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Nota di contenuto	FOOD INDUSTRY BRIEFING SERIES: SHELF LIFE; Contents; Series Editor's Foreword; Preface; Section 1 Introduction to Shelf Life of Foods - Frequently Asked Questions; 1.1 What is shelf life?; 1.2 Why are food safety and shelf life related?; 1.3 Who should be interested in shelf life of foods?; 1.4 Who is responsible for determining shelf life?; 1.5 Is it illegal to give a wrong shelf life to a food product?; 1.6 How long a shelf life should my product have?; 1.7 What is accelerated shelf life determination?; 1.8 What are the resources required for determining shelf life? 1.9 How is the end of shelf life normally decided?1.10 How do we ensure that the shelf lives established for our products are accurate and reproducible?; 1.11 Can computer models help in shelf life determination?; 1.12 What is challenge testing?; 1.13 Can the shelf life of my product be extended?; 1.14 How are storage tests and trials set up for determining shelf life?; 1.14.1 Objective of the storage trial; 1.14.2 Storage conditions; 1.14.3 Samples for storage trials; 1.14.4 Sampling schedule; 1.14.5 Shelf life tests; 1.15 Summary; Section 2 The Ways Food Deteriorates and Spoils

2.1 Mechanisms of food deterioration and spoilage2.1.1 Moisture and/or water vapour transfer; 2.1.2 Physical transfer of substances other than moisture and/or water vapour; 2.1.3 Chemical and/or biochemical changes; 2.1.4 Light-induced changes; 2.1.5 Microbiological changes; 2.2 Factors influencing the shelf life of foods; 2.2.1 Intrinsic factors; 2.2.2 Extrinsic factors; 2.2.3 Interaction between intrinsic and extrinsic factors; 2.2.4 Consumer handling and use; 2.2.5 Commercial considerations; 2.3 Summary; Section 3 Determining Shelf Life in Practice; 3.1 Short shelf life products
3.1.1 The product3.1.2 The process; 3.1.3 Food safety; 3.1.4 Mechanism(s) of shelf life deterioration; 3.1.5 Shelf life determination - storage trial; 3.1.6 Predicting shelf life; 3.1.7 Assurance of assigned shelf life - the HACCP approach; 3.2 Medium shelf life products; 3.2.1 The product; 3.2.2 The process; 3.2.3 Food safety; 3.2.4 Mechanism(s) of shelf life deterioration; 3.2.5 Shelf life determination - storage trials; 3.2.6 Assurance of assigned shelf life - the HACCP approach; 3.3 Long shelf life products; 3.3.1 The product; 3.3.2 The process; 3.3.3 Food safety
3.3.4 Mechanism(s) of shelf life deterioration3.3.5 Shelf life determination - storage trials; 3.3.6 Assurance of assigned shelf life - the HACCP approach; 3.4 Summary; Epilogue; Appendix A: The Arrhenius Model; Appendix B: The CIMSCEE Formulae for Microbiological Safety and Stability; References; Index

Sommario/riassunto

The crucial subject of the shelf life of food products affects the manufacture, processing, distribution, sale and consumption of all foods. It is a hot topic that is on the mind of every 21st Century consumer and cannot be ignored. Following the clear and concise style of the Blackwell Food Industry Briefing Series, Shelf Life allows the reader to dip in and discover or re-discover how to manage shelf life of foods looking at definitions, regulations, responsibilities, and the important task of determining the shelf life of food products. Separated into three sections, <i