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Altri autori (Persone)	SofosJohn Nikolaos
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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.
