

1. Record Nr.	UNINA9910830872103321
Titolo	HACCP and ISO 22000 [[electronic resource]] : application to foods of animal origin // edited by Ioannis S. Arvanitoyannis
Pubbl/distr/stampa	Chichester, U.K. ; ; Ames, Iowa, : Wiley-Blackwell, 2009
ISBN	1-282-37973-9 9786612379734 1-4443-2092-0 1-4443-2093-9
Descrizione fisica	1 online resource (561 p.)
Collana	Institute of Food Science and Technology Series
Altri autori (Persone)	ArvanitoyannisIoannis S
Disciplina	363.19/262 664.9
Soggetti	Food of animal origin - Contamination 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	HACCP and ISO 22000 Application to Foods of Animal Origin; Contributors; Preface; Abbreviations; Part I Introduction; 1 HACCP and ISO 22000 - A Comparison of the Two Systems; 2 A Summary of EU, US and Canadian Legislation Relating to Safety in Foods of Animal Origin; Part II Implementing HACCP and ISO 22000 for Foods of Animal Origin; 3 Dairy Foods; 4 Meat and Meat Products; 5 Poultry; 6 Eggs; 7 Seafood; 8 Catering; 9 Conclusions and Future Directions; Index
Sommario/riassunto	Food Safety is an increasingly important issue. Numerous food crises have occurred internationally in recent years (the use of the dye Sudan Red I; the presence of acrylamide in various fried and baked foods; mislabelled or unlabelled genetically modified foods; and the outbreak of variant Creutzfeldt-Jakob disease) originating in both primary agricultural production and in the food manufacturing industries. Public concern at these and other events has led government agencies to implement a variety of legislative actions covering many aspects of the food chain. This book presents and co