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quality is both a system and a state of mind quality labs for small brewers will walk you step by step through the process of establishing and writing a quality program for your brewery building an effective quality program will empower staff to directly influence the consistent production of safe quality beer from grain to glass learn how policies procedures and specifications can help ensure quality throughout the process discover how to build a foundation and culture of quality within your brewery no matter what the size by establishing protocols corrective actions and improvements brewers will see results through the application and implementation of prerequisite programs like good manufacturing practices and food safety requirements with these programs in place dive beyond the numbers and build an understanding of a small brewer s most important measurements and how to analyze them these routines will help pinpoint any risks or areas of improvement and ensure that only quality beer reaches the customer time after time 初級者から中級者を対象に 新たにクリーンルームの計画や設計を行う際のマニュアルとして必要な60の基本的な項目を選定し それぞれの項目を1問1答形式で説明 図表 写真を多用して要領よく 早わかり できる 成果対応型の賃金 人事制度を導入する際の定番手法 目標管理 を 賃金制度のエキスパートが徹底解説 逆境に立ち向かうために 会社の体質改善が急務となる昨今 中小企業の社長さんや人事担当者にぜひ読んでもらいたい一冊です 読者に限り 豊富なテンプレート 約40種 もダウンロード可能です dietary supplements made from foods herbs and their constituents are a rapidly growing market sector consumers often view food supplements as natural and therefore safe however supplements are regulated as foods rather than as pharmaceuticals and so are not as closely monitored as may be necessary with the commercial market in these products growing this book provides essential research into their safety efficacy and potential risk of interaction with pharmaceuticals following an introductory chapter part one covers the chemical composition manufacture and regulation of dietary supplements part two looks at the effectiveness of different types of dietary supplement and methods of evaluation finally part three focuses on supplement safety reviews the design production and regulation of dietary supplements analyses the potential for pharmacokinetic and pharmacodynamics interactions between dietary supplements and pharmaceuticals offers reviews of important clinical studies on the efficacy of dietary supplements for range of conditions following the success of the popular introductory text elementary food science 5th edition coversabroad range of food science topics organized infour parts part 1 interrelated food science topics part 2 food safety sanitation part 3 food preservation and processing and part 4 handling processing of foods the opening two chapters discuss what food science actually is the significanceforsociety and the large contribution of the food industry to jobs and revenue in the usa and globally succeeding chapterscover food regulatory agencies food labels food quality and sensory evaluation and consumer food literacy part 2 hastwo new chapters explaininghow microbes affect food quality and alsofoodborne disease outbreaks gmp is described independently and as a prerequisite for haccp vaccp andtaccpfood safety management systems part 3 containstwo new chapters dealing with basic aspects of food processing and the quality of dried foods part 4 covershandling and processing major food commodity groups meat dairy products poultry and eggs fish and shellfish cereal grains bakery products fruits and vegetables sugar confectionary a new final chapter coversthe foodservice industry the text highlights food science links with industry uniquelyusing the north american industry classification

system naics overall the book is thoroughly modernized with over 1500 references cited in recognition of thousands of named food scientists and other professionals the target readership remain unchanged for the current edition i e students of food science fromsenior high school colleges or universities sections of the book will also appeal toadvanced readers from other disciplines with perhaps little or noprior food science experience additionally readers covering the intersection of food science with culinary arts foodservices and nutritionor public health will find the book useful this textbook is a comprehensive overview of the development of cell based biopharmaceuticals beginning with the underlying biology of stem cell and cell based products it traces the long and complex journey from preclinical concept to initiation of a pivotal clinical trial and the potential business model behind it the book also takes into consideration the different regulatory landscapes and their continuous evolution in europe north america and other parts of the world the authors describe a path to manufacture a clinical grade therapeutic that passes all necessary quality measures as a robust and marketable product including an outlook on next generation products and innovative strategies this reference book is a must have guide for any professional already active in biopharmaceuticals and anyone interested in getting involved in a scientific medical or business capacity publications in food technology proliferate however noticeable by its absence of coverage is the subject of processing and packaging of particulates in foods recent years have seen significant advances which will almost certainly result in substitution of existing and conventional retorting in addition when com bined with high temperature short time htst processing we can expect substantial further growth reflecting quality and convenience advantages over products processed from yesterday s technologies the anticipated growth in particulates is driven by both materials and packaging advances and only requires modest marketing of the organoleptic advantages to establish their place on menu options the directions taken in packaging developments especially those interfacing with the latest and established methods of processing are increasingly influ enced by the need to design packaging on a cradle to grave basis time was when multi laminated films on board satisfied the total needs of consumers of aseptic products the problems of recycling combustible i e energy generating mate rials laminated with aluminium foil are becoming sensitive issues in a world preoccupied with recycling and are creating openings for alternative and envi ronmentally friendly material combinations this book brings together advanced technologies in the field to provide information for professionals with interests in aseptic processing on how to go about selecting a system appropriate to their commercial needs and constraints over the past 20 years the number of standards and certification programmes for agricultural production has grown rapidly producers who want to export are confronted not only by a plethora of import regulations but also within import countries by different niche markets for which specific requirements have to be fulfilled this report gives an overview of standards and certification programmes relevant for fruit and vegetable producers and exporters in developing countries with a focus on the markets of the united states of america and the european union in addition it gives an overview of current analytical work on standards and trade reviews major assistance programmes related to standards and provides recommendations for further research essential elements for a gmp analytical chemistry department is a systematic approach to understanding the essential elements required for a successful gmp analytical department to function as an efficient and effective organization it describes in detail a department structure which

