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Handbook Of Food Safety Engineering

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The intent of this chapter about food engineering as a profession is to present an overview of the academic training required in order to satisfy the needs of the food industry which may include food processing, food packaging, food safety, and design of food processes among others. Employment opportunities and salary information are also provided.

Handbook of Farm, Dairy and Food Machinery Engineering ...

Ronald Schmidt and Gary Rodrick's Food Safety Handbook provides a single, comprehensive reference on all major food safety issues. This expansive volume covers current United States and international regulatory information, food safety in biotechnology, myriad food hazards, food safety surveillance, and risk prevention.

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