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## Z

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This paper compiles the state of knowledge on fish safety and quality with the view of providing a succinct yet comprehensive resource book for risk and fish quality managers. After an introduction to world fish production and consumption and the developments in safety and quality systems, it provides a detailed review of the hazards that cause public health concerns in fish and fish products. Several chapters are devoted to risk mitigation and management tools, with a detailed description of the requirements for the implementation of the Good Hygienic and Manufacturing Practices (GHP/GMP) of the Hazard Analysis Critical Control Point (HACCP) System and of the monitoring programmes to control biotoxins, pathogenic bacteria and viruses, and chemical pollutants. Chapters on the use of microbiological criteria, the use of the HACCP approach to target quality aspects other than safety matters, predictive microbiology, traceability and examples of food safety objectives complete the document.