allows for the necessary processes to become available to all its personnel in a way where there is a free flow of information and interaction the environment and culture created by this approach encourages and rewards the sharing of ideas skills and abilities among department personnel the essential elements such as sop s regulatory guidance s guidelines project teams technical and department processes personnel motivation outsourcing and hiring the best is among the many topics that are discussed in detail and how they can be implemented to build an efficient and effective analytical department this book will serve as a valuable asset to the many companies required to perform gmp analytical method development validation analyses etc including start up virtual and generic pharmaceutical companies understanding the causes and contributing factors leading to outbreaks of food borne illness associated with contamination of fresh produce continues to be a worldwide challenge for everyone from the growers of fresh cut produce through the entire production and delivery process additionally researchers both at universities and in government agencies are facing an increased challenge to develop means of preventing these foodborne illness occurrences the premise of this book is that when human pathogen contamination of fresh produce occurs it is extremely difficult to reduce pathogen levels sufficiently to assure microbiological safety with the currently available technologies a wiser strategy would be to avoid crop production conditions that result in microbial contamination to start these critical problem oriented chapters have been written by researchers active in the areas of food safety and microbial contamination during production harvesting packing and fresh cut processing of horticultural crops and were designed to provide methods of contamination avoidance coverage includes policy and practices in the us mexico and central america europe and japan addresses food borne contaminations from a prevention view providing proactive solutions to the problems covers core sources of contamination and methodologies for identifying those sources includes best practice and regulatory information written by twenty eight experts filled with recommendations that can immediately be put into action this book provides the strategies and tactics required to link and harmonize manufacturing processes with gmp to achieve optimum operability and cost effective regulatory compliance drawn from name brand and generic companies and regulatory and contract organizations across the globe the contributing authors bring readers a combined 450 years of hands on experience they offer thought provoking questions to help readers diagnose their company s challenges needs and available options all with the single purpose of achieving their ultimate goals quality high productivity and profitability □□□□□□□□□□□□□ □□□ □□ □□ □□ □□□□□□□□□□□ the food industry faces an unprecedented level of scrutiny consumers are not only concerned with the safety and quality of food products but also the way in which they are produced at the same time the food industry has developed new ways of assuring appropriate standards for its products and their methods of production developing systems such as tqm and haccp to identify and manage key steps in production these new methods require new skills in auditing auditing in the food industry provides an authoritative guide to the range of standards and the auditing skills they demand part one sets the scene with an introductory chapter reviewing developments in standards affecting the food industry there then follows chapters on how retailers audit their suppliers and how governments have moved from a traditional inspection role to one of regulatory verification with its emphasis on auditing the robustness of a business s own systems for managing safety and quality part two examines the key aspects of safety and quality a first chapter reviews the

