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Altri autori (Persone)	RustRobert E
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Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	THERMAL PROCESSING OF READY-TO-EAT MEAT PRODUCTS; Contents; Contributors; Preface; Chapter 1 Heat and Mass Transfer; Chapter 2 Microbiology of Cooked Meats; Chapter 3 Fundamentals of Continuous Thermal Processing; Chapter 4 Thermal Processing of Slurries; Chapter 5 Processing Interventions to Inhibit <i>Listera monocytogenes</i> Growth in Ready-to-Eat Meat Products; Chapter 6 Introduction to Lethality Equations; Chapter 7 Predictive Microbiology Information Portal with Particular Reference to the USDA-Pathogen Modeling Program; Chapter 8 Supporting Documentation Materials for HACCP Decisions Chapter 9 The Ten Principles of Sanitary Design for Ready-to-Eat Processing EquipmentChapter 10 Principles of Sanitary Design for Facilities; Chapter 11 Third-Party Audits; Chapter 12 Food Safety Beyond Guidelines and Regulations; AppendixA Objectives and Critical Elements of Thermal Processing of Ready-to-Eat Meat Products; Index
Sommario/riassunto	Thermal Processing of Ready-to-Eat Meat Products provides critical technical information on all aspects of thermal processing of RTE meat

products. Edited and authored by the most experienced and knowledgeable people in the meat industry on this subject, the book addresses all technical and regulatory aspects of the production of RTE meat products, such as heat and mass transfer, pathogen lethality, post-packaging pasteurization, sanitary design, predictive equations and supportive documentation for HACCP.
