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Table 21.2 from Handbook of Hygiene Control in the Food ...

Developments such as the demand for minimally-processed foods have placed a renewed emphasis on good hygienic practices in the food industry. As a result there has been a wealth of new research in this area. Handbook of Hygiene Control in the Food Industry provides a comprehensive summary of the key trends and issues in food hygiene research.

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This second edition of Hygiene in Food Processing gives a revised overview of the practices for safe processing and incorporates additional chapters concerning pest control, microbiological environmental sampling, and the economics of food plants. Part one addresses microbial risks in foods and the corresponding regulation in the European Union.