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Management Accounting and Control - Michel Charifzadeh 2017-10-30

Management accounting has been the basic toolbox in business administration for decades. Today it is an integral part of all curricula in business education and no student can afford not to be familiar with its basic concepts and instruments. At the same time, business in general, and management accounting in particular, is becoming more and more international. English clearly has evolved as the "lingua franca" of international business. Academics, students as well as practitioners exchange their views and ideas, discuss concepts and communicate with each other in English. This is certainly also true for management accounting and control. Management Accounting is becoming more and more international. **Management Accounting and Control** is a new textbook in English covering concepts and instruments of management accounting at an introductory level (primarily at the Bachelor level, but also suited for general management and MBA courses due to a strong focus on practical relevance). This textbook covers all topics that are relevant in management accounting in business organizations that are typically covered in German and Central European Bachelor courses on management accounting and control. After a general introduction to the field of management accounting and control the book discusses cost management as an extension of cost accounting. Typical cost management instruments such as target costing, life cycle costing and process-based costing approaches are explained in detail. Differences between Anglo-American activity-based costing (ABC) and German process-based costing are highlighted. The book then turns to an extensive discussion of planning and budgeting tasks in management accounting with a strong focus on the practical application of the topic such as developing a budget in practice. Another chapter is dedicated to a comparison of traditional budgeting with modern /alternative budgeting approaches. A major part of the book is dedicated to the broad area of performance management. The relevance of financial statement information for performance management purposes is discussed in detail. In addition, the most widely spread financial performance indicators are illustrated using real-world examples. The book also includes detailed content on value-based management control concepts. In a consecutive chapter, performance measurement is linked with strategy while extensively discussing the Balanced Scorecard as a key tool in strategic performance management. The remaining parts of the book deal with management reporting as one of the main operative tasks in management accounting practice. The book closes with insight into new fields and developments that currently influence management accounting practices and research and promise to play an increasingly important role in the future.

Micro-Organisms in Foods - International Commission on Microbiological Specifications for Foods Staff 2012-12-06

Microbiology of Foods 6: Microbial Ecology of Food Commodities was written by the ICMSF, comprising 19 scientists from 11 countries, plus 12 consultants and 12 chapter contributors. This book brings up to date Microbial Ecology of Foods, Volume 2: Food Commodities (1980, Academic Press), taking account of developments in food processing and packaging, new ranges of products, and foodborne pathogens that have emerged since 1980. The overall structure of each of the chapters has been retained, viz. they cover: (i) the important properties of the food commodity that affect its microbial content; (ii) the initial microbial flora at slaughter or harvest; (iii) the effect of harvesting, transportation, processing and storage on the microbial content; and (iv) the means of controlling processes and the microbial content. The section on Choice of Case has not been included in this 2nd edition, reflecting the changed emphasis in ensuring the microbiological safety of foods. At the time of publication of Microbial Ecology of Foods, Volume 2: Food Commodities,

control of food safety was largely by inspection and compliance with hygiene regulations, coupled with end-product testing. Such testing was put on a sound statistical basis through sampling plans introduced in Microorganisms in Foods 2: Sampling for Microbiological Analysis: Principles and Specific Applications (2nd edition 1986, University of Toronto Press).

Issues in Global Environment—Biology and Geoscience: 2012 Edition - 2013-01-10

Issues in Global Environment—Biology and Geoscience: 2012 Edition is a ScholarlyEditions™ eBook that delivers timely, authoritative, and comprehensive information about Tropical Research. The editors have built Issues in Global Environment—Biology and Geoscience: 2012 Edition on the vast information databases of ScholarlyNews.™ You can expect the information about Tropical Research in this eBook to be deeper than what you can access anywhere else, as well as consistently reliable, authoritative, informed, and relevant. The content of Issues in Global Environment—Biology and Geoscience: 2012 Edition has been produced by the world's leading scientists, engineers, analysts, research institutions, and companies. All of the content is from peer-reviewed sources, and all of it is written, assembled, and edited by the editors at ScholarlyEditions™ and available exclusively from us. You now have a source you can cite with authority, confidence, and credibility. More information is available at <http://www.ScholarlyEditions.com/>.

