

1. Record Nr.	UNINA9911004858103321
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Titolo	Chilled foods [[electronic resource]] : A comprehensive guide
Pubbl/distr/stampa	Woodhead Publishing Limited, 2014
ISBN	1-280-37236-2 9786610372362 1-59124-034-4 1-85573-629-2
Edizione	[2nd ed.]
Descrizione fisica	1 online resource (503 p.)
Altri autori (Persone)	DennisC
Disciplina	664.02852
Soggetti	Cold storage Refrigerated foods
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di contenuto	""Preliminaries""; ""Contents""; ""Preface""; ""Introduction the chilled foods market""; ""1 Raw material selection: fruit and vegetables""; ""2 Raw material selection dairy ingredients""; ""3 Raw material selection meat and poultry""; ""5 Temperature monitoring and measurement""; ""6 Chilled food packaging""; ""7 Chilled foods microbiology""; ""8 Conventional and rapid analytical microbiology""; ""9 Non-microbial factors affecting quality and safety""; ""10 Shelf-life determination and challenge testing""; ""11 Microbiological hazards and safe process design"" ""12 Quality and consumer acceptability""""13 The hygienic design of chilled foods plant""; ""14 Cleaning and disinfection""; ""15 Total quality management""; ""16 Legislation""; ""Index""
Sommario/riassunto	The first edition of Chilled foods quickly established itself as the standard guide to quality issues in one of the most rapidly growing sectors in the food industry. This major new edition is set to consolidate and extend that reputation. This new edition has been thoroughly revised and updated and includes three new chapters on the subject of raw material selection. This book provides a comprehensive guide to all the factors involved in providing the consumer with safe, high quality products. Since the publication of the first edition of

Chilled foods there have been important developments i
