International Food Hygiene

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Improving the global safety and quality of food and drink

X-RAY TECHNOLOGY

Making glass a safer packaging option.

HERBS & SPICES Microbial update on micro-organisms of concern.

TACCP Validation in relation to threat assessment.

WORKWEAR

Top to toe protection for the food sector.

FOREIGN BODY DETECTION

We look at options from around the world.

FOOD ORIGINS

The use of stable isotope ratio analysis.