

International Food Hygiene

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Improving the safety and quality of food and drink

TRACEABILITY & CRITICAL CONTROL

*Ensuring safer
primary ingredients.*

FOODEX PREVIEW

*From foreign body detectors
to wireless monitoring.*

MICROBIOLOGY UPDATE

*Take a fresh look
at salmonella.*

TRAINING & BOOKS

*The latest technical texts
and training courses.*

FOOD CHEMISTRY

*New methodology for
water analysis.*

CLEANING UPDATE

*Meeting the meat
sector's needs.*