Microbiology Australia - 2004-07

Introduction to Food- and Airborne Fungi - Robert A. Samson 2000

The increasing interest among microbiologists in fungal contaminants of food and air has created the need to study these micro-organisms in more detail. Although fungi, producing toxins or which cause health hazards, are ubiquitous and belong to the common contamination flora, their recognition is hampered by incomplete and often confusing literature. This book, published by the Centraalbureau voor Schimmelcultures in the Netherlands and now available from ASM Press, serves as a guide to food- and airborne fungi and contains keys and morphological descriptions of the most common species.

Household & Personal Products Industry - 1997

Introduction to Food Engineering - R. Paul Singh 2001-06-29

Food engineering is a required class in food science programs, as outlined by the Institute for Food Technologists (IFT). The concepts and applications are also required for professionals in food processing and manufacturing to attain the highest standards of food safety and quality. The third edition of this successful textbook succinctly presents the engineering concepts and unit operations used in food processing, in a unique blend of principles with applications. The authors use their many years of teaching to present food engineering concepts in a logical progression that covers the standard course curriculum. Each chapter describes the application of a particular principle followed by the quantitative relationships that define the related processes, solved examples, and problems to test understanding. The subjects the authors have selected to illustrate engineering principles demonstrate the relationship of engineering to the chemistry, microbiology, nutrition and processing of foods. Topics incorporate both traditional and contemporary food processing operations.

Food Safety Management - Tibor Deak 2013-11-01

Thermal treatments of various time-temperature combinations are commonly applied in the food industry for the inactivation or decrease in number of microorganisms in order to manufacture safe products with a long shelf-life. Food processing involves unit operations of heating (e.g. cooking, boiling, blanching) as well as final heat treatments such as pasteurization and sterilization. This chapter outlines the fundamentals

of thermal death of microorganisms on which the processes of thermal treatment are based. The first part discusses the kinetics of thermal destruction and heat resistance of microorganisms. Conventional thermal treatments with high temperatures such as widely applied for sterilization in canning, and factors influencing thermal treatment and the concept of commercial sterility will be described. The next part will deal with the methods of milder heat treatment for pasteurization of products often used in combination with additional measures of preservation. The final part of the chapter is devoted to novel non-conventional methods of heat treatment applying electrical techniques to generate heat instead using the traditional wet steam. Combined and non-conventional thermal treatments are being developed to meet consumers' demand for better preserving natural quality foods while assuring safety. Understanding these concepts is essential for designing and validating measures for the control of biological hazards.

Postharvest Biology and Technology of Tropical and Subtropical Fruits - Elhadi M Yahia 2011-09-19

Tropical and subtropical fruits are popular products, but are often highly perishable and need to be transported long distances for sale. The four volumes of Postharvest biology and technology of tropical fruits review essential aspects of postharvest biology, postharvest technologies, handling and processing technologies for both well-known and lesser-known fruits. Volume 1 contains chapters on general topics and issues, while Volumes 2, 3 and 4 contain chapters focused on individual fruits, organised alphabetically. Volume 1 provides an overview of key factors associated with the postharvest quality of tropical and subtropical fruits. Two introductory chapters cover the economic importance of these crops and their nutritional benefits. Chapters reviewing the postharvest biology of tropical and subtropical fruits and the impact of preharvest conditions, harvest circumstances and postharvest technologies on quality follow. Further authors review microbiological safety, the control of decay and quarantine pests and the role of biotechnology in the improvement of produce of this type. Two chapters on the processing of tropical and subtropical fruit complete the volume. With its distinguished editor and international team of contributors, Volume 1 of Postharvest biology and technology of tropical and subtropical fruits, along with the other volumes in the collection, will be an essential reference both for professionals involved in the postharvest handling and processing of tropical and subtropical fruits and for academics and researchers working in the area. Along with the other volumes in the collection, Volume 1 is an essential reference for professionals involved in the postharvest handling and processing of tropical and subtropical fruits and for academics and researchers working in the area. Focuses on fundamental issues of fruit physiology, quality, safety and handling relevant to all those in the tropical and subtropical fruits supply chain. Chapters include nutritional and health benefits, preharvest factors, food safety, and biotechnology and molecular biology

