

<<食品专业英语>>

图书基本信息

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内容概要

本书包括食品安全质量管理和食品科学两大部分内容，第一大部分主要包括食品安全、食品质量的概念及其区别；国内外食品安全问题；GMP和SSOP以及HACCP管理体系；食品安全风险分析；食品质量管理以及食品质量控制工具；食品企业危机与风险及检验检疫管理。

第二大部分包括食品的成分和营养；奶与奶制品、肉与肉制品、蛋与蛋制品基础知识。

本书为大专院校食品专业及相关专业教材，也可供从事食品监管检验及进出口贸易的人员参考。

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目前，食品专业在我国得到了快速的发展，尤其是加入WTO以后，发展速度更是迅猛。无论是食品的国际贸易还是食品专业技术的发展，都离不开国际交流，尤其是与发达国家的信息交流

。本书介绍了食品安全质量管理和食品科学基础两个方面内容。

内容具有较强的实用性和指导性，通过本书的学习，可以使学生掌握如何灵活应用与食品相关的词汇和用语，能够在食品听、说、读、写等方面有所提高，为以后的进一步的学习或就业打下良好的英语基础。

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