

1. Record Nr.	UNINA990005786310403321
Autore	Jäsche, Gottlob Benjamin
Titolo	Einleitung zu einer Architectonik der Wissenschaften nebst einer Skiagraphie und allgemeinen tafel des gesammten systems menschlicher Wissenschaften nach architektonischem Plane : Zunächst zum Gebrauche für seine encyklopädischen Vorlesungen / von Gottlob Benj. Jäsche
Pubbl/distr/stampa	Bruxelles : Culture et Civilisation, 1973
Descrizione fisica	32 p. ; 19 cm
Collana	Aetas Kantiana ; 119
Disciplina	501
Locazione	FLFBC
Collocazione	P.1 FS 358
Lingua di pubblicazione	Tedesco
Formato	Materiale a stampa
Livello bibliografico	Monografia

2. Record Nr.	UNINA9910511407903321
Autore	Pavey Emma
Titolo	The structure of language : an introduction to grammatical analysis / / Emma L. Pavey
Pubbl/distr/stampa	Cambridge, : Cambridge University Press, c2010
ISBN	1-107-20684-7 1-282-77122-1 9786612771224 0-511-77792-2 0-511-77572-5 0-511-77648-9 0-511-77390-0 0-511-77283-1 0-511-77496-6
Descrizione fisica	1 online resource (xx, 402 pages) : digital, PDF file(s)
Disciplina	410.18
Soggetti	Deep structure (Linguistics) Generative grammar
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Title from publisher's bibliographic system (viewed on 05 Oct 2015).
Nota di contenuto	1. Introduction -- 2. The structure of words -- 3. The structure of sentences -- 4. The structure of meaning -- 5. Integrating language structure -- 6. The structure of phrases -- 7. Complex structures -- 8. The structure of information -- 9. Language structure in context
Sommario/riassunto	Most of the time we communicate using language without considering the complex activity we are undertaking, forming words and sentences in a split second. This book introduces the analysis of language structure, combining both description and theory within a single, practical text. It begins by examining words and parts of words, and then looks at how words work together to form sentences that communicate meaning. Sentence patterns across languages are also studied, looking at the similarities and the differences we find in how languages communicate meaning. The book also discusses how

context can affect how we structure our sentences: the context of a particular language and its structures, the context of old and new information for us and our addressee(s), and the context of our culture.

3. Record Nr.	UNINA9911004843303321
Autore	Brown M. H (Martyn H.)
Titolo	HACCP in the meat industry / / edited by M.H. Brown
Pubbl/distr/stampa	Burlington, : Elsevier Science, 2000
ISBN	1-280-37220-6 9786610372201 1-59124-072-7 1-85573-644-6
Descrizione fisica	1 online resource (xiv, 329 pages) : illustrations
Collana	Woodhead Publishing Series in Food Science, Technology and Nutrition
Disciplina	363.1926
Soggetti	Food contamination - European Union countries Meat industry and trade - European Union countries
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di contenuto	Front Cover; HACCP in the Meat Industry; Copyright Page; Table of Contents; Preface; Contributors; Part 1: General issues; Chapter 1. Introduction; 1.1 E. coli O157; 1.2 HACCP and food safety; 1.3 The successful implementation of HACCP; 1.4 References; Chapter 2. The regulatory context in the EU; 2.1 Introduction: the international context; 2.2 EU food policy and HACCP; 2.3 EU meat hygiene legislation and HACCP; 2.4 Fishery products; 2.5 Future trends; 2.6 Sources of further information and advice; 2.7 References; Chapter 3. HACCP in the United States: regulation and implementation 3.1 Introduction: the regulatory background; 3.2 Development of HACCP in the United States; 3.3 HACCP implementation in practice; 3.4 Beyond HACCP; 3.5 Bibliography; Part 2: HACCP on the farm and in primary processing; Chapter 4. HACCP and farm production; 4.1 Introduction; 4.2 Hazard analysis in animal rearing; 4.3 Setting up the HACCP system; 4.4 HACCP plans for cattle; 4.5 HACCP plans for sheep

and goats; 4.6 HACCP plans for a poultry unit; 4.7 HACCP plans for a pig unit; 4.8 Summary: the effectiveness of HACCP on the farm; 4.9 References; Chapter 5. HACCP in primary processing: red meat 5.1 Introduction; 5.2 Microbiological data: collection and analysis; 5.3 HACCP implementation: the general approach; 5.4 Stock reception; 5.5 Slaughter and predressing; 5.6 Carcass dressing; 5.7 Collection and cooling of offals; 5.8 Carcass cooling; 5.9 Carcass breaking; equipment cleaning; 5.10 Smaller plants; 5.11 Microbiological criteria; 5.12 References; Chapter 6. HACCP in primary processing: poultry; 6.1 Introduction; 6.2 Hazard analysis in the slaughter process; 6.3 Establishing CCPs; 6.4 Other processing operations; 6.5 Future trends; 6.6 Decontamination of carcasses 6.7 Sources of further information and advice; 6.8 References; Part 3: HACCP tools; Chapter 7. Microbiological hazard identification in the meat industry; 7.1 Introduction; 7.2 The main hazards; 7.3 Analytical methods; 7.4 Future trends; 7.5 Sources of further information and advice; 7.6 References; Chapter 8. Implementing HACCP in a meat plant; 8.1 Introduction; 8.2 The elements requiring implementation; 8.3 The implementation process; 8.4 The differences between large and small businesses; 8.5 Where to start with implementation; 8.6 Explanation of the reasons for HACCP 8.7 Review of food safety issues; 8.8 Planning for implementation; 8.9 Allocation of resources; 8.10 Selecting teams and activities; 8.11 Training; 8.12 Transferring ownership to production personnel; 8.13 Tackling barriers; 8.14 Measuring performance of the plan; 8.15 Auditing and review; 8.16 Conclusions; 8.17 References; Chapter 9. Monitoring CCPs in HACCP systems; 9.1 Introduction; 9.2 Establishing criteria; 9.3 Determination of critical limits; 9.4 Setting up monitoring systems; 9.5 Verification of HACCP systems; 9.6 Validation of the HACCP plan; 9.7 Identifying problem areas; 9.8 Feedback and improvement

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## Sommario/riassunto

HACCP is a systematic approach to the identification, evaluation, and control of food safety hazards. It is being applied across the world, with countries such as the US, Australia, New Zealand, and the UK leading the way. However, effective implementation in the meat industry remains difficult and controversial. HACCP in the meat industry provides a survey of principles and practices, providing a guide to making HACCP systems work in the meat industry.

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