Encyclopedia of Food Microbiology - Carl A. Batt 2014-04-02

Written by the world's leading scientists and spanning over 400 articles in three volumes, the *Encyclopedia of Food Microbiology, Second Edition* is a complete, highly structured guide to current knowledge in the field. Fully revised and updated, this encyclopedia reflects the key advances in the field since the first edition was published in 1999. The articles in this key work, heavily illustrated and fully revised since the first edition in 1999, highlight advances in areas such as genomics and food safety to bring users up-to-date on microorganisms in foods. Topics such as DNA sequencing and *E. coli* are particularly well covered. With lists of further reading to help users explore topics in depth, this resource will enrich scientists at every level in academia and industry, providing fundamental information as well as explaining state-of-the-art scientific discoveries. This book is designed to allow disparate approaches (from farmers to processors to food handlers and consumers) and interests to access accurate and objective information about the microbiology of foods. Microbiology impacts the safe presentation of food. From harvest and storage to determination of shelf-life, to presentation and consumption. This work highlights the risks of microbial contamination and is an invaluable go-to guide for anyone working in Food Health and Safety. Has a two-fold industry appeal (1) those developing new functional food products and (2) to all corporations concerned about the potential hazards of microbes in their food products

Principles of Marketing - Gary Armstrong 2014-10-01

The 6th edition of *Principles of Marketing* makes the road to learning and teaching marketing more effective, easier and more enjoyable than ever. Today's marketing is about creating customer value and building profitable customer relationships. With even more new Australian and

international case studies, engaging real-world examples and up-to-date information, *Principles of Marketing* shows students how customer value-creating and capturing it-drives every effective marketing strategy. The 6th edition is a thorough revision, reflecting the latest trends in marketing, including new coverage of social media, mobile and other digital technologies. In addition, it covers the rapidly changing nature of customer relationships with both companies and brands, and the tools marketers use to create deeper consumer involvement.

Food Safety and Quality-Based Shelf Life of Perishable Foods - Peter J. Taormina 2021

This book addresses the shelf life of foods, a key factor in determining how food is distributed and consequently where and when different food products are available for consumption. Shelf life is determined by several factors, including microbiological, chemical, physical, and organoleptic deterioration. Often these factors are interrelated and interdependent. The editors of this volume focus specifically on the microbial factors related to shelf life of perishable foods and food commodities. This allows for more detailed coverage of foodborne bacterial pathogens and spoilage microorganisms of concern. The initial part of the book covers the why and how of shelf life determination as well as the specific microbial pathogens and spoilage microorganisms of concern for perishable foods. Contributors address topics such as the techniques utilized for determination of shelf life, the frequency of shelf life testing for different products, the interpretation of data to make shelf life determinations, and management of shelf life of food products from the perspective of the food producer, distributor, retailer, and regulator. Three key areas impacting shelf life are addressed in detail: sanitation, processing, and packaging. The sanitation chapter explains the necessary components of cleaning and sanitizing to assure a hygienic processing environment and why that is critical to shelf life control. Traditional processing procedures are reviewed and advanced processing technologies are explored. Materials used in food packaging and the utilization of traditional and activated food packaging by product type are covered in detail. The latter two chapters of the book delve into newer techniques of analysis and explore the microbiome of food products. Implications of microbial ecology and microbial quantification in food products are discussed in chapters on genomics and in the changing dogma of meat shelf life. The primary audience for this work includes food industry quality and food safety technicians, managers, directors, and executives responsible for shelf life. Academicians and governmental researchers involved in research and teaching about food safety and quality will also find the material relevant and useful.

Problems in Marketing - Luiz Moutinho 2007-12-12

Fully revised and updated, *Problems in Marketing* includes over 50 new problems. This varied and challenging collection of problems has been written as a learning aid to any marketing textbook. The problems cover a wide range of marketing practice, each problem concentrating on a single concept or technique of marketing management. Problems begin with a full introduction to the concept followed by explicit instructions for solving them. This leads directly to a series of discussion questions to further enhance the application of each problem. Solutions are also available to lecturers by clicking on the companion website logo above.

