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Sommario/riassunto

It's been suggested that current poultry production must increase by at least 2.5% per year until 2030 to meet demand from a rapidly growing population. However, whilst modern, more intensive production systems offer the potential to meet this demand, they also bring with them increased safety and environmental risks. Improving poultry meat safety and sustainability provides a comprehensive overview of how best to deal with zoonotic diseases which continue to threaten poultry meat safety, focussing on the major food pathogens *Campylobacter*, *Salmonella* and *Escherichia coli*. The book reviews how poultry meat safety can be optimised at the farm level as well as the effectiveness of methods for maintaining the postharvest safety and shelf-life of poultry meat. With the livestock sector facing increasing pressure to reduce its carbon footprint, the book also details how poultry production can become more sustainable, whilst also ensuring that poultry meat safety isn't compromised at any point along the value chain.
