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Journal for meat production, processing and research



Slaughtering and dressing: **Hygiene and safety** are key issues

Country Special India

Indian vis-à-vis international meat sector

6/2010

Safety

**Biofilms – importance
and need for control**

Cooling Logistics

**A number of issues
to consider**

Ranking

**Financial crisis
inhibits growth**

Research & Development

**Reduction of *Salmonella*
in pork by hot-water
decontamination**

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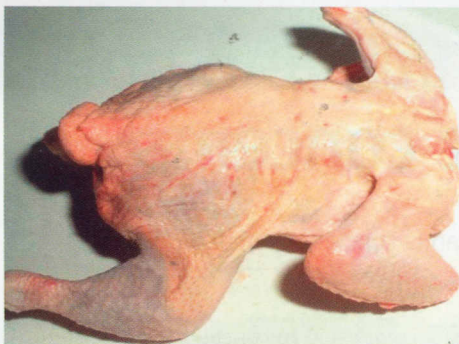
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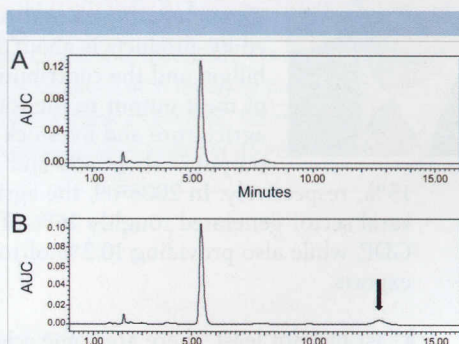
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Hygiene in terms of bacterial biofilm formation, safety as to the implementation of risk-based meat inspection and the use of by-products are highlighted in this issue.

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