

HACCP IN MEAT POULTRY AND FISH PROCESSING%0A

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Since its development by The Pillsbury Company as part of the US space program, the HACCP (hazard analysis critical control point) system has become the most important technique for the identification and prevention of foodborne biological, chemical and physical hazards in food processing. This book presents the latest information on the HACCP concept and gives practical examples of its implementation at all stages of food production and processing from the farm to the consumer. In addition [HACCP in Meat, Poultry, and Fish Processing | SpringerLink](#)

Chapter 4 deals with the use of RACCP in controlling hazards encountered in slaughtering and distribution of fresh meat and poultry, while chapter 5 discusses the problem - both spoilage and hazards - involved in processing and distribution of meat, poultry and seafood products. Chapter 6 covers the entire area of fish and seafoods, including both fresh and processed products from the standpoints of spoilage and hazards.

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The RACCP (hazard analysis critical control point) concept for food products was an outgrowth of the US space program with the demand for a safe food supply for manned space flights by the National Aeronautics and Space Administration (NASA). The original work was carried out by the Pillsbury

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Implementation of HACCP programs in meat and poultry slaughter operations is no different than introducing HACCP into further processing plants or other types of food systems. The program must be

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meat, poultry and fish inspection. This book should be useful to anyone involved in production, slaughter ing, processing and distribution of meat, poultry and fish products.

Introduction to HACCP for Meat and Poultry Processors ...

The Hazard Analysis Critical Control Point (HACCP) concept is a systematic, science based process control system for food safety. This concept forms the basic structure of a preventative system for the safe production of meat products. Note that the key to this system is that it is a preventative approach to producing the safest possible meat products for human consumption. This means that **HACCP in Meat, Poultry and Fish Processing: Rajat Sinha ...**

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