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Products; 25. International Standards: USA; 26. International Standards: Europe; 27. Packaging and Storage
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41. Spoilage Microorganisms: Risks and Control; 42. Pathogens: Risks and Control; 43. Biogenic Amines: Risks and Control; 44. Chemical Origin Toxic Compounds; 45. Disease Outbreaks; Part XI. Processing Sanitation and Quality Assurance; 46. Basic Sanitation; 47. Processing Plant Sanitation; 48. Quality Control; 49. HACCP; 50. Quality Assurance Plan; Index

Sommario/riassunto

An internationally respected editorial team and array of chapter contributors has developed the Handbook of Fermented Meat and Poultry, an updated and comprehensive hands-on reference book on the science and technology of processing fermented meat and poultry products. Beginning with the principles of processing fermented meat and ending with discussions of product quality, safety, and consumer acceptance, the book takes three approaches: background and principles; product categories; and product quality and safety.
