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Altri autori (Persone)	SofosJohn Nikolaos
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Nota di contenuto	Contents; Biological pathogens in animals; Detecting pathogens in cattle and meat; Detecting animal tissues in feed and feed ingredients; Plant and fungal toxins as contaminants of feed and meat; Detecting veterinary drug residues in feed and cattle; Environmental contaminants and pesticides in animal feed and meat; Controlling microbial contamination on the farm: an overview; The use of diet to control pathogens in animals; Probiotics, vaccines and other interventions for pathogen control in animals; Managing pathogen contamination on the farm Sources of microbial contamination at slaughtering plantsAnimal welfare and food safety at the slaughter plant; Slaughter and fabrication/boning processes and procedures; Removal and handling of BSE specified risk material; Removal of the spinal cord from carcasses; Physical decontamination strategies for meat; Chemical decontamination strategies for meat; Carcass chilling; Emerging decontamination techniques for meat; Irradiation of fresh meat; Combining physical and chemical decontamination interventions for meat; Fresh meat spoilage and modified atmosphere packaging (MAP) Meat safety, refrigerated storage and transport: modeling and managementMeat decontamination and pathogen stress adaptation;

Molecular typing methods for tracking pathogens; The role of quantitative risk assessment in assessing and managing risks related to microbial food pathogens; HACCP in the processing of fresh meat; Microbiological performance objectives and criteria; HACCP in slaughter operations; Monitoring, validating and verifying the effectiveness of HACCP systems; Index

#### Sommario/riassunto

It is widely recognised that food safety depends on effective intervention at all stages in the food chain, including the production of raw materials. This book provides an authoritative reference summarising the wealth of research on reducing microbial and other hazards in raw and fresh red meat.