



Hygienic Design of Food Factories (Hardback)

By -

ELSEVIER SCIENCE TECHNOLOGY, United Kingdom, 2011. Hardback. Book Condition: New. 239 x 160 mm. Language: English . Brand New Book. Food safety is vital for consumer confidence, and the hygienic design of food processing facilities is central to the manufacture of safe products. Hygienic design of food factories provides an authoritative overview of hygiene control in the design, construction and renovation of food factories. The business case for a new or refurbished food factory, its equipment needs and the impacts on factory design and construction are considered in two introductory chapters. Part one then reviews the implications of hygiene and construction regulation in various countries on food factory design. Retailer requirements are also discussed. Part two describes site selection, factory layout and the associated issue of airflow. Parts three, four and five then address the hygienic design of essential parts of a food factory. These include walls, ceilings, floors, selected utility and process support systems, entry and exit points, storage areas and changing rooms. Lastly part six covers the management of building work and factory inspection when commissioning the plant. With its distinguished editors and international team of contributors, Hygienic design of food factories is an essential reference for managers...



READ ONLINE
[3.99 MB]

Reviews

Extensive information for book fans. It is written in basic words and never hard to understand. It is extremely difficult to leave it before concluding, once you begin to read the book.

-- **Otis Wisoky**

This publication is great. It is full of wisdom and knowledge You will not really feel monotony at any time of the time (that's what catalogs are for relating to when you ask me).

-- **Dr. Everett Dicki DDS**