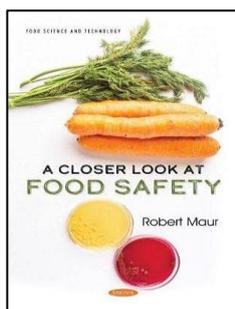


Closer Look at Food Safety

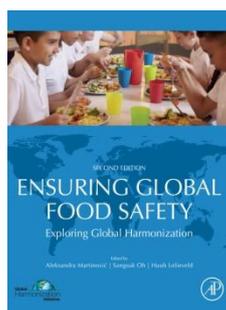


v pevné vazbě, 292 stran
vyd. Nova Science Publishers,
VII/2021
ISBN 9781536198454

katalog.cena cca 7.060 Kč vč.DPH
v této nabídce **4.960 Kč** vč.DPH

When certain disease-causing bacteria, viruses, or parasites contaminate food, they can cause foodborne illness. The food supply in the United States is among the safest in the world but it can still be a source of infection. According to the Centers for Disease Control and Prevention (CDC), foodborne pathogens cause up to 48 million illnesses, 128,000 hospitalizations, and 3,000 deaths in the United States each year.

Ensuring Global Food Safety



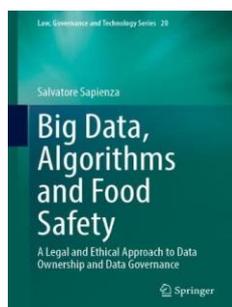
v měkké vazbě, 560 stran
vyd. Academic Press, 2.vydání,
II/2022
ISBN 9780128160114

katalog.cena cca 3.700 Kč vč.DPH
v této nabídce **2.600 Kč** vč.DPH

Ensuring Global Food Safety: Exploring Global Harmonization, Second Edition, examines the policies and practices of food law which remain top contributors to food waste. This fully revised and updated edition offers a rational and multifaceted approach to the science-based issue of "what is safe for consumption?" and how creating a globally acceptable framework of microbiological, toxicological and nutritional standards can contribute to the alleviation of hunger and food insecurity in the world. Currently, many laws and regulations are so stringent that healthy food is destroyed based on scientifically incorrect information upon which laws and regulations are based.

This book illuminates these issues, offering guidelines for moving toward a scientifically sound approach to food safety regulation that can also improve food security without putting consumers at risk.

Big Data, Algorithms and Food Safety



v pevné vazbě, 207 stran
vyd. Springer Nature, VIII/2022
ISBN 9783031093661

katalog.cena cca 3.840 Kč vč.DPH
v této nabídce **2.700 Kč** vč.DPH

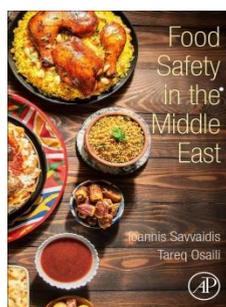
This book identifies the principles that should be applied when processing Big Data in the context of food safety risk assessments. Food safety is a critical goal in the protection of individuals' right to health and the flourishing of the food and feed market. Big Data is fostering new applications capable of enhancing the accuracy of food safety risk assessments.

An extraordinary amount of information is analysed to detect the existence or predict the likelihood of future risks, also by means of machine learning algorithms. Big Data and novel analysis techniques are topics of growing interest for food safety agencies, including the European Food Safety Authority (EFSA). This wealth of information brings with it both opportunities and risks concerning the extraction of meaningful inferences from data.

However, conflicting interests and tensions among the parties involved are hindering efforts to find shared methods for steering the processing of Big Data in a sound, transparent and trustworthy way. While consumers call for more transparency, food business operators tend to be reluctant to share informational assets. This has resulted in a considerable lack of trust in the EU food safety system.

A recent legislative reform, supported by new legal cases, aims to restore confidence in the risk analysis system by reshaping the meaning of data ownership in this domain. While this regulatory approach is being established, breakthrough analytics techniques are encouraging thinking about the next steps in managing food safety data in the age of machine learning.

Food Safety in Middle East



v měkké vazbě, 348 stran
vyd. Academic Press, XII/2021
ISBN 9780128224175

katalog.cena cca 4.400 Kč vč.DPH
v této nabídce **3.080 Kč** vč.DPH

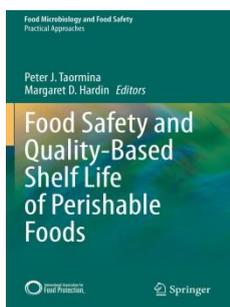
Food Safety in Middle East provides the latest research data on food safety in the Arab countries of the Middle East and summarizes recent developments on food safety practices, policies, and legislations. Food safety is a hot issue in research over the last decade due to the surge in foodborne infections, particularly in this area. Data suggest the increase is due to the foods consumed by the increasing holidaymakers and tourists.

