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Nota di contenuto	FOOD SAFETY IN SHRIMP PROCESSING; Contents; Foreword; Preface; Acknowledgments; 1 Introduction to Hazard Analysis Critical Control Points (HACCP); 1.1 Introduction; 1.2 What is HACCP?; 1.3 How is the HACCP-based approach different from the traditional food safety systems?; 1.4 Scope of HACCP; 1.5 Various federal regulatory agencies and their role in regulating seafood in the United States; 1.5.1 United States Department of Health and Human Services (DHHS)/Food and Drug Administration (FDA) 1.5.2 United States Department of Commerce (USDC)/National Oceanic and Atmospheric Administration (NOAA)/ National Marine Fisheries Service (NMFS)1.5.3 Other federal agencies; 1.6 HACCP and the US seafood industry; 1.7 Implementation of HACCP in the United States; 1.8 Rationale for the FDA's to seafood inspection; 1.9 What are the

practical implications for American seafood processors and processors from other countries?; 1.9.1 Summary of the US HACCP regulations; 1.9.2 What are the benefits attributed to the HACCP regulations?; 1.9.3 HACCP and the Export Health Certificate
1.10 Who is excluded?1.11 HACCP v. ISO standards; 1.12 Relevance of HACCP to shrimp culture and processing; 1.13 Current world status of HACCP in shrimp culture and processing; 2 Implementing Sanitation and Related Programs as a Prerequisite to HACCP; 2.1 Introduction; 2.2 Sanitation, the most important prerequisite to HACCP, and what it actually means to a processor; 2.3 What are the benefits of sanitation?; 2.4 Regulatory requirements; 2.5 How to comply with sanitation requirements under the HACCP regulations; 2.5.1 Premises
2.5.2 Transportation and storage (raw materials, ingredients and packaging materials)2.5.3 Equipment (design, installation and maintenance); 2.5.4 Personnel (training in manufacturing controls and hygienic practices); 2.5.5 Sanitation and pest control; 2.6 How to develop sanitation SSOPs to comply with the proposed HACCP-based regulations; 2.6.1 Cleaning schedule; 2.6.2 Wash facilities; 2.6.3 Personnel; 2.6.4 Restrooms; 2.6.5 Water supply; 2.6.6 Waste disposal; 2.6.7 Chemicals; 2.6.8 Pest control; 2.6.9 Records; 3 Developing a HACCP Plan
3.1 What must be in a HACCP plan and how to implement a HACCP-based system3.1.1 Assembling a HACCP team and assigning responsibilities; 3.1.2 Developing an organizational chart and narrative; 3.1.3 Describing the intended use of the end product and its distribution; 3.1.4 Identifying product ingredients and incoming materials; 3.1.5 Developing an operational flowchart depicting the control points of a process in question; 3.1.6 Developing a plant schematic; 3.2 Developing a Hazard Analysis (HA) worksheet following the seven principles of HACCP
3.2.1 First principle of HACCP - identify potential hazards and appropriate preventive measures

Sommario/riassunto

Systems of producing food in safer ways, including the use of the hazard analysis critical control point (HACCP) system are now being adopted widely throughout the world. The ever-growing global shrimp and prawn farming and processing industries are now beginning to realise the benefits of using HACCP and other food safety measures. However, until now, there has not been one single book bringing together full details of how to implement these systems, which are now seens as making an extremely important contribution to the safe production and processing of shrimps. The authors of this b