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## 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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### About the book

Volume 1 in this two volume collection looks at key research trends in ensuring safe beef production, both on the farm and during slaughter. These include current research on pathogens in beef, risk assessment and detection as well as food safety management.

### About the editors

**Dr Gary Acuff** is Professor of Food Microbiology and Director of the Center for Food Safety at Texas A&M University, USA.

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and Professor James S. Dickson, Iowa State University, USA

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2. Methods for detecting pathogens in the beef food chain: an overview: *Pina M. Fratamico, Joseph M. Bosilevac and John W. Schmidt, USDA-ARS, USA*
3. Methods for detecting pathogens in the beef food chain: detecting particular pathogens: *Pina M. Fratamico, Joseph M. Bosilevac and John W. Schmidt, USDA-ARS, USA*
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