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Collana	Society of Dairy Technology series
Altri autori (Persone)	TamimeA. Y
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Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Preface to Technical Series; Preface to Third Edition; Preface to Second Edition; Preface to First Edition; Contributors; 1 Principles of Cleaning-in-Place (CIP); 2 Fluid Flow Dynamics; 3 Water Supplies in the Food Industry; 4 Chemistry of Detergents and Disinfectants; 5 Designing for Cleanability; 6 Perspectives in Tank Cleaning: Hygiene Requirements, Device Selection, Risk Evaluation and Management Responsibility; 7 Design and Control of CIP Systems; 8 Assessment of Cleaning Efficiency; 9 Management of CIP Operations; 10 Membrane Filtration; 11 Laboratory Test Methods; Index; Colour plates
Sommario/riassunto	This is the third edition of the Society of Dairy Technology's highly successful volume on Cleaning-in-Place (CIP). Already a well-established practice in dairy technology, CIP has become increasingly relevant in the processed food industry during the last 10-15 years, and the beverage industry has seen increased demands from customers regarding CIP verification and validation to provide improvements in plant hygiene and related efficiency. The book addresses the principles of cleaning operations, water supply issues and the science of detergents and disinfectants. Aspects of equi