Best Practice Cases in Branding - Kevin Lane Keller 2008

Antimicrobials in Food - P. Michael Davidson 2020-11-10

Fifteen years have passed since the 3rd edition of *Antimicrobials in Food* was published. It was arguably considered the "must-have" reference for those needing information on chemical antimicrobials used in foods. In the years since the last edition, the food industry has undergone radical transformations because of changes on several fronts. Reported consumer demands for the use of "natural" and "clean-label" antimicrobials have increased significantly. The discovery of new foodborne pathogen niches and potentially hazardous foods, along with a critical need to reduce food spoilage waste, has increased the need for suitable antimicrobial compounds or systems. Novel natural antimicrobials continue to be discovered, and new research has been carried out on traditional compounds. These and other related issues led the editors to develop the 4th edition of *Antimicrobials in Food*. In the 4th edition, the editors have compiled contemporary topics with information synthesized from internationally recognized authorities in their fields. In addition to updated information, new chapters have been added in this latest release with content on the use of bacteriophages, lauric arginate ester, and various systems for antimicrobial encapsulation and delivery. Comprehensive revisions of landmark chapters in previous editions including naturally occurring antimicrobials

from both animal and plant sources, methods for determining antimicrobial activity, new approaches to multifactorial food preservation or "hurdle technology," and mechanisms of action, resistance, and stress adaptation are included. Complementing these topics is new information on quantifying the capability of "clean" antimicrobials for food preservation when compared to traditional food preservatives and industry considerations when antimicrobials are evaluated for use in food manufacture. Features Covers all food antimicrobials, natural and synthetic, with the latest research on each type Contains 5,000+ references on every conceivable food antimicrobial Guides in the selection of appropriate additives for specific food products Includes innovations in antimicrobial delivery technologies and the use of multifactorial food preservation with antimicrobials

Launch! Advertising and Promotion in Real Time - Michael R. Solomon 2009

"Launch! is written for advertising and promotions courses taught to students in the business school and journalism and mass communication students. This textbook is the first of its kind to teach advertising concepts by reverse engineering a real advertising campaign from beginning to end"--Open Textbook Library.

Modified Atmosphere and Active Packaging Technologies - Ioannis Arvanitoyannis 2012-06-12

Many factors are relevant in making the proper choice of food packaging material, including those related to shelf life and biodegradability. To meet these demands, new processing and preservation techniques have arisen, most notably modified atmosphere packaging (MAP) and active packaging (AP). Modified Atmosphere and Active Packaging Technologies presents an overview of the current status of MAP and AP, exploring techniques, methodologies, applications, and relevant legislation. For clarity and easy reference, the book is divided into seven convenient sections: Principles, Materials, Gases, and Machinery for MAP provides a basic overview of the topic and defines modified atmosphere, controlled atmosphere, and active packaging. Safety and Quality Control of MAP Products examines the effect of MAP on various foods and discusses governmental control mechanisms to ensure food safety. Applications of MAP in Foods of Animal Origin explores how MAP can be used in fish, meat, poultry and dairy products. Applications of MAP in Foods of Plant Origin discusses MAP for cereals, minimally processed vegetables, fruits, and bakery products. Other Applications of MAP reviews MAP's use in ready-to-eat (RTE) foods and coffee, tea, beer, and snack foods. Active Packaging and its New Trends examines issues related to nanotechnology and bioactive packaging. Consumer Behavior/Sensory Analysis and Legislation covers legislation in the European Union, the United States, and Canada and presents conclusions and new issues on the horizon. From the very basics (films, gases, techniques, and applications) up to the latest advances (nanotechnology and bioactive compounds), this book covers nearly all issues related to MAP and AP, providing an essential reference for food scientists and engineers, agriculturalists, chemists, and all those on the cutting edge of food packaging.