This book sums up information published in scientific literature with additional reports, knowledge and expertise to help reduce foodborne illnesses in this growing area. Beginning with the introduction of Middle East's food culture, the book addresses the food safety status in the Middle East. It dives deep in biological hazards (foodborne infections, intoxications and toxicoinfections) and in chemical hazards in foods of the Middle East.

Additionally, the book reviews current measures that are being used to control foodborne pathogens in common foods widely consumed in the area. Interestingly, important data on food safety knowledge, attitudes, and practices among food handlers in foodservice establishments in the Arab countries of the Middle East, are being thoroughly presented and analyzed. The book finally summarizes the current food safety legislations implemented at government level in certain Middle Eastern countries.

It is a valuable reference for graduate students, researchers, librarians and professionals working in the food sector.

Food Safety and Quality-Based Shelf Life of Perishable Foods



v měkké vazbě, 161 stran
vyd. Springer Nature, I/2022
ISBN 9783030543778

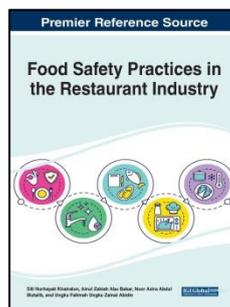
katalog.cena cca 2.740 Kč vč.DPH
v této nabídce **1.920 Kč** vč.DPH

This book addresses the shelf life of foods, a key factor in determining how food is distributed and consequently where and when different food products are available for consumption. Shelf life is determined by several factors, including microbiological, chemical, physical, and organoleptic deterioration. Often these factors are interrelated and interdependent.

The editors of this volume focus specifically on the microbial factors related to shelf life of perishable foods and food commodities. This allows for more detailed coverage of foodborne bacterial pathogens and spoilage microorganisms of concern. The initial part of the book covers the why and how of shelf life determination as well as the specific microbial pathogens and spoilage microorganisms of concern for perishable foods.

Contributors address topics such as the techniques utilized for determination of shelf life, the frequency of shelf life testing for different products, the interpretation of data to make shelf life determinations, and management of shelf life of food products from the perspective of the food producer, distributor, retailer, and regulator. Three key areas impacting shelf life are addressed in detail: sanitation, processing, and packaging. The sanitation chapter explains the necessary components of cleaning and sanitizing to assure a hygienic processing environment and why that is critical to shelf life control.

Food Safety Practices in Restaurant Industry



v pevné vazbě, 300 stran
vyd. IGI Global, XI/2021
ISBN 9781799874157

katalog.cena cca 6.800 Kč vč.DPH
v této nabídce **5.760 Kč** vč.DPH

Global cases related to food borne illness have risen in recent years. This situation poses a health risk to consumers and causes economic loss for the food service industry. Identifying the current issues in food safety practices among the industry players is important for bridging the gap between knowledge, practices, and regulation compliance.

This handbook presents a series of research on food safety practices investigated within food service establishments. The findings generated from these studies will help the food industry pinpoint the risks and non-compliance relating to food safety practices thus to improve practices in preventing food borne illnesses from occurring. This handbook consists of a series of research works related to food safety practices in the food service industry which could be useful references to both industry and academia.

The publication of this handbook will provide a collection of research works that addresses these current issues in detail from a variety of perspectives. The potential target audience will be all researchers within the areas of food safety and food service management, the stakeholders in the food service industry including the operators, consumers, and policymakers. This handbook is also very useful to any students, professors, and academicians interested in food safety in the food service industry.

Sequencing Technologies in Microbial Food Safety and Quality



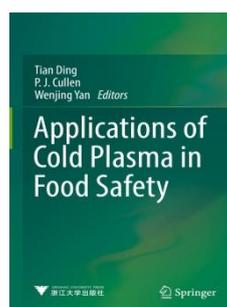
v pevné vazbě, 478 stran
vyd. CRC Press, IV/2021
ISBN 9780367351182

katalog.cena cca 6.420 Kč vč.DPH
v této nabídce **4.700 Kč** vč.DPH

Molecular landscape for food safety analysis is rapidly revolutionizing because of high resolution and value added resulting analysis of next-generation sequencing (NGS) approaches. These modern sequencing technologies drive worldwide advancements in food safety and quality. Sequencing Technologies in Microbial Food Safety and Quality reviews several practices in that NGS contributes to foodborne pathogens functional characterization, management and control.

