

## Handbook Of Food Factory Design

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Food manufacturing has evolved over the centuries from kitchen industries to modern, sophisticated production operations. A typical food factory includes the food processing and packaging lines, the buildings and exterior landscaping, and the utility-supply and waste-treatment facilities. As a single individual is unlikely to possess all the necessary skills required to facilitate the design, the task will undoubtedly be undertaken by an interdisciplinary team employing a holistic approach ...

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Abstract The modern food factory must meet the stringent standards demanded by both national and local legislation and by retail customers. This chapter focuses primarily on the hygienic design and...

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The design of a food factory is undertaken by an interdisciplinary team employing a holistic approach based on a knowledge of the natural and biological sciences, most engineering disciplines, and relevant legislation. This book offers a vital, how-to guide.

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This Handbook attempts to compress comprehensive, up-to-date coverage of these areas into a single volume. It is hoped that it will prove to be of value across the food-manufacturing community. The multi-disciplinary nature of the subject matter should facilitate more informed communication between individual specialists on the team.

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