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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