

# Download Principles And Practices For The Safe Processing Of Foods

8.1.4 Competitive inhibition. A conceptually appealing process (actually a hurdle) is the inclusion of benign microorganisms into a food. These microbes, designed to grow well under conditions of storage abuse including temperature, oxygen level, pH, water activity, etc., will dominate spoilage and readily signal their presence thus harmlessly causing rejection of the spoiled item. The Institute of Food and Agricultural Sciences (IFAS) is an Equal Opportunity Institution authorized to provide research, educational information and other services only to individuals and institutions that function with non-discrimination with respect to race, creed, color, religion, age, disability, sex, sexual orientation, marital status, national origin, political opinions or affiliations.<sup>4</sup>

**EXECUTIVE SUMMARY** The National Advisory Committee on Microbiological Criteria for Foods (Committee) reconvened a Hazard Analysis and Critical Control Point (HACCP) Working Group in 1995. Food processing is the transformation of agricultural products into food, or of one form of food into other forms. Food processing includes many forms of processing foods, from grinding grain to make raw flour to home cooking to complex industrial methods used to make convenience foods.. Primary food processing is necessary to make most foods edible, and secondary food processing turns the ... - Principles And Practices For The Safe Processing Of Foods