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Sommario/riassunto

This book provides a comprehensive guide to auditing the HACCP (Hazard Analysis and Critical Control Point) system for food safety. It covers the principles and techniques necessary for effective auditing and management of food safety systems. The book discusses the evolution of HACCP, its implementation in the food industry, and its role in ensuring food safety through systematic hazard analysis. It is intended for professionals in the food industry, including auditors, consultants, and official control agents. The author emphasizes the importance of management system auditing techniques to verify the performance of HACCP systems and ensure compliance with international standards.
