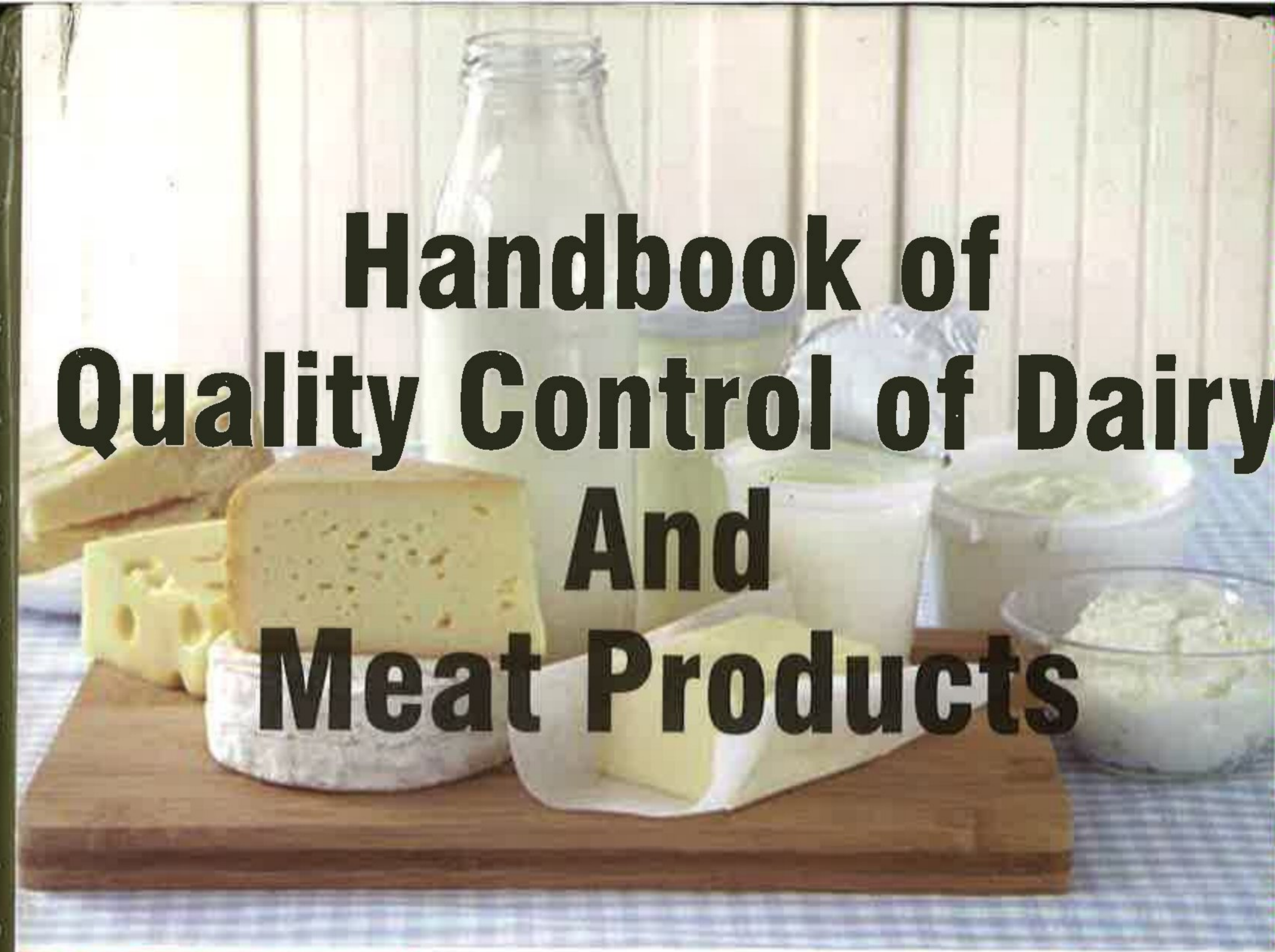


Handbook of Quality Control of Dairy And Meat Products



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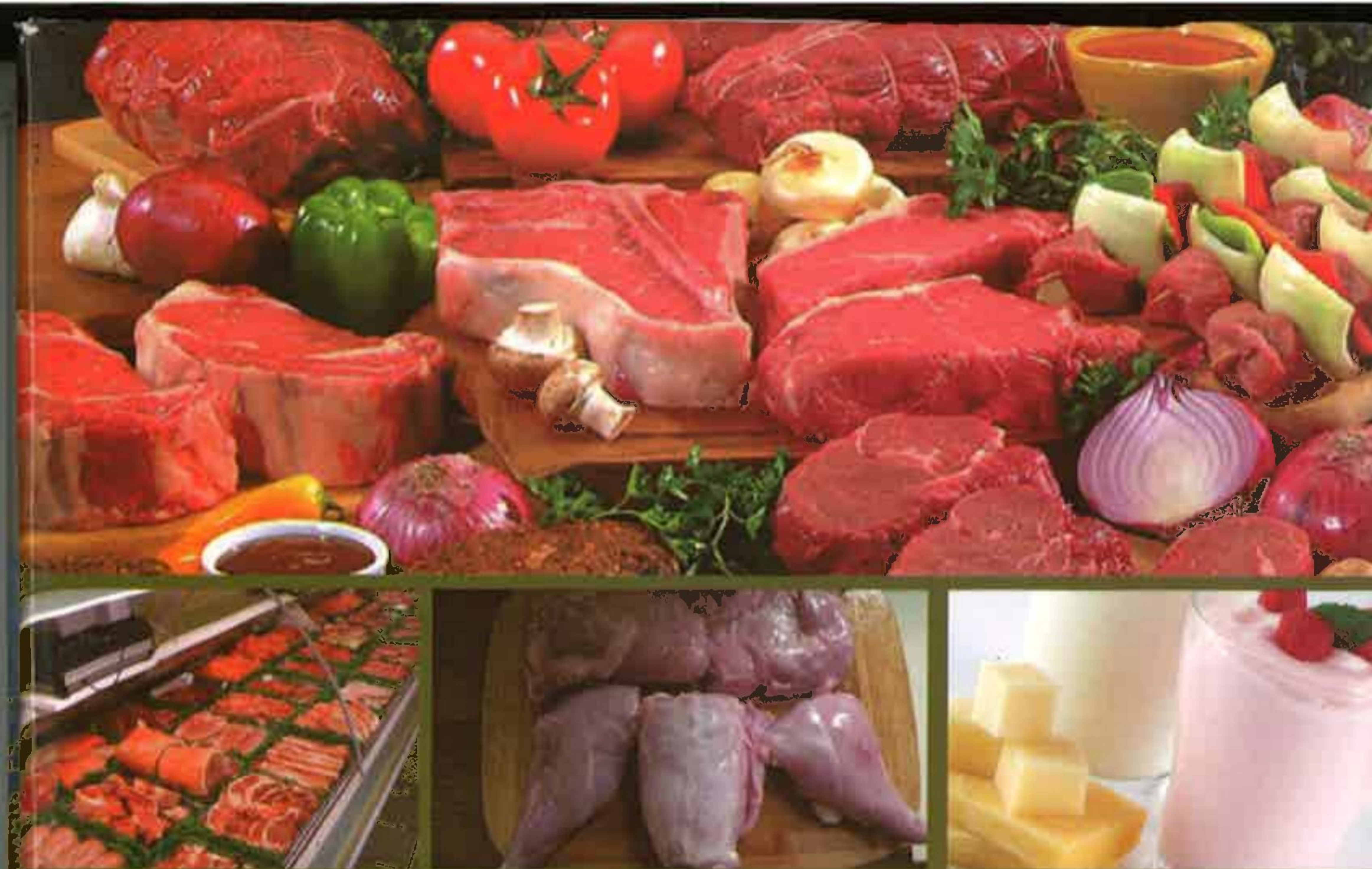
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About the Book

With the consumers becoming more and more demanding on food quality and safety, the food industry has to build up its capacity to meet the national and international regulatory requirements. The quality of food has to be continuously monitored and improved not for the consumers' safety alone but also to face the tough competition in global trade. As rigorous inspection of food samples and food establishments by the regulatory agencies is indispensable, it is essential that food inspectors and quality control analysts are competent and skilled in order to maintain the credibility of the regulatory system. This handbook systematically elaborates the techniques of inspection and analysis of dairy and meat products. The regulatory guidelines given in the handbook make it a handy tool for unwavering judgement of the product quality. The handbook is a unique resource for the students and teachers of food hygiene, food safety and quality control in a wide range of institutions including veterinary colleges, medical colleges, dairy institutes, meat processing institutes, food science and technology institutes, hotel management and catering institutes, home science colleges, public health departments and food quality control laboratories.



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