

PREFACE

Food quality and safety has become a major concern to governments, industry and consumers. We are fundamentally all consumers and surely all give priority to the need for high quality and safe foods. The whole of the journey that our food takes, from farm to fork, is fraught with the risks of contamination and / or spoilage. These risks have been investigated at length, and continue to be investigated, by both Industry and Academia and a body of knowledge, experience and expertise has been built up. The major objective of this book is to demonstrate, using contributions from people currently working in the field, how food quality and safety are interrelated and how they impinge significantly on the quality of our daily lives. Practical examples in the form of case studies are used to give the reader a tangible view of the theory discussed.

This book attempts to bring together salient and topical aspects of food quality and safety and the editors and authors hope that the book may help the reader obtain a clear overview of the intricacies of the science involved and its application to the production of nutritious, healthy and tasty food.

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