Microbiological Analysis of Foods and Food Processing Environments - Osman Erkmen 2021-12-13

Microbiological Analysis of Foods and Food Processing Environments is a well-rounded text that focuses on food microbiology laboratory applications. The book provides detailed steps and effective visual representations with microbial morphology that are designed to be easily understood. Sections discuss the importance of the characteristics of microorganisms in isolation and enumeration of microorganisms. Users will learn more about the characteristics of microorganisms in medicine, the food industry, analysis laboratories, the protection of foods against microbial hazards, and the problems and solutions in medicine and the food industry. Food safety, applications of food standards, and identification of microorganisms in a variety of environments depend on the awareness of microorganisms in their sources, making this book useful for many industry professionals. Includes basic microbiological methods used in the counting of microbial groups from foods and other samples Covers the indicators of pathogenic and spoilage microorganisms from foods and other samples Incorporates identification of isolated microorganisms using basic techniques Provides expressed isolation, counting and typing of viruses and bacteriophages Explores the detection of microbiological quality in foods

Emerging Technologies for Food Processing - Da-Wen Sun 2014-08-14

The second edition of Emerging Technologies in Food Processing presents essential, authoritative, and complete literature and research

data from the past ten years. It is a complete resource offering the latest technological innovations in food processing today, and includes vital information in research and development for the food processing industry. It covers the latest advances in non-thermal processing including high pressure, pulsed electric fields, radiofrequency, high intensity pulsed light, ultrasound, irradiation, and addresses the newest hurdles in technology where extensive research has been carried out. Provides an extensive list of research sources to further research development Presents current and thorough research results and critical reviews Includes the most recent technologies used for shelf life extension, bioprocessing simulation and optimization

Antimicrobial Food Packaging - Jorge Barros-Velazquez 2015-12-27

Antimicrobial Food Packaging takes an interdisciplinary approach to provide a complete and robust understanding of packaging from some of the most well-known international experts. This practical reference provides basic information and practical applications for the potential uses of various films in food packaging, describes the different types of microbial targets (fungal, bacteria, etc.), and focuses on the applicability of techniques to industry. Tactics on the monitoring of microbial activity that use antimicrobial packaging detection of food borne pathogens, the use of biosensors, and testing antimicrobial susceptibility are also included, along with food safety and good manufacturing practices. The book aims to curtail the development of microbiological contamination of food through anti-microbial packaging to improve the safety in the food supply chain. Presents the science behind anti-microbial packaging and films reflecting advancements in chemistry, microbiology, and food science Includes the most up-to-date information on regulatory aspects, consumer acceptance, research trends, cost analysis, risk analysis and quality control Discusses the uses of natural and unnatural compounds for food safety and defense

Brands and Their Companies - 1993

High Pressure Processing of Fruit and Vegetable Products - Milan Houška 2017-10-24

High pressure processing is a fast-growing food processing technology and opens the door to nearly-fresh products that retain their sensorial and nutritional qualities. High Pressure Processing of Fruit and Vegetable Products reviews and summarizes the latest advances in novel high-pressure processing techniques for preserving fruits, fruit juices, and their mixtures. It contains basic information on the relation of high-process treatment parameters with the safety and quality of fruit and vegetable juices/products. The book focuses on product quality parameters, nutritional value, bio-active health components, and microbial safety and stability. The main aim of this book is to summarize the advances in the utilization of modern high pressure pasteurization (HPP) treatment to preserve and stabilize fruit and vegetable products. HPP technology is related to the product quality parameters, the content of nutritional and health active components, and the microbial safety and subsequent shelf life. One chapter of this book is devoted to industrial equipment available; other chapters deal with examples of commercial fruit and vegetable products. Another chapter of this book is dedicated to packaging, as packaging of food before HPP is mandatory in this technology. The regulatory aspects for high-pressure treated fruit and vegetable products in different regions of the world (Europe, the United States, Asia, and Australia) are also an important topic dealt within one chapter of the book. The effects of HPP technology on the quality of fruit and vegetable products, namely nutrients and stability, health active components, and sensory aspects, are reviewed in a trio of chapters.

Encyclopedia of Food Safety - Yasmine Motarjemi 2013-12-12

With the world's growing population, the provision of a safe, nutritious and wholesome food supply for all has become a major challenge. To achieve this, effective risk management based on sound science and unbiased information is required by all stakeholders, including the food industry, governments and consumers themselves. In addition, the globalization of the food supply requires the harmonization of policies and standards based on a common understanding of food safety among authorities in countries around the world. With some 280 chapters, the Encyclopedia of Food Safety provides unbiased and concise overviews which form in total a comprehensive coverage of a broad range of food safety topics, which may be grouped under the following general categories: History and basic sciences that support food safety; Foodborne diseases, including surveillance and investigation; Foodborne hazards, including microbiological and chemical agents; Substances added to food, both directly and indirectly; Food technologies, including the latest developments; Food commodities, including their potential

