

Title Use of HACCP in fruit and vegetable production and post-harvest pretreatment
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Abstract

The use of the hazard analysis critical control point (HACCP) system of food safety management with particular reference to the growing and post-harvest pretreatment of fruits and vegetables is discussed. This chapter aims to bring a broad understanding of HACCP sufficient to guide the reader in the development of food safety management systems, in relation to products of their choosing, designed to protect consumers from food borne harms arising from the growing and basic processing of fruits and vegetables.