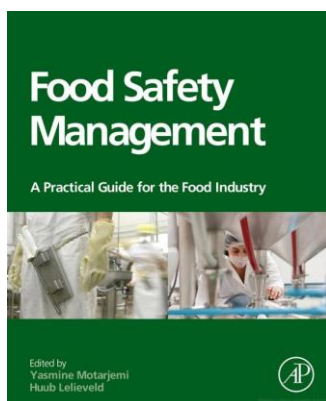


New book



Food Safety Management: A Practical Guide for the Food Industry, 1st Edition

Editors: Yasmine Motarjemi and Huub Lelieveld
2013 | 1192 pages | Elsevier Academic Press

Food Safety Management: A Practical Guide for the Food Industry, edited by GHI member **Yasmine Motarjemi** and GHI President **Huub Lelieveld**, has been awarded a 2015 PROSE Awards Honorable Mention for Single Volume Reference/Science from the Association of American Publishers. It is the first book to present an integrated, practical approach to the management of food safety throughout the production chain. While many books address specific aspects of food safety, no other book guides the reader through the

various risks associated with each sector of the production process and the measures needed to mitigate those risks. Using practical examples of incidents and their root causes, this book highlights pitfalls in food safety management and provides key insight into the means of avoiding them. Each section addresses its subject in terms of relevance and application to food safety and, where applicable, spoilage. It covers all types of risks (e.g., microbial, chemical, physical) associated with each step of the food chain. The book is a reference for food safety managers in different sectors, from primary producers to processing, transport, retail and distribution, as well as the food services sector.

About the Authors



Yasmine Motarjemi holds a Masters degree in Food Science and Technology from the University of Languedoc, Montpellier, France (1978) and a Doctoral degree in Food Engineering from the University of Lund, Sweden (1988). In 2003, she followed a training at the IMD business school in Lausanne, Switzerland and in 2014 a course on Human Rights at the University of Geneva Switzerland. After her research and academic career at the University of Lund, in 1990 she joined the World Health Organization (WHO) in Geneva as Senior Scientist. In WHO, she was responsible for the surveillance and prevention of foodborne illnesses (including education of professional and domestic food handlers), the development of the food safety assurance system (e.g. Hazard Analysis and Critical Control Point system), and for assistance to the WHO Member States in strengthening their national food safety programme and the development of the risk analysis process. She has served in the Secretariat of various sessions of the Codex Alimentarius Commissions and its Committees. From 2000 to 2011, she held the position of Assistant Vice President in Nestlé and worked as the Corporate Food Safety Manager. In this capacity, she has, among others, developed the Nestlé Food Safety Management system and managed various emerging food safety issues and crises. She was active in several industry organizations, among others FooddrinkEurope (formerly Confédération des Industries Agroalimentaires (CIAA)) where she advised management of international crisis. She is the author, co-author or editor of numerous peer-reviewed articles, books, training manuals and other publications, including a book on food safety for children. In 2014 she published Encyclopedia on Food Safety and the book Food Safety Management: A Practical Guide for the Food Industry (both published by Elsevier/Academic Press).



Huub Lelieveld is Co-founder and President of the Global Harmonization Initiative, Member of the Executive Committee and a Past-President of EFFoST (the European Federation of Food Science and Technology), Founder and Past-President of EHEDG (the European Hygienic Engineering and Design Group). He is a fellow of IAFoST (the International Academy of Food Science and Technology), a fellow of IFT (the Institute of Food Technologists), served on the Governing Council of IUFoST (the International Union of Food Science and Technology) and has been Chair of the Nonthermal Processing Division and the International Division of IFT. At Unilever, he was responsible for hygienic processing and plant design and novel processing technologies. He is lead editor of "Hygiene in food processing", the "Handbook of hygiene control in the food industry" and "Food preservation by pulsed electric fields: From research to application". He is co-editor of several other books, including "Ensuring Global Food Safety: Exploring Global Harmonization", "Hygienic design of food factories" and "Food safety management: a practical guide for the food industry". He wrote chapters for many books and encyclopaedia, wrote hundreds of scientific articles and articles for magazines and presented hundreds of papers, globally. He is a member of many editorial boards of books, journals and magazines. He initiated "People, planet, prosperity and the food chain" in short P3FC, an organisation of which the sole objective is to remind the food industry as frequently as possible that besides caring for shareholders, they also share responsibilities for planet and society. He is also professor and doctor *honoris causa* at the National University of Food Technologies (NUFT) in Kiev, Ukraine.