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PART VII SANITATION AND SAFETY 30 Chemical Residues: Pesticides and Drugs (-Agonists and Antibiotics); 31 Factors Affecting Microbial Growth in Fresh Poultry; 32 Basic Principles of the HACCP System in the Poultry Industry; 33 HACCP in Poultry Slaughterhouses; 34 Online Inspection; 35 Poultry-Related Foodborne Disease; 36 Poultry-Related Foodborne Diseases in Central and South; 37 Overview of Poultry Processing and Workers' Safety; 38 Poultry-Processing Industry and eTool; Index; Contents of Volume 2: Secondary Processing

Sommario/riassunto

A comprehensive reference for the poultry industry-Volume 1 describes everything from husbandry up to preservation. With an unparalleled level of coverage, the *Handbook of Poultry Science and Technology* provides an up-to-date and comprehensive reference on poultry processing. Volume 1 describes husbandry, slaughter, preservation, and safety. It presents all the details professionals need to know beginning with live poultry through to the freezing of whole poultry and predetermined cut parts. Throughout, the coverage focuses on one paramount objective: an acceptable
