

Handbook of Organic Food Safety and Quality

Edited by:

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Part 1: Organic food safety and quality: introduction and overview.

History and concepts of food quality and safety in organic food production and processing;

Nutritional quality of foods;

Quality assurance, inspection and certification of organic foods;

A new food quality concept based on life processes;

Food consumers and organic agriculture.

Part 2: Organic livestock foods.

Effects of organic and conventional feeding regimes and husbandry methods on the quality of milk and dairy products;

Effects of organic husbandry methods and feeding regimes on poultry quality;

Effect of organic, husbandry and feeding regimes on pork quality;

Organic livestock husbandry methods and the microbiological safety of ruminant;

Reducing antibiotic use for mastitis treatment in organic dairy production systems;

Reducing anthelmintic use for the control of internal parasites in organic livestock systems; Alternative therapies to reduce enteric bacterial infections and improve the microbiological safety of pig and poultry production systems.

Part 3: Organic crop foods

Dietary exposure to pesticides from organic and conventional food production;

Levels of potential health impacts of nutritionally relevant phytochemicals in organic and conventional food production systems;

Improving the quality and shelf-life of fruit from organic production systems;

Strategies to reduce mycotoxins and fungal alkaloid contamination in organic and conventional production systems;

Reducing copper-based fungicide use in organic crop production systems;

Pre-harvest strategies to ensure the microbiological safety of fruit and vegetables from manure-based production systems.

Part 4: The organic food chain: processing, trading and quality assurance

Post-harvest strategies to reduce enteric bacteria contamination of vegetable, nut and fruit products;

Fair trade: a basis for adequate producers' incomes, farm reinvestment and quality and safety focused production;
Development of quality assurance protocols to prevent GM-contamination of organic crops;
Integration of quality parameters into food safety focused HACCP systems.

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