



Food Safety: The Science of Keeping Food Safe

By Ian C. Shaw

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Food safety is a modern concept. Remarkably, it is only in the last 200 years that such concepts as foodborne germs, and the means of combating them (such as antiseptics and refrigeration), have been popularised. Yet in the 21st Century, consumers in the developed world do not accept that the food which they purchase and consume might carry a risk of making them ill – that our food should be safe is something we all take for granted.

Food safety is a multi-faceted subject, using microbiology, chemistry, standards and regulations and risk management to address issues involving bacterial pathogens, chemical contaminants, natural toxicants, additive safety, allergens and more. In *Food Safety: The Science of Keeping Food Safe*, Professor Ian C. Shaw introduces these topics with wit and practical wisdom, providing an accessible guide to a vibrant and constantly evolving subject. Each chapter proceeds from introductory concepts and builds towards a sophisticated treatment of the topic, allowing the reader to take what knowledge is required for understanding food safety at a range of levels.

Illustrated with photographs and examples throughout, this book is the ideal starting point for students and non-specialists seeking to learn about food safety issues, and an enjoyable and stylish read for those who already have an academic or professional background in the area.

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Editorial Review

Review

"Summing Up: Highly recommended. Lower-division undergraduates and above; general readers."
("Choice", 1 October 2013)

"This valuable handbook is an ideal reading for students and non-specialists to be introduced into the world of all the food safety issues, but also a necessary and stylish read for all those who are already familiar with these topics because they have an academic or professional background in this special field of food sciences." ("Advances in Food Science", 1 January 2013)

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From the Back Cover

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About the Author

Ian C. Shaw is Director of Biochemistry and Professor of Toxicology at the University of Canterbury, Christchurch, New Zealand. His CV includes academic positions in biochemistry, toxicology and applied biology, as well as experience as a clinical scientist and a member of various international government advisory bodies on food safety. His book *Is it Safe to Eat?* was made into a television series for TV New Zealand.

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