Food Safety for the 21st Century: Managing HACCP and Food Safety Throughout the Global Supply Chain (Hardback)

By Carol Wallace, William H. Sperber, S. Mortimore

John Wiley and Sons Ltd, United Kingdom, 2010. Hardback. Book Condition: New. 246 x 176 mm. Language: English . Brand New Book. The HACCP (Hazard Analysis and Critical Control Points) system is still recognised internationally as the most effective way to produce safe food throughout the supply chain, but a HACCP system cannot operate in a vacuum. It requires prerequisite programmes to be in place and it can be highly affected by, or dependent upon, other major considerations such as animal, plant, human and environmental health, food security and food defence. This book: * Provides a practical and up-to-date text covering the essentials of food safety management in the global supply chain, giving the reader the knowledge and skills that they need to design, implement and maintain a world-class food safety programme. * Builds on existing texts on HACCP and food safety, taking the next step forward in the evolution of HACCP and providing a text that is relevant to all sectors and sizes of food businesses throughout the world. * Shares practical food safety experience, allowing development of best-practice approaches. This will allow existing businesses to improve their systems and enable businesses that are new to HACCP and food...

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