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# Brc Sqf Fssc 22000 Pjrfsi Pjrfsi Your Food Safety

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Extrusion Cooking  
 Food Fraud  
 The BRC Global Standard for Food Safety  
 Food Safety Culture  
 Food Safety Management Programs  
 Food Safety - Some Global Trends  
 Microbial Food Safety

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## RAIDEN GIDEON

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**Extrusion Cooking** Springer Science & Business Media

Extrusion Cooking provides a detailed description of extrusion processing with an in-depth exploration of cereal grains processing. In particular, the book addresses the basic principles of extrusion processing, various extruder parts and their design principles, food ingredients and their characteristics as they relate to extrusion. It also discusses physicochemical changes in the different ingredient components as they are processed in an extruder, modeling and control of extrusion process, scale-up aspects, extrusion plant design, food safety in extrusion, new advancements in extrusion, and a look into the future of extrusion. This valuable text serves as a one-volume reference on extrusion processing for food industry professionals and students. - Covers the engineering, chemistry, nutrition, and food safety aspects of extrusion cooking - Presents both the fundamental and applied aspects of extrusion processing - Details the extrusion of whole-grain, high-fiber, and high-protein foods - Covers both expanded and texturized products - Outlines extrusion processing of different ingredients - Addresses new technologies that have expanded the extruder capabilities - Analyzes new developments in the area of modeling of extrusion processing  
*Food Fraud* CRC Press

This book will offer companies in the food industry a comprehensive guide to preparing for a British Retail Consortium Standard evaluation (Issue 6). It will enable them to ensure that the correct systems are in place to achieve the Standard, and also that they present themselves in the best possible light during the audit process. It will also recommend the correct steps to take following evaluation and how to correct non-conformities. The book will be of interest not only to suppliers who are seeking certification for the first time but also to those already in the scheme, and are seeking to improve their grades.

**The BRC Global Standard for Food Safety** Springer Science & Business Media

Food safety is defined as the concept that food will not cause harm to the consumer when it is prepared and/or eaten according to its intended use. Most food product recalls and food-related outbreaks are fully considered as food safety failures. Many risk-based food safety standards, e.g., HACCP, BRC, SQF, ISO/FSSC 22000, are designed to prevent such issues from occurring. Any food

recall or food-related outbreak may be attributed to the likelihood of a risk assessment, which in some way failed to identify and control the risk. The essence and true nature of food safety hazards are affected by resources of the food facility, e.g., human, work environment, infrastructure, availability and accessibility of food safety information. Thus, food specialists should establish and manage the parameters of the applied food safety systems to achieve the food safety objectives that produce food in compliance with regulatory and statutory requirements. It is important to understand what exactly will make an end product unsafe and ensure that the necessary control measures are in place to prevent it from happening. Understanding the basic food safety concepts can lead to improvement of the current food safety systems and/or standards.

**Food Safety Culture** Academic Press

Food safety awareness is at an all time high, new and emerging threats to the food supply are being recognized, and consumers are eating more and more meals prepared outside of the home. Accordingly, retail and foodservice establishments, as well as food producers at all levels of the food production chain, have a growing responsibility to ensure that proper food safety and sanitation practices are followed, thereby, safeguarding the health of their guests and customers. Achieving food safety success in this changing environment requires going beyond traditional training, testing, and inspectional approaches to managing risks. It requires a better understanding of organizational culture and the human dimensions of food safety. To improve the food safety performance of a retail or foodservice establishment, an organization with thousands of employees, or a local community, you must change the way people do things. You must change their behavior. In fact, simply put, food safety equals behavior. When viewed from these lenses, one of the most common contributing causes of food borne disease is unsafe behavior (such as improper hand washing, cross-contamination, or undercooking food). Thus, to improve food safety, we need to better integrate food science with behavioral science and use a systems-based approach to managing food safety risk. The importance of organizational culture, human behavior, and systems thinking is well documented in the occupational safety and health fields. However, significant contributions to the scientific literature on these topics are noticeably absent in the field of food safety.

**Food Safety Management Programs** Elsevier

The safety of food products is fundamental. The value of an effective and well-defined, - implemented, and -maintained management system is priceless. When it is integrated into a

process, it supplies the necessary foundation and structure to help provide the consumer with a safe product of the highest quality. Food Safety Management Programs: Appli

Food Safety - Some Global Trends John Wiley & Sons

Food Fraud: A Global Threat With Public Health and Economic Consequences serves as a practical resource on the topic of food fraud prevention and compliance with regulatory and industry standards. It includes a brief overview of the history of food fraud, current challenges, and vulnerabilities faced by the food industry, and requirements for compliance with regulatory and industry standards on mitigating vulnerability to food fraud, with a focus on the Global Food Safety Initiative (GFSI) Benchmarking Requirements. The book also provides individual chapters dedicated to specific commodities or sectors of the food industry known to be affected by fraud, with a focus on specific vulnerabilities to fraud, the main types of fraud committed, analytical methods for detection, and strategies for mitigation. The book provides an overview of food fraud mitigation strategies applicable to the food industry and guidance on how to start the process of mitigating the vulnerability to food fraud. The intended audience for this book includes food industry members,

food safety and quality assurance practitioners, food science researchers and professors, students, and members of regulatory agencies. - Presents industry and regulatory standards for mitigating vulnerability to food fraud including Global Food Safety Initiative (GFSI) Benchmarking Requirements - Provides tools and resources to comply with industry and regulatory standards, including steps for developing a food fraud vulnerability assessment and mitigation plan - Contains detailed, commodity-specific information on the major targets of food fraud, including specific vulnerabilities to fraud, analytical methods, and strategies for mitigation

Microbial Food Safety

In this book, some of the most qualified scientists review different food safety topics, ranging from emerging and reemerging foodborne pathogens, food regulations in the USA, food risk analysis and the most important foodborne pathogens based on food commodities. This book provides the reader with the necessary knowledge to understand some of the complexities of food safety. However, anybody with basic knowledge in microbiology will find in this book additional information related to a variety of food safety topics.

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