This book focuses on potential uses of sequencing technologies in microbial food safety and quality and highlights present challenges in the food industry. Key Features: Application of whole genome sequencing technologies in disease diagnostics, surveillance, transmission, and outbreak investigation in food sector Impact of sequencing tools in the area of food microbiology Recent advances in genomic DNA sequencing of microbial species from single cells Microbial bioinformatics resources for food microbiology High-throughput insertion tracking by deep sequencing for the analysis of food pathogens This book includes contributions from experts who have manipulated sequencing tools in relation to microbial food safety and quality. Presenting comprehensive details about NGS approaches in food science, this book is an updated and reliable reference for food scientists, nutritionists, food product investigators to study and implement the sequencing technologies for developing quality and safe food.

Applications of Cold Plasma in Food Safety



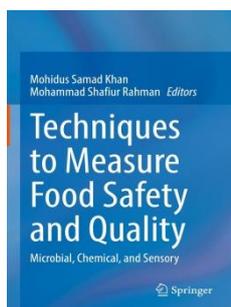
v pevné vazbě, 355 stran
vyd. Springer Nature, XI/2021
ISBN 9789811618260

katalog.cena cca 4.120 Kč vč.DPH
v této nabídce **2.880 Kč** vč.DPH

This book provides readers with a comprehensive overview of cold plasma technology for tackling the various food-related hazards in a wide range of food sectors. The principles and characteristics of cold plasma generation in gas and its interaction with liquids, as well as its combating modes of action for common hazards (e.g., bacteria, spores, biofilms, fungi, and fungal toxins) are emphasized in this book. It also presents the applications of cold plasma or its hurdles with other techniques to assure the microbiological safety of the key food classifications, including fruits, vegetables, cereals, grains, meat, aquatic products, liquid food products (e.g., juices, milk), nuts, spices, herbs, and food packaging.

This book is useful for researchers to grasp the comprehensive understandings of how food safety can be controlled with cold plasma technology. This book also provides adequate information for engineers in food industry for better development and optimization of the plasma-generating systems. Government institutions that are responsible for food safety regulations can understand more knowledge about the intricacies and influencing factors, which should be considered for regulating the applications of cold plasma technology in food.

Techniques to Measure Food Safety and Quality



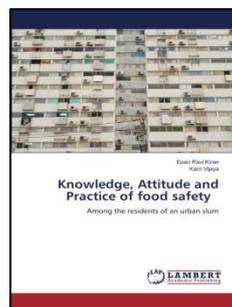
v pevné vazbě, 477 stran
vyd. Springer Nature, IX/2021
ISBN 9783030686352

katalog.cena cca 4.940 Kč vč.DPH
v této nabídce **3.460 Kč** vč.DPH

This book addresses the basic understanding of food contaminants and their sources, followed by the techniques to measure food safety and quality. It is divided into four parts: Part A - sources of contaminants in foods, their associated health risks, and integrated management and alternative options to minimize contaminants; Part B - Technological assessment of conventional methods and selected advanced methods for the detection, identification and enumeration of microbial contaminants; Part C - Technological assessment of different chemical measurements techniques; and Part D - Technological assessment of different instrumental techniques to assess sensory properties of foods. Food safety is a growing concern due to the increase in food-borne illnesses caused by food adulteration, excessive use of pesticides, use of chemical preservatives and artificial fruit ripening agents, microbial contaminations, and improper food handling.

Chemical contaminants in food could be transferred from environmental or agrochemical sources, personal care products, and other by-products of water disinfects. In addition, microbial food safety can be threatened due to the presence of many pathogens, such as Salmonella, Escherichia coli, Clostridium botulinum, Staphylococcus aureus, and Listeria monocytogenes in foods. Globally, strict regulations are imposed to limit the potential contaminants in foods.