ways retailers assess supplier haccp systems there is then a chapter reviewing tqm systems that provides a context for a discussion of auditing techniques for haccp based quality systems a final chapter looks at standards governing the analytical methods used in safety and quality control part three considers newer standards that are becoming increasingly important in the food industry there are chapters on benchmarking an organisation against others as a way of improving performance auditing the impact of food processing operations on the environment and auditing organic food processing auditing in the food industry is a valuable guide to the range of standards facing the food industry and the ways it can audit and thus improve the quality of its performance 本当によい会社を知るために不可欠なＣＳＲ企業総覧２０１６年版 をテーマ別に３分冊化 国内最大規模のデータベースを基に会社ごとに徹底紹介します 女性活用 働きやすさ 健康管理への取り組み 企業統治 法令順守 ＢＯＰビジネス 社会貢献 環境負荷 生物多様性への取り組みなど日本のＣＳＲのすべてがこの３冊でよくわかります ＣＳＲ基本 社会貢献 ガバナンス編 ＣＳＲ基本 社会貢献 ガバナンス編 はガバナンス リスクマネジメントなどと事業以外も含む社外との関係に焦点を当てた情報を収録 コンプライアンスの制度 取り組み ＣＳＲ部署や担当役員の有無 社会貢献内容 支出額 政治献金 ロビー活動等支出額 ＢＯＰビジネス 社会課題の解決など 会社が社会とどのように関わっているかについてまとめています 社会から信頼される会社を選びたい新卒 中途の就職活動調査用に 大学や研究機関の研究データとして 幅広いＣＳＲ分野でのパートナーを選びたいＮＰＯや自治体 公開データ以外の非財務情報をもっと見たい機関投資家 個人投資家など幅広い層にご利用いただけます 収録データ １ ＣＳＲ全般 ＣＳＲの基本的取り組み 中長期的な企業価値向上の基礎となる経営理念 ＣＳＲ活動のマテリアリティ設定 ＣＳＲ方針の文書化 ＣＳＲ活動の報告 第三者の関与 英文の報告書 統合報告書の発行 ステークホルダー エンゲージメント 汚職 贈収賄防止の方針等 ＩＳＯ26000の活用 ＣＳＲ担当部署 ＣＳＲ担当役員と業務比率 ＮＰＯ ＮＧＯとの連携 ＣＳＲ関連基準への参加等 ＥＳＧ ＳＲＩ ＣＧコード ＥＳＧ情報の開示 機関投資家 ＥＳＧ調査機関等との対話 ＳＲＩインデックス等への組み入れ ＳＲＩ エコファンド等の採用状況 株主の権利 平等性の確保 株主以外のステークホルダーとの適切な協働 適切な情報開示と透明性の確保 取締役会等の責務 株主との対話 ＣＳＲ調達 ＣＳＲ調達の実施 調達方針 労働方針 監査方針等の基準の開示 ＣＳＲ調達に関する調達先監査 評価 ＣＳＲ調達の具体的な取り組み 紛争鉱物の対応 紛争鉱物の取り組み内容 他ＣＳＲの取り組み等 ＢＯＰビジネスの取り組み ＢＯＰビジネスの位置づけ 具体例 コミュニティ投資の取り組み 具体例 プロボノ支援の取り組み 具体例 海外でのＣＳＲ活動 ＣＳＲ関連 表彰歴 ２ ガバナンス 法令順守 内部統制 取締役 監査役データ 取締役 代表者 女性役員 社外取締役の人数 監査役 社外監査役の人数 株主データ 株式数 株主総数 特定株比率 浮動株比率 株式所有者状況 企業倫理 倫理方針 社員の行動規定 法令順守 関係部署 ir 担当部署 内部通報 告発への対応 窓口 社内 社外 通報 告発者の権利保護規定 公益通報者保護法ガイドライン 内部通報 告発件数 国内 海外での法令違反等 国内での法令等に関わる事件等 公取など関係官庁からの排除勧告 不祥事などによる操業 営業停止 コンプライアンス関連の事件 事故による刑事告発 海外での法令違反等 公正取引委員会 公取 など関係官庁からの排除勧告件数 不祥事などによる操業 営業停止件数 コンプライアンスに関わる事件 事故による法令違反の刑事告発件数 内部統制への取り組み 内部統制委員会 内部監査部門 内部統制の評価 ＣＩＯ ＣＦＯ 情報セキュリティポリシー 情報セキュリティ監査 ＩＳＭＳ プライバシー ポリシー リスクマネジメント等への取り組み 体制 基本方針 対応マニュアル 責任者 ＢＣＭ構築 ＢＣＰ策定 ＢＣＰ想定災害等 取り組み状況 ３ 消費者 取引先対応 消費者窓口 商品等の安全性に関する部署 クレーム対応 ＩＳＯ9000ｓなど品質管理 ４ 社会貢献 組織と支出 社会貢献事業担当部署 社会貢献活動支出額 事業事例 地域社会参加活動 教育 学術支援活動 文化 芸術 スポーツ支援活動 国際交流参画活動 東日本大震災復興支援 ５ 企業と政治の関わり 政治献金 ロビー活動等支出額 the fact that good manufacturing practice gmp audits in the pharmaceutical and biotechnology industries have to be evaluated and with very limited resources has created a gap in this field the lack of trained and qualified gmp auditors is on the rise in all organizations that are required to implement fda ema mhra who tga and pic s regulations this volume is an essential reference source for those organizations operating in the field of health and presents the basic knowledge needed to perform audits the author also provides useful tips and a selection of samples about gmp audits that are indispensable for professionals and health inspectors working in industry and health authorities features an essential reference source for those organizations operating in the field of health and presents the basic knowledge needed to perform audits anyone working in the manufacturing sector needs to be aware of gmp be able to identify operational flaws as well as legal violations and have a clear understanding of how to meet gmp standards assists readers in understanding the importance of gmp and how they can apply each aspect in their working environment covers a global regulatory landscape suitable for relevant degree courses including industrial pharmaceutics and pharmaceutical biotechnology comprehensive and accessible this book presents fundamental principles and applications that are essential for

