

International Food Hygiene

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Improving the safety and quality of food and drink

CERTIFIED FOOD SAFETY

International efforts to achieve ISO 22000.

MICROBIAL UPDATE

Principles and practices of shelf life testing.

HYGIENE TESTING

Focus on key issues for ATP performance.

FOOD CONTAMINATION

Preventing and detecting physical contamination.

COST EFFECTIVE CLEANING

New design of spray balls economises on consumables.

E. COLI O157

New AOAC certification for phage based test.



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Dinámica Bacteriana
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