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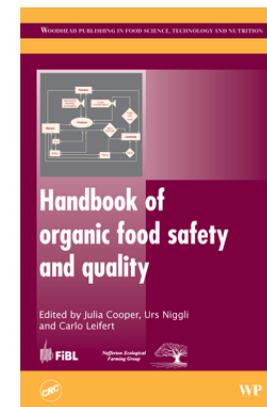
Handbook of organic food safety and quality

**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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PART 1 ORGANIC FOOD SAFETY AND QUALITY: INTRODUCTION AND OVERVIEW

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

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C J Seal and K Brandt, Newcastle University, UK

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Quality assurance, inspection and certification of organic foods

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

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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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- Method for validation 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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- Factors affecting the nutritional quality of liquid milk and milk products
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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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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
- Effect of stress on enteric pathogen shedding
- Reducing enteric pathogen transfer risks in organic and 'low input' systems: outline of strategies
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Reducing antibiotic use for mastitis treatment in organic dairy production systems

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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Alternative therapies to reduce enteric bacterial infections and improve the microbiological safety of pig and poultry production systems

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

E A S Rosa, R N Bennett and A Aires, Universidade de Trás-os-Montes e Alto Douro, Portugal

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F P Weibel and T Alfödi, FiBL, Switzerland

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U Köpke, B Thiel, University of Bonn, Germany and S Elmholt, University of Aarhus, Denmark

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R Ghorbani, University of Mashad, Iran and S Wilcockson, Newcastle University, UK

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G S Johannessen, National Veterinary Institute, Norway

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K Vizard, Newcastle University and M Bourlakis, Brunel University, UK

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R C van Acker, University of Guelph, N McLean and R C Martin, Nova Scotia Agricultural

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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