food production and food service safety it provides basic practical information on the daily operations in a food processing plant and reviews some of the industry s most recent developments formerly titled food plant sanitation this provides practical guidance on pharmaceutical analysis written by leading experts with extensive industry experience analytical testing for the pharmaceutical gmp laboratory presents a thorough overview of the pharmaceutical regulations working processes and drug development best practices used to maintain the quality and integrity of medicines with a focus on smaller molecular weight drug substances and products the book provides the knowledge necessary for establishing the pharmaceutical laboratory to support quality systems while maintaining compliance with good manufacturing practices gmp regulations concise yet comprehensive chapters contain up to date coverage of drug regulations pharmaceutical analysis methodologies control strategies testing development and validation method transfer electronic data documentation and more each chapter includes a table of contents definitions of acronyms a reference list and ample tables and figures addressing the principal activities and regulatory challenges of analytical testing in the development and manufacturing of pharmaceutical drug products this authoritative resource describes the structure roles core guidelines and gmp regulations of the fda and ich covers the common analytical technologies used in pharmaceutical laboratories including examples of analytical techniques used for the release and stability testing of drugs examines control strategies established from quality systems supported by real world case studies explains the use of dissolution testing for products such as extended release capsules aerosols and inhalers discusses good documentation and data reporting practices stability programs and the laboratory information management system lims to maintain compliance includes calculations application examples and illustrations to assist readers in day to day laboratory operations contains practical information and templates to structure internal processes or common standard operating procedures sops analytical testing for the pharmaceutical gmp laboratory is a must have reference for both early career and experienced pharmaceutical scientists analytical chemists pharmacists and quality control professionals it is also both a resource for gmp laboratory training programs and an excellent textbook for undergraduate and graduate courses of analytical chemistry in pharmaceutical sciences or regulatory compliance programs this revised publication serves as a handy and current reference for professionals engaged in planning designing building validating and maintaining modern cgmp pharmaceutical manufacturing facilities in the u s and internationally the new edition expands on facility planning with a focus on the ever growing need to modify existing legacy facilities and on current trends in pharmaceutical manufacturing which include strategies for sustainability and leed building ratings all chapters have been re examined with a fresh outlook on current good design practices this report calls for a better understanding of the effects of pharmaceutical residues in the environment greater international collaboration and accountability distribution and policy actions to prevent and remedy emerging concerns laboratory and field tests show traces of oral contraceptives causing the feminisation of fish and amphibians and residues of psychiatric drugs altering fish behaviour antimicrobial resistance linked to the overuse of antibiotics has rapidly escalated into a global health crisis the first and only comprehensive reference solutions manual for managing food safety in low moisture foods the first book devoted to an increasingly critical public health issue control of salmonella and other bacterial pathogens in low moisture foods reviews the

current state of the science on the prevalence and persistence of bacterial pathogens in low moisture foods and describes proven techniques for preventing food contamination for manufacturers who produce those foods many pathogens such as salmonella due to their enhanced thermal resistance in dry environments can survive the drying process and may persist for prolonged periods in low moisture foods especially when stored in refrigerated environments bacterial contamination of low moisture foods such as peanut butter present a vexing challenge to food safety and especially now in the wake of widely publicized food safety related events food processors urgently need up to date practical information on proven measures for containing the risk of contamination while much has been written on the subject until now it was scattered throughout the world literature in scientific and industry journals the need for a comprehensive treatment of the subject has never been greater and now this book satisfies that need discusses a wide variety of foods and evaluates multiple processing platforms from the standpoint of process validation of all food safety objectives for finished food products takes a practical approach integrating the latest scientific and technological advances in a handy working resource presents all known sources and risk factors for pathogenic bacteria of concern in the manufacturing environment for low moisture water activity products characterizes the persistence and thermal resistance of bacterial pathogens in both the environment and most low moisture food products control of salmonella and other bacterial pathogens in low moisture foods is a much needed resource for food microbiologists and food industry scientists as well as managers and executives in companies that produce and use low moisture foods it also belongs on the reference shelves of food safety regulatory agencies worldwide the purpose of this handbook is to assist individuals for the certified pharmaceutical good manufacturing practices professional cpgp examination and provide a reference for the practitioner the second edition reflects the body of knowledge which was updated in 2015 this edition has also incorporated additional information including updated references the updates reflect the current trends and expectations of the evolving pharmaceutical industry driven by consumer expectations and regulatory oversight this handbook covers compliance with good manufacturing practices gmps as regulated and guided by national and international agencies for the pharmaceutical industry it covers finished human and veterinary drugs and biologics and combination devices as well as their component raw materials including active pharmaceutical ingredients apis and excipients and packaging and labeling operations

Quality Labs for Small Brewers 2020-08-03 quality is both a system and a state of mind quality labs for small brewers will walk you step by step through the process of establishing and writing a quality program for your brewery building an effective quality program will empower staff to directly influence the consistent production of safe quality beer from grain to glass learn how policies procedures and specifications can help ensure quality throughout the process discover how to build a foundation and culture of quality within your brewery no matter what the size by establishing protocols corrective actions and improvements brewers will see results through the application and implementation of prerequisite programs like good manufacturing practices and food safety requirements with these programs in place dive beyond the numbers and build an understanding of a small brewer s most important measurements and how to analyze them these routines will help pinpoint any risks or areas of improvement and ensure that only quality beer reaches the customer time after time