Knowledge, Attitude and Practice of Food Safety

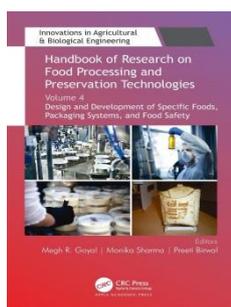


v měkké vazbě, 76 stran
vyd. Lambert Academic Publishing,
III/2022
ISBN 9786202051941

katalog.cena cca 1.260 Kč vč.DPH
v této nabídce **1.060 Kč** vč.DPH

This book deals comprehensively with the observations of a cross-sectional study on the knowledge, attitude and practices of food safety based on 'WHO Five keys for Food safety' among the women inmates of the households located in an urban slum adjacent to Gayatri Vidya Parishad Institute of Health Sciences and Medical Technology (Gayatri Medical College) in Visakhapatnam City. Food safety is a vital issue and the study exposes the gaps in the knowledge, attitude and practices among the residents of the slum.

Handbook of Research on Food Processing and Preservation Technologies

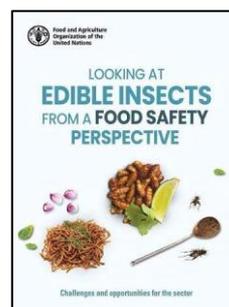


v pevné vazbě, 290 stran
vyd. CRC Press, XI/2021
ISBN 9781774630341

katalog.cena cca 4.460 Kč vč.DPH
v této nabídce **3.300 Kč** vč.DPH

The Handbook of Research on Food Processing and Preservation Technologies is a valuable 5-volume collection that illustrates various design, development, and applications of novel and innovative strategies for food processing and preservation. The roles and applications of minimal processing techniques (such as ozone treatment, vacuum drying, osmotic dehydration, dense phase carbon dioxide treatment, pulsed electric field, and high-pressure assisted freezing) are discussed, along with a wide range of applications. The handbook also explores some exciting computer-aided techniques emerging in the food processing sector, such as robotics, radio frequency identification (RFID), three-dimensional food printing, artificial intelligence, etc. Some emphasis has also been given on nondestructive quality evaluation techniques (such as image processing, terahertz spectroscopy imaging technique, near infrared, Fourier transform infrared spectroscopy technique, etc.) for food quality and safety evaluation. The significant roles of food properties in the design of specific foods and edible films have been elucidated as well. Volume 4: Design and Development of Specific Foods, Packaging Systems, and Food Safety presents new research on health food formulation, advanced packaging systems, and toxicological studies for food safety.

Looking at Edible Insects from Food Safety Perspective



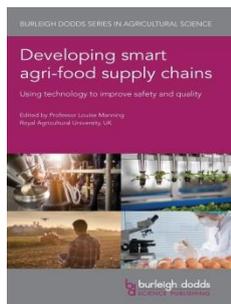
v měkké vazbě, 103 stran
vyd. Food & Agriculture Organization
of United Nations, VII/2021
ISBN 9789251341964

katalog.cena cca 1.960 Kč vč.DPH
v této nabídce **1.640 Kč** vč.DPH

While insect consumption by humans or entomophagy has been traditionally practiced in various countries over generations and represents a common dietary component of various animal species (birds, fish, mammals), farming of insects for human food and animal feed is relatively recent. Production of this 'mini-livestock' brings with it several potential benefits and challenges. The objective of this document is to provide the reader with an overview of the various food safety issues that could be associated with edible insects.

The intended audiences of this publication are food safety professionals, policymakers, researchers, insect producers as well as consumers. The regulatory frameworks that govern production, trade and consumption of insects in various regions are discussed. The document ends with elucidating some other major challenges, such as consumer acceptance and scaling up production, that the edible insect industry would need to overcome to have a more global reach.

Developing Smart Agri-Food Supply Chains



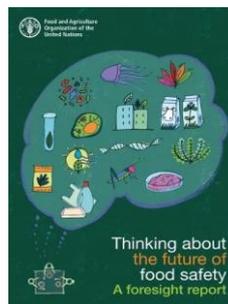
v pevné vazbě, 400 stran
vyd. Burleigh Dodds Science
Publishing, XII/2021
ISBN 9781786767493

katalog.cena cca 4.800 Kč vč.DPH
v této nabídce **4.000 Kč vč.DPH**

The safety of agri-food supply chains remains under constant threat from risks such as food adulteration, malicious contamination, microbiological and chemical hazards, as well as the presence of foreign bodies in food products. Developing smart agri-food supply chains: using technology to improve safety and quality provides an authoritative assessment of recent developments to improve safety and quality at key points in the agri-food supply chain. This collection provides a comprehensive coverage of the methods used in tracking and traceability (including detecting genetically-modified organisms in food products), ways of assessing product integrity, dealing with malicious contamination as well as quality assessment and ensuring transparency in supply chains.

