行了危险性评估,该论文运用场景分析和预测微生物学技术对加工全过程的卫生学特征提供了一个客观的评估,是一篇非常接近法典所定义的微生物性危险性评估的"正式"的完整的论文。来自美国的一项关于带壳鸡蛋及蛋制品中肠炎沙门氏菌的研究建立了一个从资料收集、分析到定量危险性模型与危险性控制战略的概念性框架。[17] 荷兰的一项关于巴氏消毒牛奶中蜡样芽胞杆菌对消费者的危险性的研究中包括了对储藏时间与温度的研究。[18]

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泰安市检出部分啤酒添加色素

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泰安市卫生防疫站在2002年7月对泰安市的啤酒卫生质量进行了调查。共检查啤酒81份,其中51份为瓶装啤酒。在51份瓶装啤酒中发现21份含有人工合成色素柠檬黄、亮兰。柠檬黄的检出量为11.2～20.8 mg/kg,亮兰的检出量为10.7～14.5 mg/kg。根据食品添加剂使用卫生标准,柠檬黄和亮蓝不得添加在啤酒中,应引起食品卫生监督机构的注意。

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