Other equivalent combination.

machines are in use and it is essential that each machine is operating properly and trained mechanics keep control of the temperature of the plant's ovens, the performance of the process, and the proper functioning of critical control points. The plant's ovens are critical control points (CCPs) and are responsible for ensuring that the final product meets the desired level of quality and safety. It is important to note that any deviation from the operating procedures can lead to a loss of yield and quality survival of bacteria. CCP-1. Chilling Growth of bacteria

Control CP-1: Transport Growth of bacteria

Reception of raw material at the factory

Cooking (i.e., loss of yield and quality - survival of bacteria)

CCP-2 in the control of recontamination and possible growth of bacteria after the heat treatment (cooked and breaded fillets, cook-chill products) or they may be eaten without further heat-treatment (hot smoked fish).

peptidoglycan after the heat treatment. To further illustrate the safety aspects, there is ample epidemiological evidence that the pathogen is responsible for a large number of foodborne illnesses.

To satisfy a requirement from their customers/purchasers.

Linear discrimination and classification methods are used to identify objects, such as fish species, from acoustic data. The main advantage of these methods is that they can be used to classify large datasets efficiently and accurately.

 dirs. The main advantages of these methods are their ability to handle large datasets, their robustness to outliers, and their ability to deal with high-dimensional data. These methods are widely used in various fields, including pattern recognition, computer vision, and machine learning.

The Critical Control Points during production of canned fish are shown in Table 5.13. The incoming raw material may be contaminated with bacteria, which can lead to foodborne illness. Therefore, it is essential to control the growth of bacteria in the raw material to ensure food safety.

Corrective actions. The system must allow for corrective action to be taken immediately when the monitoring system indicates that the process is out of control. The corrective actions may involve changing the process parameters or issuing a warning to the operator.

The results of the monitoring and control system must be recorded and reviewed to identify trends and patterns in the data. This information can be used to improve the process and prevent future deviations.

Table 5.13. Hazards and preventive measures in production of canned fish. For each processing step, the hazard and preventive measures are specified in the columns or in the text under the column. The hazard and preventive measures are also important for determining the critical control points (CCPs) for the process. The hazard and preventive measures are used to identify the risk of foodborne illness and to determine the necessary control measures.

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