

International Food Hygiene

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Improving the safety and quality of food and drink

FOOD ALLERGY

*The challenges facing
manufacturers and caterers.*

SHELF-LIFE

*Microbial update on
shelf-life determination.*

STAINLESS STEEL

*Hygienic handling
within food processing.*

RISK ASSESSMENT

*A practical approach to
allergen management.*

SALMONELLA

*What is the history of this
zoonotic pathogen?*

FOREIGN BODY PREVENTION

*We look at options
from around the world.*

