

Food Safety and Inspection

an introduction

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Food Safety and Inspection: An Introduction



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The process of food inspection depends on an inspector's knowledge of the intrinsic hazards connected with individual foods. *Meals Basic safety and Inspection: An Introduction* focuses on food types and describes common hazards connected with each, using published peer-reviewed research to explain and evaluate the health risk. Adulteration of foods can be becoming an increasing problem, and the complexity of the meals supply chain requires an understanding of risk factors to allow targeted inspection and assessment. Instead the inspector must analyse and integrate scientific and handling information to evaluate the potential health risk. Whereas spoilage can usually be motivated through a simple organoleptic evaluation, the judgment of whether a food can be fit for human being consumption requires an assessment of health hazards, a lot of which might not be obvious through physical evaluation. It is a practical textbook designed to support the role of meals inspection in a modern food market. There are seven chapters searching at specific areas of food protection, including a chapter on fraud and adulteration. This book summarises relevant published analysis to provide a scientific context for specific food safety problems, and can be an essential read for anybody interested in learning to be a food inspector.



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