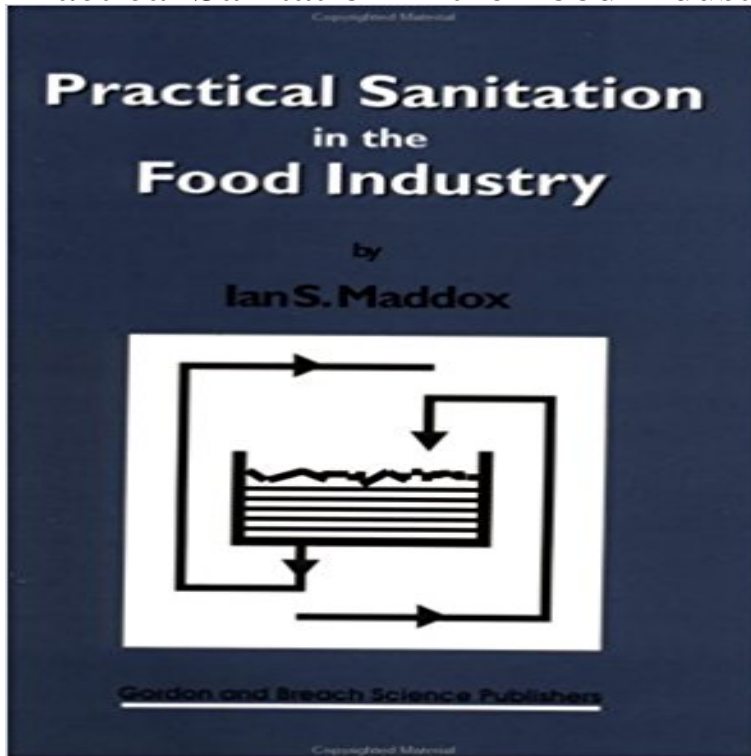


Practical Sanitation in the Food Industry



This book provides a clear, practical approach to sanitation in the food industry. The content ranges from the principles of microbial growth, through descriptions of cleaning chemicals, to the management of Hazard Analysis Critical Control Point (HACCP) systems. It will be an invaluable basic text for all tertiary students who intend to work in the food industry, as well as for the existing industry personnel. The food industry is one of the largest in the world, employing several million people globally. As the practice of food processing has expanded, so food products are now transported long distances around the world and stored for increased periods of time. Spoilage may occur if products are mishandled, which can result in food being a vehicle for transmission of disease. It is therefore essential that all employees in the industry have a sound knowledge of the principles and practice of sanitation.

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