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MANAGING FOR SAFER FOOD: THE ECONOMICS OF SANITATION AND PROCESS CONTROLS IN MEAT AND POULTRY PLANTS

Managing for Safer Food: The Economics of Sanitation and Process Controls in Meat and Poultry Plants

Economic Research Service (ERS), United States Department of Agriculture (USDA), Michael Ollinger

Bibliogov, United States, 2012. Paperback. Book Condition: New. 246 x 189 mm. Language: English . Brand New Book ***** Print on Demand *****.This study evaluates the costs of sanitation and process control in producing meat and poultry. The study shows that the costs of sanitation and process control as required by the Pathogen Reduction/Hazard Analysis and Critical Control Point (PR/HACCP) rule of 1996 raised wholesale meat and poultry prices by about 1 percent.

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- Authored by Michael Ollinger, Valerie Mueller
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