健康食品取扱マニュアル 2008-12 初級者から中級者を対象に 新たにクリーンルームの計画や設計を行う際のマニュアルとして必要な60の基本的な項目を選定し それぞれの項目を1問1答形式で説明 図 表 写真を多用して要領よく早わかり できる

早わかり**Q&A**クリーンルームの設計・施工マニュアル 2008-03 成果対応型の賃金 人事制度を導入する際の定番手法 目標管理 を 賃金制度のエキスパートが徹底解説 逆境に立ち向かうために 会社の体質改善が急務となる昨今 中小企業の社長さんや人事担当者にぜひ読んでもらいたい一冊です 読者に限り 豊富なテンプレート 約40種 もダウンロード可能です

GMP Manual 2006 dietary supplements made from foods herbs and their constituents are a rapidly growing market sector consumers often view food supplements as natural and therefore safe however supplements are regulated as foods rather than as pharmaceuticals and so are not as closely monitored as may be necessary with the commercial market in these products growing this book provides essential research into their safety efficacy and potential risk of interaction with pharmaceuticals following an introductory chapter part one covers the chemical composition manufacture and regulation of dietary supplements part two looks at the effectiveness of different types of dietary supplement and methods of evaluation finally part three focuses on supplement safety reviews the design production and regulation of dietary supplements analyses the potential for pharmacokinetic and pharmacodynamics interactions between dietary supplements and pharmaceuticals offers reviews of important clinical studies on the efficacy of dietary supplements for range of conditions

Complying with FDA Good Manufacturing Practice Requirements 1981 following the success of the popular introductory text elementary food science 5th edition coversabroad range of food science topics organized infour parts part 1 interrelated food science topics part 2 food safety sanitation part 3 food preservation and processing and part 4 handling processing of foods the opening two chapters discuss what food science actually is the significanceforsociety and the large contribution of the food industry to jobs and revenue in the usa and globally succeeding chapterscover food regulatory agencies food labels food quality and sensory evaluation and consumer food literacy part 2 hastwo new chapters explaininghow microbes affect food quality and alsofoodborne disease outbreaks gmp is described independently and as a prerequisite for haccp vaccp andtaccpfood safety management systems part 3 containstwo new chapters dealing with basic aspects of food processing and the quality of dried foods part 4 covershandling and processing major food commodity groups meat dairy products poultry and eggs fish and shellfish cereal grains bakery products fruits and vegetables sugar confectionary a new final chapter coversthe foodservice industry the

text highlights food science links with industry uniquelyusing the north american industry classification system naics overall the book is thoroughly modernized with over 1500 references cited in recognition of thousands of named food scientists and other professionals the target readership remain unchanged for the current edition i e students of food science fromsenior high school colleges or universities sections of the book will also appeal toadvanced readers from other disciplines with perhaps little or noprior food science experience additionally readers covering the intersection of food science with culinary arts foodservices and nutritionor public health will find the book useful

□□□□□□□□□□□□□□□□□□□□□□□□□□ 2007-06 this textbook is a comprehensive overview of the development of cell based biopharmaceuticals beginning with the underlying biology of stem cell and cell based products it traces the long and complex journey from preclinical concept to initiation of a pivotal clinical trial and the potential business model behind it the book also takes into consideration the different regulatory landscapes and their continuous evolution in europe north america and other parts of the world the authors describe a path to manufacture a clinical grade therapeutic that passes all necessary quality measures as a robust and marketable product including an outlook on next generation products and innovative strategies this reference book is a must have guide for any professional already active in biopharmaceuticals and anyone interested in getting involved in a scientific medical or business capacity

GMP Training Package, Manual and CD 2003-12-01 publications in food technology proliferate however noticeable by its absence of coverage is the subject of processing and packaging of particulates in foods recent years have seen significant advances which will almost certainly result in substitution of existing and conventional retorting in addition when com bined with high temperature short time htst processing we can expect substantial further growth reflecting quality and convenience advantages over products processed from yesterday s technologies the anticipated growth in particulates is driven by both materials and packaging advances and only requires modest marketing of the organoleptic advantages to establish their place on menu options the directions taken in packaging developments especially those interfacing with the latest and established methods of processing are increasingly influ enced by the need to design packaging on a cradle to grave basis time was when multi laminated films on board satisfied the total needs of consumers of aseptic products the problems of recycling combustible i e energy generating mate rials laminated with aluminium foil are becoming sensitive issues in a world preoccupied with recycling and are creating openings for alternative and envi ronmentally friendly material combinations this book brings together advanced technologies in the field to provide information for professionals with interests in aseptic processing on how to go about selecting a system appropriate to their commercial needs and constraints

Center for Devices and Radiological Health Publications Index 1988 over the past 20 years the number of standards and certification programmes for agricultural production has grown rapidly producers who want to export are confronted not only by a plethora of import regulations but also within import countries by different niche markets for which specific requirements have to be fulfilled this report gives an overview of standards and certification programmes relevant for fruit and vegetable producers and exporters in developing countries with a focus on the markets of the united states of america and the european union in

addition it gives an overview of current analytical work on standards and trade reviews major assistance programmes related to standards and provides recommendations for further research

