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Descrizione fisica	1 online resource (579 p.)
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Nota di contenuto	Contents; Contributor contact details; Introduction; 1 Bacterial infection of eggs; 2 Bacterial contamination of poultry as a risk to human health;

3 Detecting and controlling veterinary drug residues in poultry; 4 Modelling risks from antibiotic and other residues in poultry and eggs; 5 Pathogen populations on poultry farms; 6 Catching, transporting and lairage of live poultry; 7 Ensuring the safety of poultry feed; 8 The effective control of *Salmonella* in Swedish poultry; 9 The use of probiotics to control foodborne pathogens in poultry  
10 The HACCP concept and its application in primary production  
11 Microbial risk assessment in poultry production and processing; 12 Techniques for reducing pathogens in eggs; 13 Improving slaughter and processing technologies; 14 Refrigeration and the safety of poultry meat; 15 Sanitation in poultry processing; 16 HACCP in poultry processing; 17 On-line physical methods for decontaminating poultry meat; 18 Microbial treatments to reduce pathogens in poultry meat; 19 Irradiation of poultry meat; 20 Rapid detection and enumeration of pathogens on poultry meat  
21 Modified atmosphere packaging and the safety of poultry meat  
22 Handling poultry and eggs in the kitchen; Index

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#### Sommario/riassunto

Consumers' expectations about the safety of products such as poultry meat and eggs have never been higher. The need to improve food safety has led to renewed attention on controlling contamination at all stages of the supply chain from 'farm to fork'. This collection reviews the latest research and best practice in ensuring the safety of poultry meat and eggs, both on the farm and in subsequent processing operations.

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