

Ensuring safety and quality in the production of beef

Volume 1: Safety

Edited by Professor Gary Acuff, Texas A&M University, USA
Professor James Dickson, Iowa State University, USA



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SCIENCE PUBLISHING

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Endorsement:

"This volume promises to be a valuable resource for the animal science research community."
Prof. John Kennelly, University of Alberta, Canada; also president of the Global Federation of Higher Education Associations for Agriculture and the Life Sciences (GCHERA)

Key features:

- Reviews current research on the main pathogens affecting beef;
- Summarises best practice in pathogen detection and safety management on the farm;
- Discusses methods for ensuring safety in the food chain from slaughter to consumer handling of fresh beef

Description:

Beef production faces a range of challenges. There is an ongoing need to ensure safety in the face of threats from zoonoses and other contaminants, particularly in more intensive beef production systems and with more complex supply chains (allowing potentially broader transmission). At the same time, consumers have ever higher expectations of sensory and nutritional quality.

Drawing on an international range of expertise, this book reviews research addressing safety challenges in beef production. The first part of the book addresses pathogenic risks on the farm, developments in detection techniques and safety management. The second part of the book reviews safety issues in the rest of the supply chain, from slaughterhouse operations to management of the cold chain and consumer handling of fresh beef.

Ensuring safety and quality in the production of beef Volume 1: Safety will be a standard reference for animal and food scientists in universities, government and other research centres and companies involved in beef production. It is accompanied by Volume 2 which reviews quality issues in beef production.

Editor details:

Dr Gary Acuff is Professor of Food Microbiology and Director of the Center for Food Safety at Texas A&M University, USA and Fellow of the International Association for Food Protection and the American Academy of Microbiology.

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BIC/Thema classification

TVHB - Animal breeding

TVF - Sustainable agriculture

TVG - Organic farming



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