

## Springer

1st  
edition

1st ed. 2020, IX, 760 p. 132  
illus., 75 illus. in color.

### Printed book

Hardcover

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ISBN 978-3-030-42659-0

£ 199,99 | CHF 259,50 | 219,99 € |  
241,99 € (A) | 235,39 € (D)

Available

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Science (SC)

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Food Engineering Series

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## Chemistry : Food Science

Demirci, A., Feng, H., Krishnamurthy, K. (Eds.)

# Food Safety Engineering

- Provides solutions for the solving of microbial food safety problems including developing new and improving current advanced thermal and non-thermal technologies and designing food safety preventive control processes
- Presents the latest progress in food safety engineering research and development
- Promotes commercial applications of new food safety preventive control technologies

Food Safety Engineering is the first reference work to provide up-to-date coverage of the advanced technologies and strategies for the engineering of safe foods. Researchers, laboratory staff and food industry professionals with an interest in food engineering safety will find a singular source containing all of the needed information required to understand this rapidly advancing topic. The text lays a solid foundation for solving microbial food safety problems, developing advanced thermal and non-thermal technologies, designing food safety preventive control processes and sustainable operation of the food safety preventive control processes. The first section of chapters presents a comprehensive overview of food microbiology from foodborne pathogens to detection methods. The next section focuses on preventative practices, detailing all of the major manufacturing processes assuring the safety of foods including Good Manufacturing Practices (GMP), Hazard Analysis and Critical Control Points (HACCP), Hazard Analysis and Risk-Based Preventive Controls (HARPC), food traceability, and recalls. Further sections provide insights into plant layout and equipment design, and maintenance. Modeling and process design are covered in depth. Conventional and novel preventive controls for food safety include the current and emerging food processing technologies. Further sections focus on such important aspects as aseptic packaging and post-packaging technologies. With its comprehensive scope of up-to-date technologies and manufacturing processes, this is a useful and first-of-its kind text for the next generation food safety engineering professionals.

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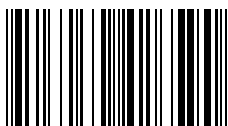
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