hazards and controls; Food safety management systems, including their elements and the roles of stakeholders. The Encyclopedia provides a platform for experts from the field of food safety and related fields, such as nutrition, food science and technology and environment to share and learn from state-of-the-art expertise with the rest of the food safety community. Assembled with the objective of facilitating the work of those working in the field of food safety and related fields, such as nutrition, food science and technology and environment - this work covers the entire spectrum of food safety topics into one comprehensive reference work. The Editors have made every effort to ensure that this work meets strict quality and pedagogical thresholds such as: contributions by the foremost authorities in their fields; unbiased and concise overviews on a multitude of food safety subjects; references for further information, and specialized and general definitions for food safety terminology. In maintaining confidence in the safety of the food supply, sound scientific information is key to effectively and efficiently assessing, managing and communicating on food safety risks. Yet, professionals and other specialists working in this multidisciplinary field are finding it increasingly difficult to keep up with developments outside their immediate areas of expertise. This single source of concise, reliable and authoritative information on food safety has, more than ever, become a necessity.

New Scientist - 1961-12-07

New Scientist magazine was launched in 1956 "for all those men and women who are interested in scientific discovery, and in its industrial, commercial and social consequences". The brand's mission is no different today - for its consumers, New Scientist reports, explores and interprets the results of human endeavour set in the context of society and culture.

Novel Strategies to Improve Shelf-Life and Quality of Foods - Santosh K. Mishra 2020-11-25

This volume focuses on food preservation prior to distribution and sale, which is a major challenge in the tropical climates of most developing nations. In order to assure that food products are safe for human consumption, due importance must be given to the quality and safety aspects of production, processing, and distribution. This volume provides an informative overview of recent research on the therapeutic potential of various new and natural compounds along with novel technologies for enhanced shelf-life longevity and food safety. It also looks at the antimicrobial constituents of different sources and the history of their use as biopreservatives. It includes scientific evaluations of their use as alternative or potential biopreservatives. Focusing on real-life applications in consumer and food products, the book is divided into three parts, covering health and quality aspects of food preservation, applications of novel biomolecules for quality and safety of foods, and novel research techniques in food biopreservation.

Federal Supply Catalog - United States. Department of Veterans Affairs. Office of Acquisition and Materiel Management 1991

Advances in Microbial Food Safety - J Sofos 2013-07-31

New research, outbreaks of foodborne disease and changes to legislation mean that food microbiology research is constantly evolving. *Advances in microbial food safety: Volume 1* summarises the key trends in this area for the food industry. The book begins with an introductory chapter discussing food safety management systems from the past to the present day and looking to future directions. The book moves on to provide updates on specific pathogens including Salmonella, Listeria monocytogenes and Bacillus species. New developments in the area are explored with chapters on emerging parasites in food, advances in separation and concentration of microorganisms from food samples, new approaches in microbial pathogen detection, and an update on novel methods for pathogen control in livestock preharvest. With its distinguished editor and international team of expert contributors, *Advances in microbial food safety: Volume 1* is a standard reference for researchers, consultants and managers in the food industry responsible for food safety, analytical laboratories testing the safety of the food we eat, and researchers in academia working on food microbial safety. Summarises new research, outbreaks of foodborne disease and changes to legislation in food microbiology research. Examines past, present and future food safety management systems. Provides updates on specific pathogens including Salmonella, Listeria monocytogenes and Bacillus species.

Modified Atmosphere Packaging of Foods - Dong Sun Lee 2021-01-28

A complete guide to the principles and practical application of modified atmosphere packaging. Modified atmosphere packaging (MAP) is one of the most cost-effective, versatile, and commonly used methods of

preserving food products available today. Employed in both ambient and chilled conditions, it can prolong shelf-life and preserve the quality of a wide array of items via careful processes of atmospheric engineering. The essential scientific principles underlying this technology can, however, be difficult to grasp and effectively apply. With *Modified Atmosphere Packaging of Foods*, esteemed food science professor Dong Sun Lee provides a thorough and practical explanation of all aspects of MAP. Chapters covering the development, impact, and day-to-day application of the technique give a well-rounded understanding of its pivotal role in the food industry, while accounts of other active packaging methods help to provide broader context. This important new book includes: Detailed guidance on all aspects of MAP - from its scientific background to its practical application. Information on how specific MAP products may be developed according to their particular engineering principles. Coverage of the related active and intelligent packaging techniques. Discussion of relevant food safety issues and regulations. Containing vital information for industry professionals and food science researchers alike, *Modified Atmosphere Packaging of Foods* is an essential text for all those working to improve the quality and shelf-life of the food we eat.

