

Delivering performance in food supply chains

Edited by Carlos Mena and Graham Stevens



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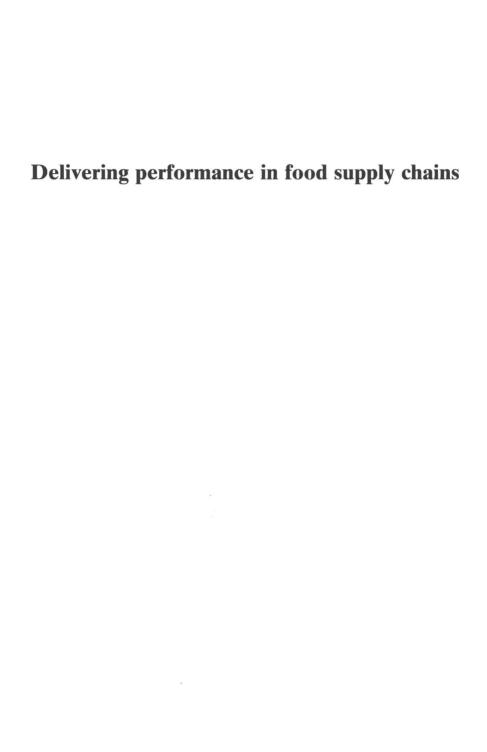
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Chilled foods: a comprehensive guide Third edition (ISBN 978-1-84569-243-8)

The key requirements for chilled food products are good quality and microbiological safety at the point of consumption. The first edition of *Chilled foods* quickly established itself as the standard work on these issues for all those involved this important sector. The third edition has strengthened that reputation. The latest edition has been extensively revised, with entirely new chapters on raw materials, the operation of chilled food manufacturing plants, non-microbial hazards such as allergens, predictive microbiology, shelf-life, management of product safety and quality and packaging. Greater input has been sought from those in the chilled food industry to increase the publication's relevance to practitioners.

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