

1. Record Nr.	UNINA9910807866703321
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Titolo	HACCP : a toolkit for implementation // [edited by] Peter Wareing
Pubbl/distr/stampa	Leatherhead, Surrey, : Leatherhead Pub. Cambridge, : Royal Society of Chemistry, 2010
ISBN	1-62198-176-2 1-84973-208-6
Edizione	[2nd ed.]
Descrizione fisica	1 online resource (135 p.)
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Disciplina	363.1926
Soggetti	Hazard Analysis and Critical Control Point (Food safety system)
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	Publicity; i-ii; Foreword; iii-iv; Chapter 1; Chapter 2; Chapter 3; Chapter 4; Chapter 5; Chapter 6; Chapter 7; Chapter 8; Chapter 9; Chapter 10; Chapter 11; Chapter 12; Chapter 13; Index; Appendices
Sommario/riassunto	Hazard Analysis and Critical Control Point (HACCP) is a systematic method to identify, evaluate and control food safety hazards. Since its initial development in the 1960's, HACCP has been increasingly used at every stage of the food chain. In many countries, it is a legal requirement for all food business operators to have some form of hazard analysis based on this system, and so there has been a growing interest in all aspects of HACCP.. Leatherhead Food Research has, for many years now, offered a comprehensive food safety training programme. These training courses are now going to be complem