Microorganisms in Foods 8 - International Commission on Microbiological Specifications for Foods (ICMSF) 2011-06-02

Microorganisms in Foods 8: Use of Data for Assessing Process Control and Product Acceptance is written by the International Commission on Microbiological Specifications for Foods with assistance from a limited number of consultants. The purpose of this book is to provide guidance on appropriate testing of food processing environments, processing lines, and finished product to enhance the safety and microbiological quality of the food supply. *Microorganisms in Foods 8* consists of two parts. Part I, *Principles of Using Data in Microbial Control*, builds on the principles of *Microorganisms in Foods 7: Microbiological Testing in Food Safety Management* (2002), which illustrates how HACCP and Good Hygienic Practices (GHP) provide greater assurance of safety than microbiological testing, but also identifies circumstances where microbiological testing may play a useful role. Part II, *Specific Applications to Commodities*, provides practical examples of criteria and other tests and is an updated and expanded version of Part II of *Microorganisms in Foods 2: Sampling for Microbiological Analysis: Principles and Specific Applications* (2nd ed. 1986). Part II also builds on the 2nd edition of *Microorganisms in Foods 6: Microbial Ecology of Food Commodities* (2005) by identifying appropriate tests to evaluate the effectiveness of controls.

Business Model Pioneers - Kai-Ingo Voigt 2016-07-28

Business model innovations are conceived and implemented by a special type of entrepreneur: business model pioneers. This book presents 14 compelling case studies of business model pioneers and their companies, who have successfully introduced new business ideas to the market. The examples range from industries such as retail, media and entertainment to services and industrial projects. For each example, the book provides information on the market environment at the time of launch and illustrates the driving forces behind these business models. Moreover, current market developments are highlighted and linked to the evolution of the business models. Lastly, the authors present the profile of a typical business model pioneer.

High Pressure Processing of Food - V.M. Balasubramaniam 2016-01-28

High pressure processing technology has been adopted worldwide at the industrial level to preserve a wide variety of food products without using heat or chemical preservatives. *High Pressure Processing: Technology Principles and Applications* will review the basic technology principles and process parameters that govern microbial safety and product quality, an essential requirement for industrial application. This book will be of interest to scientists in the food industry, in particular to those involved in the processing of products such as meat, fish, fruits, and vegetables. The book will be equally important to food microbiologists and processing specialists in both the government and food industry. Moreover, it will be a valuable reference for authorities involved in the import and export of high pressure treated food products. Finally, this update on the science and technology of high pressure processing will be helpful to all academic, industrial, local, and state educators in their educational efforts, as well as a great resource for graduate students interested in learning about state-of-the-art technology in food engineering.

The New Strategic Brand Management - Jean-Noël Kapferer 2004

Used on professional and academic courses worldwide, Kapferer's guide to brand management is supported by an array of international case studies, offering practical guidance and revealing new thinking in the

field.

Health and Wellness Tourism - Marta Peris-Ortiz 2014-11-18

This book aims to contribute to the literature and aid in developing a theoretical and practical framework in the area of health and wellness tourism. With contributions and research from different countries using a practical approach, this book is an essential source for students, researchers and managers in the health and wellness tourism industry. Recently, there has been an increased interest in health and wellness due to greater life expectancy, aging populations, increasing levels of stress among others. In this context, the concepts of health, wellness, beauty, relaxation, and tourism can be combined to satisfy the needs of people seeking better quality-of-life. This has given rise to health and wellness tourism, a new market segment that contributes to employment and economic growth in the new economy. Health and wellness tourism involves two aspects: therapeutics, which seeks to cure certain diseases; and relaxation and leisure. As an alternative to traditional tourism, health and wellness tourism provides a new means of achieving regional and local development from a demographic, social, environmental and economic point-of-view. It contributes to tourist destinations' economic growth, acting as a pillar to support other complementary activities. In short, health and wellness tourism contributes to employment growth and regional wealth, contributes to tourism seasonality, promotes quality in tourism destinations, helps create new tourist services with high value, promotes establishment of international cooperation networks, and yields a number of additional benefits. Featuring a variety of programs and initiatives from different regions, with an emphasis on thermal and thalassotherapy establishments, this volume sheds light on this emerging market segment and its implications for economic and policy development.

