Beverage Plant Sanitation -- Chapter 21: Foodservice Sanitation -- Chapter 22: Management and Sanitation.
Sommario/riassunto	Now in its 6th Edition, this highly acclaimed textbook provides sanitation information needed to ensure hygienic practices and safe food for food industry personnel as well as students. It addresses the principles related to contamination, cleaning compounds, sanitizers,

cleaning equipment. It also presents specific directions for applying these concepts to attain hygienic conditions in food processing or food preparation operations. New in this edition: Updated chapters on the fundamentals of food sanitation, contamination sources and hygiene, Hazard Analysis Critical Control Points, cleaning and sanitizing equipment, waste handling disposal, biosecurity, allergens, quality assurance, pest control, cleaning compound and sanitizer properties and selection criteria, hygienic construction, sanitation guidelines for food and foodservice establishments, and sanitation management principles.
