

International Food Hygiene

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Improving the safety and quality of food and drink

STRUCTURAL HYGIENE

*Effective specifications
ensure bakery standards.*

MICRO CHALLENGES

*Update on bacteria, yeasts and
moulds in the bakery sector.*

PEST CONTROL

*Combating mice, rats, moths,
lizards and ignorance.*

RADIO CALLING

*New wireless system for
monitoring temperature.*

RAPID LISTERIA

*New tests detect
surface contamination.*

IT'S A GAS

*Efficient system for anaerobic
and microaerobic incubation.*

