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The safety of poultry, meat, and eggs continues to be a major concern for consumers. As a result, there has been a wealth of research on identifying and controlling hazards at all stages on the supply chain. Food Safety Control in the Poultry Industry summarizes this research and its implications for all those involved in supplying and marketing poultry products.

The book begins by analyzing the main hazards affecting poultry, meat, and eggs, both biological and chemical. It then discusses methods for controlling these hazards at different stages, from the farm through slaughter and carcass processing operations to consumer handling of poultry products. Further chapters review established and emerging techniques for decontaminating eggs or processed carcasses, from physical methods to the use of bacteriophage and bacteriocins.