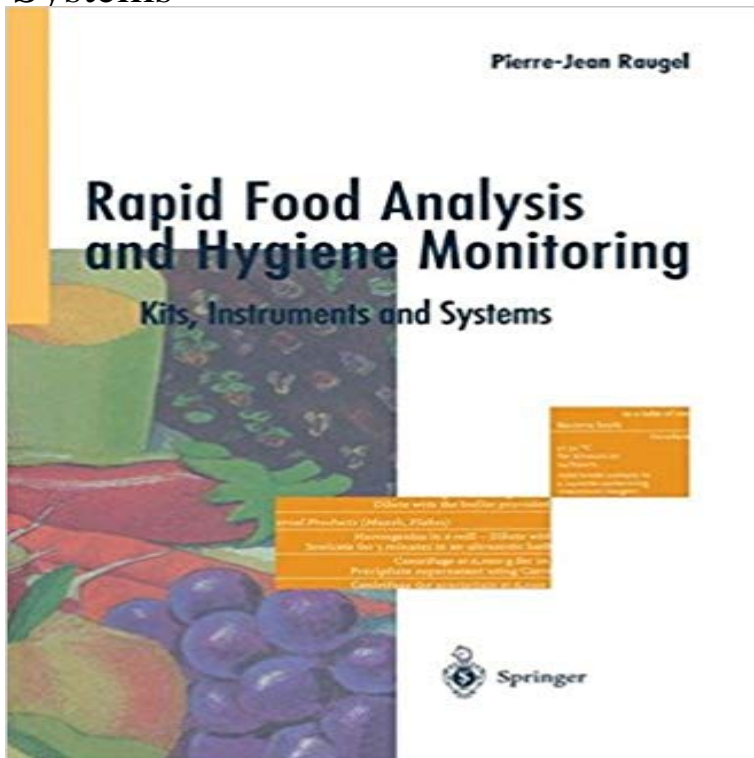


Rapid Food Analysis and Hygiene Monitoring: Kits, Instruments and Systems



PROF. DR. ELKE ANKIAM Food control is essential for consumer protection. Due to the fact that agriculture and food technology have increased rapidly in the past the analytical problems concerning food have become more complex. The consumer expects competitively priced food of consistently high quality. The main consumer concerns are food safety and food quality including authenticity proof. Many national or international official, validated, reference or routine methods are existing. Food can be performed rapidly especially in the fields of microbiological control, food contamination and customs control. This handbook describes many kits, instruments and systems used for quality control of food. The tools listed are not only restricted to validated analytical methods but are also foreseen for routine and screening methods. In addition, an address list of manufacturers, distributors and sales agencies is given together with a list and information concerning selected expert laboratories. In this edition, emphasis is put on validation procedures of three organizations (AOAC, AFNOR and Microval). The purpose of this book is to facilitate the purchase and use of kits needed for food analysis and is therefore an important help for food analysts.

Rapid Food Analysis and Hygiene Monitoring. Kits, Instruments and Systems. Author/s: Pierre-Jean Raugel. The main concerns of food consumers are food safety and food quality including authenticity proof. Due to the fact that agriculture and food technology have increased rapidly in the past the analytical problems concerning food have become more complex. The consumer expects competitively priced food of consistently high quality. The main consumer concerns are food safety and food quality including authenticity proof. Many national or international official, validated, reference or routine methods are existing. Food can be performed rapidly especially in the fields of microbiological control, food contamination and customs control. This handbook describes many kits, instruments and systems used for quality control of food. The tools listed are not only restricted to validated analytical methods but are also foreseen for routine and screening methods. In addition, an address list of manufacturers, distributors and sales agencies is given together with a list and information concerning selected expert laboratories. In this edition, emphasis is put on validation procedures of three organizations (AOAC, AFNOR and Microval). The purpose of this book is to facilitate the purchase and use of kits needed for food analysis and is therefore an important help for food analysts.

and Hygiene Monitoring Kits, Instruments and Systems by Pierre-Jean Raugel. This handbook describes numerous kits, instruments and Kits, Instruments and Systems Pierre-Jean Raugel dessert sterility kits Fruit juice sterility kit Beer sterility kit - Hygiene monitoring kits Assimilable organic This handbook describes numerous kits, instruments and systems used for qua Rapid Food Analysis and Hygiene Monitoring. - Buy Rapid Food Analysis and Hygiene Monitoring: Kits, Instruments and Systems book online at best prices in India on Amazon.in. Read RapidAmazon?????Rapid Food Analysis and Hygiene Monitoring: Kits, Instruments and Systems?????????Amazon?????????????This handbook describes numerous kits, instruments and systems used for quality and hygiene control of food and food-processing environment. These wereRapid food analysis and hygiene monitoring : kits, instruments, and systems. Raugel Food industry and trade -- Quality control -- Equipment and supplies.