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Altri autori (Persone)	LelieveldH. L. M
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Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	<p>Front Cover; Hygiene in food Processing; Copyright Page; Table of Contents; Contributor contact details; Chapter 1. Introduction; References; Part I: Hygiene regulation; Chapter 2. The regulation of hygiene in food processing: an introduction; 2.1 Introduction; 2.2 Risk management and HACCP; 2.3 International hygiene regulation; 2.4 European hygiene regulation; 2.5 National hygiene regulation: the case of Scandinavia; Chapter 3. Hygiene regulation in the EU; 3.1 Introduction; 3.2 Hygiene regulation in the EU: key themes; 3.3 Enforcement of hygiene regulations</p> <p>3.4 The General Food Hygiene Directive (93/43/EEC)3.5 Specific (vertical) hygiene directives applicable to particular foodstuffs; 3.6 Case study: controversy over minced meat (and meat preparations); 3.7 Future trends; 3.8 Sources of further information and advice; 3.9 References and bibliography; Chapter 4. Hygiene regulation in the United States; 4.1 Introduction; 4.2 The Food and Drug Administration (FDA); 4.3 Regulation in practice: the case of dairy processing; 4.4 Inspection in the dairy industry; 4.5 Regulation of particular processes</p> <p>4.6 Regulation of equipment: the 3-A Sanitary Standards4.7 Regulation of the meat and seafood industries; 4.8 Trends in US regulation; 4.9 Sources of further information and advice; 4.10 Acknowledgement; Part II: Hygienic design; Chapter 5. Sources of contamination; 5.1 Introduction; 5.2 Physical contaminants; 5.3 Chemical contaminants; 5.4 Microbiological contamination; 5.5 Controlling contamination: the case of E. coli; 5.6 References; Chapter 6. Hygienic plant design; 6.1 Introduction; 6.2 The factory site; 6.3 The factory building; 6.4 General design issues for the factory interior</p> <p>6.5 Walls6.6 Ceilings; 6.7 Floors; 6.8 Drainage; 6.9 Services; 6.10 Internal barriers separating manufacturing processes; 6.11 High-risk areas; 6.12 References; Chapter 7. Control of airborne contamination; 7.1 Introduction: why control of airborne contamination is important in food production; 7.2 Sources of airborne contaminants; 7.3 Dust control; 7.4 Environmental air quality control; 7.5 Process air control; 7.6 Air disinfection systems; 7.7 Future trends; 7.8 Sources of further information and advice; 7.9 References; Chapter 8. Hygienic equipment design</p> <p>8.1 Introduction: key criteria in hygienic design8.2 Risk assessment in equipment design; 8.3 Regulatory requirements for hygienic equipment design: the EU; 8.4 Drainability; 8.5 Materials of construction; 8.6 Surface finish; 8.7 Corners, crevices and dead spaces; 8.8 Welds and joints; 8.9 Fasteners; 8.10 Seals; 8.11 Shaft ends; 8.12 Doors, covers and panels; 8.13 Rims; 8.14 Conveyor belts; 8.15 Equipment controls and instrumentation; 8.16 Equipment installation; 8.17 Insulation and cladding; 8.18 References; Chapter 9. Equipment construction materials and lubricants; 9.1 Introduction</p> <p>9.2 Metals</p>
Sommario/riassunto	<p>A high standard of hygiene is a prerequisite for safe food production, and the foundation on which HACCP and other safety management systems depend. Edited and written by some of the world's leading experts in the field, and drawing on the work of the prestigious European Hygienic Engineering and Design Group (EHEDG), Hygiene in food processing provides an authoritative and comprehensive review of good hygiene practice for the food industry. Part one looks at the regulatory context, with chapters on the international context, regulation in the EU and the USA. Part two looks at the key i</p>

