

# International Food Hygiene

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Improving the safety and quality of food and drink

## CLEANING SILOS

*Managing the challenges of effective hygiene practice.*

## DRY FOODS

*Are they as microbiologically safe as you think?*

## LISTERIA & E. COLI

*New outbreak rules and test methods.*

## CERTIFICATION STANDARDS

*From GFSI to BRC 6 – thoughts and assessments.*

## RAPID HYGIENE MONITORING

*An update on systems from around the world.*

## ALLERGENS

*Adding to the range of testing services.*