Center for Devices and Radiological Health Publications Index 1988 essential elements for a gmp analytical chemistry department is a systematic approach to understanding the essential elements required for a successful gmp analytical department to function as an efficient and effective organization it describes in detail a department structure which allows for the necessary processes to become available to all its personnel in a way where there is a free flow of information and interaction the environment and culture created by this approach encourages and rewards the sharing of ideas skills and abilities among department personnel the essential elements such as sop s regulatory guidance s guidelines project teams technical and department processes personnel motivation outsourcing and hiring the best is among the many topics that are discussed in detail and how they can be implemented to build an efficient and effective analytical department this book will serve as a valuable asset to the many companies required to perform gmp analytical method development validation analyses etc including start up virtual and generic pharmaceutical companies

□□□□□□□□□□□ 2009-02 understanding the causes and contributing factors leading to outbreaks of food borne illness associated with contamination of fresh produce continues to be a worldwide challenge for everyone from the growers of fresh cut produce through the entire production and delivery process additionally researchers both at universities and in government agencies are facing an increased challenge to develop means of preventing these foodborne illness occurrences the premise of this book is that when human pathogen contamination of fresh produce occurs it is extremely difficult to reduce pathogen levels sufficiently to assure microbiological safety with the currently available technologies a wiser strategy would be to avoid crop production conditions that result in microbial contamination to start these critical problem oriented chapters have been written by researchers active in the areas of food safety and microbial contamination during production harvesting packing and fresh cut processing of horticultural crops and were designed to provide methods of contamination avoidance coverage includes policy and practices in the us mexico and central america europe and japan addresses food borne contaminations from a prevention view providing proactive solutions to the problems covers core sources of contamination and methodologies for identifying those sources includes best practice and regulatory information

Publications Index 1988 written by twenty eight experts filled with recommendations that can immediately be put into action this book provides the strategies and tactics required to link and harmonize manufacturing processes with gmp to achieve optimum operability and cost effective regulatory compliance drawn from name brand and generic companies and regulatory and contract organizations across the globe the contributing authors bring readers a combined 450 years of hands on experience they offer thought provoking questions to help readers diagnose their company s challenges needs and available options all with the single purpose of achieving their ultimate goals quality high productivity and profitability

Dietary Supplements 2014-11-24 □□□□□□□□□□□□□□ □□□ □□ □□ □□ □□□□□□□□□□□□

Federal Energy Regulatory Commission Reports 1995 the food industry faces an unprecedented level of scrutiny consumers are

not only concerned with the safety and quality of food products but also the way in which they are produced at the same time the food industry has developed new ways of assuring appropriate standards for its products and their methods of production developing systems such as tqm and haccp to identify and manage key steps in production these new methods require new skills in auditing auditing in the food industry provides an authoritative guide to the range of standards and the auditing skills they demand part one sets the scene with an introductory chapter reviewing developments in standards affecting the food industry there then follows chapters on how retailers audit their suppliers and how governments have moved from a traditional inspection role to one of regulatory verification with its emphasis on auditing the robustness of a business s own systems for managing safety and quality part two examines the key aspects of safety and quality a first chapter reviews the ways retailers assess supplier haccp systems there is then a chapter reviewing tqm systems that provides a context for a discussion of auditing techniques for haccp based quality systems a final chapter looks at standards governing the analytical methods used in safety and quality control part three considers newer standards that are becoming increasingly important in the food industry there are chapters on benchmarking an organisation against others as a way of improving performance auditing the impact of food processing operations on the environment and auditing organic food processing auditing in the food industry is a valuable guide to the range of standards facing the food industry and the ways it can audit and thus improve the quality of its performance

