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Nota di contenuto	Contents; Contributors; Preface; PART I: ON-FARM PHASE IN THE CONTEXT OF THE FOOD CHAIN; 1 Food Chain and Health Hazards; 1.1 Characteristics of the Food Chain and Associated Hazards; 1.2 Microbial Food-borne Pathogens; 1.3 Chemical Hazards in Foods; 1.4 Genetically Modified Foods; 1.5 Risk Assessment - Introduction; 2 On-farm Factors and Health Hazards; 2.1 Principles of Epidemiology as Applied to VPH; 2.2 Zoonotic Diseases in Farm Animals; 2.3 On-farm Factors Affecting Food-borne Pathogens; 2.4 Animal By-products, Wastes and the Environment 2.5 Risk Profiling of Farms - the Example of Cysticercus in CalvesPART II: HYGIENE OF MEAT PRODUCTION - PROCESSING AND MEAT INSPECTION; 3 Meat Industry; 3.1 Trends in the Organization of the Meat Industry; 3.2 Construction of Abattoirs; 3.3 Water Quality and Sanitation in the Food Industry; 4 Pre-slaughter Phase; 4.1 Farm-to-Abattoir Phase; 4.2 Food Chain Information; 4.3 Ante-mortem Inspection; 5 Slaughter and Dressing; 5.1 Humane Slaughter; 5.2 Hygiene of Slaughter - Cattle; 5.3 Hygiene of Slaughter - Sheep; 5.4 Hygiene of Slaughter - Pigs; 5.5 Hygiene of Poultry Slaughter 5.6 Meat Decontamination6 Post-mortem Meat Inspection; 6.1 Meat Inspection - General Principles; 6.2 Meat Inspection of Red Meat

Animals; 6.3 Meat Inspection - Judgement of Fitness; 6.4 Rapid Laboratory Tests; 6.5 Meat Inspection - Poultry; 6.6 Sensory Evaluation of Meat; 6.7 Certification and Marking of Foods of Animal Origin; 7 Meat Preservation and Processing; 7.1 Conversion of Muscle to Meat; 7.2 Basic Methods Used in Food Preservation and Processing; 7.3 Basics of Food Microbiology; 7.4 Meat Products and Descriptive Assessment of Risk; 7.5 Risk Profiling of Meat Products  
 8 Meat Safety Management at the Abattoir 8.1 GHP and HACCP Principles; 8.2 Microbiological Examination for HACCP Verification; 8.3 Hygiene Performance and Auditing of Abattoirs; PART III: HYGIENE OF PRODUCTION - PROCESSING OF OTHER FOODS AND RETAIL-CONSUMER FOOD SAFETY; 9 Hygiene of Production - Processing of Other Foods; 9.1 Hygiene of Milk and Dairy Products; 9.2 Hygiene of Eggs and Egg Products; 9.3 Hygiene of Fish; 9.4 Hygiene of Honey; 10 Food Hygiene and Safety at the Retail-Consumer Phase; 10.1 Food Hygiene at Retail-Consumer Level; 10.2 Microbiological Criteria for Foods 10.3 Foodborne Outbreak Investigation 10.4 Surveillance of Food-borne Diseases; 10.5 Companion Animals and Public Health; PART IV: STABLE-TO-TABLE CONCEPT; 11 Principles of Longitudinal and Integrated Food Safety Assurance; 11.1 LISA Concept and its Main Elements; 11.2 Risk Assessment of Campylobacter in Poultry; 11.3 Risk Assessment of Salmonella in Pigs; Index; A; B; C; D; E; F; G; H; I; L; M; N; O; P; Q; R; S; T; V; W; Y; Z

## Sommario/riassunto

The importance of food for human health has been widely recognized. The safety of foods of animal origin is particularly relevant because the large majority of foodborne diseases come from poultry, eggs, meat, milk and dairy products and fish. This textbook covers the longitudinal and integrated approach to food (primarily of animal origin) production, hygiene and safety and how it results in concurrent benefits to animal well being, human health via safe food, protection of the environment and socioeconomic aspects.

2. Record Nr.	UNISALENTO991004371137607536
Autore	Capellina, Domenico
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Pubbl/distr/stampa	Torino : Tipografia scolastica di Sebastiano Franco e figli, 1864-1867
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Nota di contenuto	<p>Parte 1. : Della locuzione. - 6.ed. riveduta ed accresciuta. - 1867. - 71 p.</p> <p>Parte 2. : Dei principali componimenti in prosa e in poesia. - 5.ed. riveduta ed accresciuta. - 1865. - 71 p.</p> <p>Parte 3. : Notizie di storia letteratura latina ed italiana richieste dai programmi E,F ed H. - 5.ed. riveduta ed accresciuta. - 1865. - 80 p.</p> <p>[Parte 4.] : Lezioni elementari di letteratura generale ed applicata al primario insegnamento ad uso delle scuole normali e magistrali. - 4.ed. accresciuta e migliorata. - 1864. - 119 p.</p>