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Sommario/riassunto

This book delves into the prevention of biological contamination in the food industry, emphasizing the importance of food safety practices. It discusses the role of surface hygiene and the implementation of Hazard Analysis Critical Control Point (HACCP) systems to mitigate risks. The text explores various methods of detecting bacterial contamination and highlights the significance of metals and alloys in food environments. Authored by experts Thierry Bénézech and Christine Faille, the book aims to provide insights into maintaining food safety standards for professionals and researchers in food sciences and safety.