Elementary Food Science 2022-05-28 本当によい会社を知るために不可欠な ＣＳＲ企業総覧２０１６年版 をテーマ別に３分冊化 国内最大規模のデータベースを基に会社ごとに徹底紹介します 女性活用 働きやすさ 健康管理への取り組み 企業統治 法令順守 ＢＯＰビジネス 社会貢献 環境負荷 生物多様性への取り組みなど日本のＣＳＲのすべてがこの３冊でよくわかります ＣＳＲ基本 社会貢献 ガバナンス編 ＣＳＲ基本 社会貢献 ガバナンス編 はガバナンス リスクマネジメントなどと事業以外も含む社外との関係に焦点を当てた情報を収録 コンプライアンスの制度 取り組み ＣＳＲ部署や担当役員の有無 社会貢献内容 支出額 政治献金 ロビー活動等支出額 ＢＯＰビジネス 社会課題の解決など 会社が社会とどのように関わっているかについてまとめています 社会から信頼される会社を選びたい新卒 中途の就職活動調査用に 大学や研究機関の研究データとして 幅広いＣＳＲ分野でのパートナーを選びたいＮＰＯや自治体 公開データ以外の非財務情報をもっと見たい機関投資家 個人投資家など幅広い層にご利用いただけます 収録データ １ ＣＳＲ全般 ＣＳＲの基本的取り組み 中長期的な企業価値向上の基礎となる経営理念 ＣＳＲ活動のマテリアリティ設定 ＣＳＲ方針の文書化 ＣＳＲ活動の報告 第三者の関与 英文の報告書 統合報告書の発行 ステークホルダー エンゲージメント 汚職 贈収賄防止の方針等 ＩＳＯ26000の活用 ＣＳＲ担当部署 ＣＳＲ担当役員と業務比率 ＮＰＯＮＧＯとの連携 ＣＳＲ関連基準への参加等 ＥＳＧ ＳＲＩ ＣＧコード ＥＳＧ情報の開示 機関投資家 ＥＳＧ調査機関等との対話 ＳＲＩインデックス等への組み入れ ＳＲＩ エコファンド等の採用状況 株主の権利 平等性の確保 株主以外のステークホルダーとの適切な協働 適切な情報開示と透明性の確保 取締役会等の責務 株主との対話 ＣＳＲ調達 ＣＳＲ調達の実施 調達方針 労働方針 監査方針等の基準の開示 ＣＳＲ調達に関する調達先監査 評価 ＣＳＲ調達の具体的な取り組み 紛争鉱物の対応 紛争鉱物の取り組み内容 他ＣＳＲの取り組み等 ＢＯＰビジネスの取り組み ＢＯＰビジネスの位置づけ 具体例 コミュニティ投資の取り組み 具体例 プロボノ支援の取り組み 具体例 海外でのＣＳＲ活動 ＣＳＲ関連 表彰歴 ２ ガバナンス 法令順守 内部統制 取締役 監査役データ 取締役 代表者 女性役員 社外取締役の人数 監査役 社外監査役の人数 株主データ 株式数 株主総数 特定株比率 浮動株比率 株式所有者状況 企業倫理 倫理方針 社員の行動規定 法令順守 関係部署 ir 担当部署 内部通報 告発への対応 窓口 社内 社外 通報 告発者の権利保護規定 公益通報者保護法ガイドライン 内部通報 告発件数 国内 海外での法令違反等 国内での法令等に関わる事件等 公取など関係官庁からの排除勧告 不祥事などによる操業 営業停止 コンプライアンス関連の事件 事故による刑事告発 海外での法令違反等 公正取引委員会 公取 など関係官庁からの排除勧告件数 不祥事などによる操業 営業停止件数 コンプライアンスに関わる事件 事故による法令違反の刑事告発件数 内部統制への取り組み 内部統制委員会 内部監査部門 内部統制の評価 ＣＩＯ ＣＦＯ 情報セキュリティポリシー 情報セキュリティ監査 ＩＳＭＳ プライバシー ポリシー リスクマネジメント等への取り組み 体制 基本方針 対応マニュアル 責任者 ＢＣＭ構築 ＢＣＰ策定 ＢＣＰ想定災害等 取り組み状況 ３ 消費者 取引先対応 消費者窓口 商品等の安全性に関する部署 クレーム対応 ＩＳＯ9000Ｓなど品質管理 ４ 社会貢献 組織と支出 社会貢献事業担当部署 社会貢献活動支出額 事業事例 地域社会参加活動 教育 学術支援活動 文化 芸術 スポーツ支援活動 国際交流参画活動 東日本大震災復興支援 ５ 企業と政治の関わり 政治献金 ロビー活動等支出額

Advances In Pharmaceutical Cell Therapy: Principles Of Cell-based Biopharmaceuticals 2015-09-23 the fact that good manufacturing practice gmp audits in the pharmaceutical and biotechnology industries have to be evaluated and with very limited resources has created a gap in this field the lack of trained and qualified gmp auditors is on the rise in all organizations

that are required to implement fda ema mhra who tga and pic s regulations this volume is an essential reference source for those organizations operating in the field of health and presents the basic knowledge needed to perform audits the author also provides useful tips and a selection of samples about gmp audits that are indispensable for professionals and health inspectors working in industry and health authorities features an essential reference source for those organizations operating in the field of health and presents the basic knowledge needed to perform audits anyone working in the manufacturing sector needs to be aware of gmp be able to identify operational flaws as well as legal violations and have a clear understanding of how to meet gmp standards assists readers in understanding the importance of gmp and how they can apply each aspect in their working environment covers a global regulatory landscape suitable for relevant degree courses including industrial pharmaceutics and pharmaceutical biotechnology

Aseptic Processing and Packaging of Particulate Foods 2012-12-06 comprehensive and accessible this book presents fundamental principles and applications that are essential for food production and food service safety it provides basic practical information on the daily operations in a food processing plant and reviews some of the industry s most recent developments formerly titled food plant sanitation this

