Chemistry : Food Science

Marriott, N.G., Schilling, M.W., Gravani, R.B., Virginia Polytechnic Institute State University, Blacksburg, VA, USA

Principles of Food Sanitation

• Acclaimed textbook and industry reference
• Thoroughly updated chapters
• Essential for food processing or food preparation operations

Now in its 6th Edition, this highly acclaimed textbook provides sanitation information needed to ensure hygienic practices and safe food for food industry personnel as well as students. It addresses the principles related to contamination, cleaning compounds, sanitizers, cleaning equipment. It also presents specific directions for applying these concepts to attain hygienic conditions in food processing or food preparation operations. New in this edition: Updated chapters on the fundamentals of food sanitation, contamination sources and hygiene, Hazard Analysis Critical Control Points, cleaning and sanitizing equipment, waste handling disposal, biosecurity, allergens, quality assurance, pest control, cleaning compound and sanitizer properties and selection criteria, hygienic construction, sanitation guidelines for food and foodservice establishments, and sanitation management principles.

Order online at springer.com/booksellers
Springer Nature Customer Service Center GmbH
Customer Service
Tiergartenstrasse 15-17
69121 Heidelberg
Germany
T: +49 (0)6221 345-4301
row-booksellers@springernature.com

Prices and other details are subject to change without notice. All errors and omissions excepted. Americas: Tax will be added where applicable. Canadian residents please add PST, GST or QST. Please add $5.00 for shipping one book and $ 1.00 for each additional book. Outside the US and Canada add $ 10.00 for first book, $5.00 for each additional book. If an order cannot be fulfilled within 90 days, payment will be refunded upon request. Prices are payable in US currency or its equivalent.