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Sommario/riassunto

Keeping produce safe--from the farm to the forkAs health- and quality-conscious consumers increasingly seek out fresh fruit and vegetables, participants in the food supply chain--growers, shippers, processors, and retailers--must be ever more effective in safeguarding their products and protecting consumers. Microbial Hazard Identification in Fresh Fruits and Vegetables is a comprehensive guide for the fresh fruit and vegetable industry to understanding and controlling the hazards that can affect their products on every leg of the journey from farm to fork.From production,
