

1. Record Nr.	UNINA9910410035903321
Autore	Chaib Rachid
Titolo	Chemicals in the Food Industry : Toxicological Concerns and Safe Use / / by Rachid Chaib, Michele Barone
Pubbl/distr/stampa	Cham : , : Springer International Publishing : , : Imprint : Springer, , 2020
ISBN	3-030-42943-1
Edizione	[1st ed. 2020.]
Descrizione fisica	1 online resource (XII, 70 p. 11 illus., 10 illus. in color.)
Collana	Chemistry of Foods, , 2199-689X
Disciplina	664.07
Soggetti	Food—Biotechnology Industrial engineering Production engineering Chemistry Nutrition Food Science Industrial and Production Engineering Safety in Chemistry, Dangerous Goods Nutrition
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di contenuto	Chemicals in the Food and Beverage Industry -- Uses of Chemicals in the Food and Beverage Industry -- The Durable Management of Chemicals in the Food Industry and Annexed Laboratories -- The Future of Chemicals in the Food Production Ambit.
Sommario/riassunto	This book addresses the use and management of chemicals in the food and beverage industry. The authors explore the use of chemicals as food additives and sanitizers, and provide an overview of their toxicological characterisation with regard to the employees who handle them, and to consumers. In addition, the authors pay special attention to the safe and reliable management of chemicals in the food production and packaging areas, and in quality control laboratories. Topics such as toxicological risks, the importance of labelling, technical and material safety data sheets, risk categories (e.g. fire, explosion, unforeseen chemical reactions, etc.), safe use of hazardous chemicals,

prevention procedures, and emergency planning in laboratories and industrial areas are also covered. In closing, readers will learn more about the future behaviour of food-production workers regarding chemical handling and approved uses, especially in light of the recent REACH obligations. Given its scope, the book will appeal not only to researchers interested in food production, food safety, risk prevention and public health, but also to professionals involved in quality control and risk assessment in the food and beverage industry.