Selling under the Swastika - Pamela E. Swett 2013-12-18

Selling under the Swastika is the first in-depth study of commercial advertising in the Third Reich. While scholars have focused extensively on the political propaganda that infused daily life in Nazi Germany, they have paid little attention to the role played by commercial ads and sales culture in legitimizing and stabilizing the regime. Historian Pamela Swett explores the extent of the transformation of the German ads industry from the internationally infused republican era that preceded 1933 through the relative calm of the mid-1930s and into the war years. She argues that advertisements helped to normalize the concept of a "racial community," and that individual consumption played a larger role in the Nazi worldview than is often assumed. Furthermore, Selling under the Swastika demonstrates that commercial actors at all levels, from traveling sales representatives to company executives and ad designers, enjoyed relative independence as they sought to enhance their professional status and boost profits through the manipulation of National Socialist messages.

Marketing Strategies And Distribution Channels For Foreign Companies In Japan - Erich Batzer 2019-07-17

This book gives an account of concrete market situations and describes marketing strategies and distribution channels of German manufacturing firms, German and foreign trading firms and Japanese partner firms on

the Japanese market in important product areas.

Microbiology Australia - 2004-07

High Pressure Processing of Foods - Christopher J. Doona 2008-04-15

In High Pressure Processing of Foods, an array of international experts interrelate leading scientific advancements that use molecular biology techniques to explore the biochemical mechanisms of spore germination and inactivation by high pressure; investigate the inactivation of different spore species as functions of processing parameters such as pressure, temperature, time, food matrix, and the presence of anti-microbials; propose predictive mathematical models for predicting spore inactivation in foods treated with HPP; address commercial aspects of high pressure processing that include the high pressure equipment and packaging used to achieve the sterilization of bacterial spores in foods; and provide an assessment of the quality of food products preserved by HPP. High Pressure Processing of Foods is the landmark resource on the mechanisms and predictive modeling of bacterial spore inactivation by HPP.

Advances in microbial food safety - A. Vermeulen 2013-07-31

Consumers are switching to fresh, minimally processed foods, creating challenges in terms of ensuring food safety. The shift in food production from local to global has led to a complex logistics chain. These trends and challenges have led to the development of packaging materials with better barrier properties, and active and intelligent packaging. A recent trend is the increasing sustainability of food packaging. Modified atmosphere or vacuum packaging gives a longer shelf life by reducing the growth of spoilage microorganisms and/or oxidation processes. This chapter focuses on modified-atmosphere packaging (MAP). The effects of high and low O₂, elevated CO₂ concentrations and equilibrium modified-atmosphere packaging (EMAP) are considered. The influence on food infectants, toxin-producing bacteria and mycotoxins is discussed. Recent studies on MAP have had contradictory results, mostly owing to differences in experimental design and materials.

Advertising as Multilingual Communication - H. Kelly-Holmes 2016-01-11

Advertising has traditionally communicated messages to consumers with strong local and national identities. However, increasingly, products, producers, advertising agencies and media are becoming internationalized. In the development of strategies that appeal to a large multinational consumer base, advertising language takes on new 'multilingual' features. The author explores the role of advertising language in this new globalized environment, from a communicative theory point of view, as well as from a close linguistic analysis of some major advertising campaigns within a multicultural and multilingual marketplace.

Microbial Food Safety and Preservation Techniques - V Ravishankar Rai 2014-09-26

In recent years, rapid strides have been made in the fields of microbiological aspects of food safety and quality, predictive microbiology and microbial risk assessment, microbiological aspects of food preservation, and novel preservation techniques. Written by the experts and pioneers involved in many of these advances, Microbial Food Safety and P