Edited by Professor Louise Manning, Royal Agricultural University, UK, Developing smart agri-food supply chains: using technology to improve safety and quality will be a standard reference for those researching food safety, agri-food logistics and supply chains in universities or other research centres, as well as government and commercial agencies responsible for safety and quality monitoring of agri-food supply chains. It will also be a key reference for supply chain actors, from farmers to food processors and retailers.

Thinking About Future of Food Safety



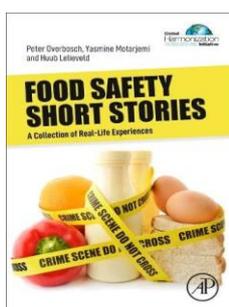
v měkké vazbě, 158 stran
vyd. Food & Agriculture Organization
of United Nations, VI/2022
ISBN 9789251357835

katalog.cena cca 1.620 Kč vč.DPH
v této nabídce **1.380 Kč vč.DPH**

Agrifood systems are undergoing a transformation with the aim to provide safer, more affordable, and healthier diets for all, produced in a sustainable manner while delivering just and equitable livelihoods: a key to achieving the UN's 2030 Agenda for Sustainable Development. However, this transformation needs to be executed in the global context of major challenges facing the food and agriculture sectors, with drivers such as climate change, population growth, urbanization, and natural resources depletion compounding these challenges. Food safety is a keystone to agrifood systems and all food safety actors need to keep pace with the ongoing transformation while preparing to navigate the potential threats, disruptions, and challenges that may arise.

Foresight in food safety facilitates the proactive identification of drivers and related trends, both within and outside agrifood systems, that have implications for food safety and therefore also for consumer health, the national economy, and international trade. Early identification and evaluation of drivers and trends promote strategic planning and preparedness to take advantage of emerging opportunities and address challenges in food safety. In this publication, the FAO Food Safety Foresight programme provides an overview of the major global drivers and trends by describing their implications for food safety in particular and for agrifood systems by extrapolation.

Food Safety Short Stories



v měkké vazbě, 220 stran
vyd. Academic Press, VIII/2022
ISBN 9780323898447

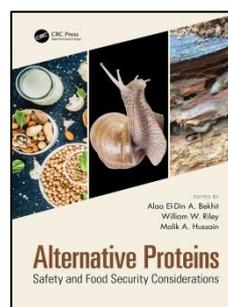
katalog.cena cca 3.700 Kč vč.DPH
v této nabídce **2.600 Kč vč.DPH**

Food Safety Short Stories: A Collection of Real-Life Experiences is a novel and unique collection of situations experienced or witnessed by food professionals in the form of short stories. These stories, which focus on an important event, mishap, management practice, or ethical question, present important lessons. Their objective is to educate, inspire, motivate, challenge, and encourage food professionals to better understand food safety management and to help increase job effectiveness and productivity with ethics and integrity.

Each story addresses its subject in terms of relevance and application to food safety and covers all types of risks (e.g., microbial, chemical, physical) associated with each step of the food chain. In an entertaining format, the book provides an analysis of incidents or near misses. It highlights pitfalls in food safety management and provides key insight into the means of avoiding them.

This book is an essential reference for students and food professionals of all sectors, including scientists, managers, trainers, food inspectors, and those working in the food industry, public health, food control agencies, and certification bodies.

Alternative Proteins



v pevné vazbě, 434 stran
vyd. CRC Press, I/2022
ISBN 9780367281298

katalog.cena cca 4.820 Kč vč.DPH
v této nabídce **3.500 Kč vč.DPH**

In the last decade, there has been substantial research dedicated towards prospecting physiochemical, nutritional and health properties of novel protein sources. In addition to being driven by predictions of increased population and lack of a parallel increase in traditional protein sources, main drivers for the rise in novel proteins/ novel foods research activities is linked to significant changes in young consumers' attitudes toward red meat consumption and their interest in new alternative protein products. Alternative Proteins: Safety and Food Security Considerations presents up-to-date information on alternative proteins from non-meat sources and examines their nutritional and functional roles as food sources and ingredients.

Emphasis is placed on the safety of these novel proteins and an evaluation of their potential contribution to food security. Motivations for novel proteins and restrictions for their use are also discussed. Key Features: Explains potential improvements to alternative proteins through the employment of novel processing techniques.

Contains the first review on keratin as an alternative protein source. Explores first comprehensive evaluation of the religious aspects of novel proteins. Describes methods for the detection and evaluation of health hazards.