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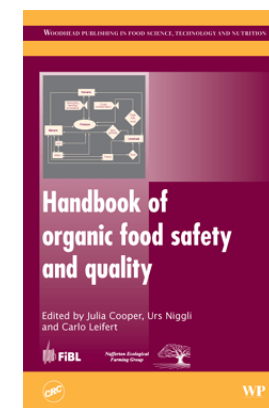
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## Handbook of organic food safety and quality

**Edited by J Cooper, C Leifert, Newcastle University, UK  
and U Niggli, Research Institute of Organic Agriculture  
(FiBL), Switzerland**

- improve the safety, quality and health benefits of organic foods
- discusses the latest research findings in this area
- focuses on assuring quality and safety throughout the food chain
- quality assurance strategies are reviewed relating to specific organic food sectors



Due to increasing consumer demand for safe, high quality, ethical foods, the production and consumption of organic food and produce has increased rapidly over the past two decades. In recent years the safety and quality of organic foods has been questioned. If consumer confidence and demand in the industry is to remain high, the safety, quality and health benefits of organic foods must be assured. With its distinguished editor and team of top international contributors, *Handbook of organic food safety and quality* provides a comprehensive review of the latest research in the area.

Part 1 provides an introduction to basic quality and safety with chapters on factors affecting the nutritional quality of foods, quality assurance and consumer expectations. Part 2 discusses the primary quality and safety issues related to the production of organic livestock foods including the effects of feeding regimes and husbandry on dairy products, poultry and pork. Further chapters discuss methods to control and reduce infections and parasites in livestock. Part 3 covers the main quality and safety issues concerning the production of organic crop foods, such as agronomic methods used in crop production and their effects on nutritional and sensory quality, as well as their potential health

impacts. The final part of the book focuses on assuring quality and safety throughout the food chain. Chapters focus on post-harvest strategies to reduce contamination of food and produce, and ethical issues such as fair trade products. The final chapters conclude by reviewing quality assurance strategies relating to specific organic food sectors.

The *Handbook of organic food quality and safety* will be a standard reference for professionals and producers within the industry concerned with improving and assuring the quality and safety of organic foods.

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### **About the editors**

*Julia Cooper* is a Senior Research Fellow for the Nafferton Ecological Farming Group (NEFG) in the School of Agriculture, Food and Rural Development (AFRD) at Newcastle University, UK.

*Carlo Leifert* is Professor of Ecological Agriculture, NEFG group leader and Director of the Stockbridge Technology Centre (STC) at Newcastle University, UK.

*Urs Niggli* is Director of the Research Institute of Organic Agriculture in Switzerland. Many of the authors that have contributed to the book are partners or collaborators in the EU integrated project QualityLowInputFood (FP6-2002-Food-1-506358) and a range of chapters report results from the project.

### **Titles which may also be of interest:**

[Improving the safety of fresh fruit and vegetables](#)

[Handbook of hygiene control in the food industry](#)

[Principles and practices for the safe processing of foods](#)

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## Introduction

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*U Niggli, Research Institute of Organic Agriculture (FiBL), Switzerland*

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- Where are modern organic food and farming concepts heading?
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*C J Seal and K Brandt, Newcastle University, UK*

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*B van Elzakker, Agro Eco Consultancy, The Netherlands and J Neuendorff, Gesellschaft für Ressourcenschutz mbH, Germany*

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### **A new food quality concept based on life processes**

*J Bloksma, M Northolt, M Huber, G J van der Burgt and L van de Vijver, Louis Bolk Instituut, The Netherlands*

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- Description of the inner quality concept
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*E Oughton and C Ritson, Newcastle University, UK*

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*R F Weller, C L Marley and J M Moorby, Biotechnology and Biological Sciences Research Council, UK*

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*H Hirt and E Zeltner, Research Institute of Organic Agriculture (FiBL), Switzerland and C Leifert, Newcastle University, UK*

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*A Sundrum, University of Kassel, Germany*

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**Organic livestock husbandry methods and the microbiological safety of ruminant**

*Diez-Gonzalez, University of Minnesota, USA*

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- Effect of livestock breed and husbandry (including veterinary antibiotic treatments) on the incidence of pathogens and antibiotic resistant bacteria
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*P Klocke and M Walkenhorst, Research Institute of Organic Agriculture (FiBL), Switzerland and G Butler, Newcastle University, UK*

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### **Reducing anthelmintic use for the control of internal parasites in organic livestock systems**

*V Maurer, P Hördegen and H Hertzberg, Research Institute of Organic Agriculture (FiBL), Switzerland*

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*B Biavati and C Santini, Bologna University, Italy and C Leifert, Newcastle University, UK*

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*C Benbrook, The Organic Center, USA*

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*F P Weibel and T Alfödi, FiBL, Switzerland*

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*U Köpke and J Krämer, University of Bonn, Germany and C Leifert, Newcastle University, UK*

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*College, Canada*

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*K Brandt, Newcastle University, UK, U Kjærnes, National Institute for Consumer Research, Norway, G S Wyss, Research Institute of Organic Agriculture (FiBL), Switzerland L Lück, Newcastle University, UK and A Hartvig Larsen, Aarstiderne, Denmark*

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