Private Standards in the United States and European Union Markets for Fruit and Vegetables 2007 provides practical guidance on pharmaceutical analysis written by leading experts with extensive industry experience analytical testing for the pharmaceutical gmp laboratory presents a thorough overview of the pharmaceutical regulations working processes and drug development best practices used to maintain the quality and integrity of medicines with a focus on smaller molecular weight drug substances and products the book provides the knowledge necessary for establishing the pharmaceutical laboratory to support quality systems while maintaining compliance with good manufacturing practices gmp regulations concise yet comprehensive chapters contain up to date coverage of drug regulations pharmaceutical analysis methodologies control strategies testing development and validation method transfer electronic data documentation and more each chapter includes a table of contents definitions of acronyms a reference list and ample tables and figures addressing the principal activities and regulatory challenges of analytical testing in the development and manufacturing of pharmaceutical drug products this authoritative resource describes the structure roles core guidelines and gmp regulations of the fda and ich covers the common analytical technologies used in pharmaceutical laboratories including examples of analytical techniques used for the release and stability testing of drugs examines control strategies established from quality systems supported by real world case studies explains the use of dissolution testing for products such as extended release capsules aerosols and inhalers discusses good documentation and data reporting practices stability programs and the laboratory information management system lims to maintain compliance includes calculations application examples and illustrations to assist readers in day to day laboratory operations contains practical information and templates to structure internal processes or common standard operating procedures sops analytical testing for the pharmaceutical gmp laboratory is a must have reference for both early career and experienced pharmaceutical scientists analytical chemists pharmacists and quality control professionals it is also both a resource for gmp laboratory training programs

and an excellent textbook for undergraduate and graduate courses of analytical chemistry in pharmaceutical sciences or regulatory compliance programs

GMP□□□□□□□□□ 2007-08 this revised publication serves as a handy and current reference for professionals engaged in planning designing building validating and maintaining modern cgmp pharmaceutical manufacturing facilities in the u s and internationally the new edition expands on facility planning with a focus on the ever growing need to modify existing legacy facilities and on current trends in pharmaceutical manufacturing which include strategies for sustainability and leed building ratings all chapters have been re examined with a fresh outlook on current good design practices

Medical Devices Bulletin 1983 this report calls for a better understanding of the effects of pharmaceutical residues in the environment greater international collaboration and accountability distribution and policy actions to prevent and remedy emerging concerns laboratory and field tests show traces of oral contraceptives causing the feminisation of fish and amphibians and residues of psychiatric drugs altering fish behaviour antimicrobial resistance linked to the overuse of antibiotics has rapidly escalated into a global health crisis

Innovation, Quality and Sustainability for a Resilient Circular Economy 2013-06-20 the first and only comprehensive reference solutions manual for managing food safety in low moisture foods the first book devoted to an increasingly critical public health issue control of salmonella and other bacterial pathogens in low moisture foods reviews the current state of the science on the prevalence and persistence of bacterial pathogens in low moisture foods and describes proven techniques for preventing food contamination for manufacturers who produce those foods many pathogens such as salmonella due to their enhanced thermal resistance in dry environments can survive the drying process and may persist for prolonged periods in low moisture foods especially when stored in refrigerated environments bacterial contamination of low moisture foods such as peanut butter present a vexing challenge to food safety and especially now in the wake of widely publicized food safety related events food processors urgently need up to date practical information on proven measures for containing the risk of contamination while much has been written on the subject until now it was scattered throughout the world literature in scientific and industry journals the need for a comprehensive treatment of the subject has never been greater and now this book satisfies that need discusses a wide variety of foods and evaluates multiple processing platforms from the standpoint of process validation of all food safety objectives for finished food products takes a practical approach integrating the latest scientific and technological advances in a handy working resource presents all known sources and risk factors for pathogenic bacteria of concern in the manufacturing environment for low moisture water activity products characterizes the persistence and thermal resistance of bacterial pathogens in both the environment and most low moisture food products control of salmonella and other bacterial pathogens in low moisture foods is a much needed resource for food microbiologists and food industry scientists as well as managers and executives in companies that produce and use low moisture foods it also belongs on the reference shelves of food safety regulatory agencies worldwide

Essential Elements for a GMP Analytical Chemistry Department 2009-05-29 the purpose of this handbook is to assist individuals for the certified pharmaceutical good manufacturing practices professional cpgp examination and provide a reference

for the practitioner the second edition reflects the body of knowledge which was updated in 2015 this edition has also incorporated additional information including updated references the updates reflect the current trends and expectations of the evolving pharmaceutical industry driven by consumer expectations and regulatory oversight this handbook covers compliance with good manufacturing practices gmps as regulated and guided by national and international agencies for the pharmaceutical industry it covers finished human and veterinary drugs and biologics and combination devices as well as their component raw materials including active pharmaceutical ingredients apis and excipients and packaging and labeling operations

The Produce Contamination Problem 1998-06-30

GMP Compliance, Productivity, and Quality 2014-06-30

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The Certified Pharmaceutical GMP Professional Handbook

SEAVEG 2012: High Value Vegetables in Southeast Asia: Production, Supply and Demand

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