

Download The Microbiological Safety Of Food Pt 2

Biological hazards include bacteria, viruses, parasites, prions, biotoxins. Some of these hazards have posed serious risks to public health, such as Salmonella, Listeria monocytogenes, biotoxins in live molluscs or BSE. Exposure of consumers to those through food should thus be prevented. A comprehensive legal framework has been established by the European Commission to increase the level of ...25 Alternative methods of compliance . Without limiting the ways in which a food business can demonstrate that the temperature and any heating or cooling process it uses will not adversely affect the microbiological safety of food, a food business satisfies this requirement by complying with – (a) a food safety program that meets the requirements for food safety programs in the Act ...Pet Food Expo | Cherney team members share experiences, opinions, and announcements on a wide variety of topics relating to food safety and brand protection.. This Commission department is responsible for EU policy on food safety and health and for monitoring the implementation of related laws.