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Microorganisms important in food microbiology; Preservation of foods; Spoilage of foods; Foods and enzymes produced by microorganisms; Foods in relation to disease; Food sanitation, control, and inspection.

This fourth edition of Modern Food Microbiology is written primarily for use as a textbook in a second or subsequent course in microbiology. The previous editions have found usage in courses in food microbiology and applied microbiology in liberal arts, food science, food technology, nutritional science, and nutrition curricula. Although organic chemistry is a desirable prerequisite, those with a good grasp of biology and chemistry should not find this book difficult. In addition to its use as a textbook, this edition, like the previous one, contains material that goes beyond that covered in a typical microbiology course (parts of Chaps. 4, 6, and 7). This material is included for its reference value and for the benefit of professionals in microbiology, food science, nutrition, and related fields. This edition contains four new chapters, and with the exception of Chapter 15, which received only minor changes, the remaining chapters have undergone extensive revision. The new chapters are 17 (indicator organisms), 18 (quality control), 21 (listeriae and listeriosis), and 24 (animal parasites). Six chapters in the previous edition have been com bined; they are represented in this edition by Chapters 12, 13, and 14. In the broad area of food microbiology, one of the challenges that an author must deal with is that of producing a work that is up to date.

Yousef and Carlstrom ' s Food Microbiology: A Laboratory Manual serves as a general laboratory manual for undergraduate and graduate students in food microbiology, as well as a training manual in analytical food microbiology. Focusing on basic skill-building throughout, the Manual provides a review of basic microbiological techniques—media preparation, aseptic techniques, dilution, plating, etc.—followed by analytical methods and advanced tests for food-bourne pathogens. The Manual includes a total of fourteen complete experiments. The first of the Manual ' s four sections reviews basic microbiology techniques; the second contains exercises to evaluate the microbiota of various foods and enumerate indicator microorganisms. Both of the first two sections emphasize conventional cultural techniques. The third section focuses on procedures for detecting pathogens in food, offering students the opportunity to practice cultural, biochemical, immunoassay, and genetic methods. The final section discusses beneficial microorganisms and their role in food fermentations, concentrating on lactic acid bacteria and their bacteriocins. This comprehensive text also: - Focuses on detection and analysis of food-bourne pathogenic microorganisms like Escherichia coli 0157:H7, Listeria monocytogenes, and Salmonella - Includes color photographs on a companion Web site in order to show students what their own petri plates or microscope slides should look like: http://class.fst.ohio-state.edu/fst636/fst636.htm - Explains techniques in an accessible manner, using flow charts and drawings - Employs a "building block" approach throughout, with each new chapter building upon skills from the previous chapter

The second edition of Basic Food Microbiology follows the same general outline as the highly successful first edition. The text has been revised and updated to include as much as possible of the large body of infor mation published since the first edition appeared. Hence, foodborne ill ness now includes listeriosis as well as expanded information about Campylobacter jejuni. Among the suggestions for altering the text was to include flow sheets for food processes. The production of dairy products and beer is now depicted with flow diagrams. In 1954, Herrington made the following statement regarding a review article about lipase that he published in theJournal of Dairy Science: "Some may feel that too much has been omitted; an equal number may feel that too much has been included. So be it." The author is grateful to his family for allowing him to spend the time required for composing this text. He is especially indebted to his partner, Sally, who gave assistance in typing, editing, and proofreading the manuscript. The author also thanks all of those people who allowed the use of their information in the text, tables, and figures. Without this aid, the book would not have been possible. 1 General Aspects of Food BASIC NEEDS Our basic needs include air that contains an adequate amount of oxy · gen, water that is potable, edible food, and shelter. Food provides us with a source of energy needed for work and for various chemical reactions.

Maintaining the high standard set by the previous bestselling editions, Fundamental Food Microbiology, Fourth Edition presents the most up-to-date information in this rapidly growing and highly dynamic field. Revised and expanded to reflect recent advances, this edition broadens coverage of foodborne diseases to include many new and emerging pathogens, as well as descriptions of the mechanism of pathogenesis. An entirely new chapter on detection methods appears with evaluations of advanced rapid detection techniques using biosensors and nanotechnology. With the inclusion of many more easy-to-follow figures and illustrations, this text provides a comprehensive introductory source for undergraduates, as well as a valuable reference for graduate level and working professionals in food microbiology or food safety. Each chapter within the text ' s seven sections contains an introduction as well as a conclusion, references, and questions. Beginning with the history and development of the field, Part I discusses the characteristics and sources of predominant food microorgasisms and their significance. Part II introduces microbial foodborne diseases, their growth and influencing factors, metabolism, and sporulation. The third Part explains the beneficial uses of microorganisms in starter cultures, biopreservation, bioprocessing, and probiotics. Part IV deals with food spoilage and methods of detection, followed by a discussion in Part V of foodborne pathogens associated with intoxication, infections, and toxicoinfections. Part VI reviews control methods with chapters on control of microbial access and removal by heat, organic acids, physical means, and combinations of methods. The final section is an in-depth look at advanced and traditional methods of microbial detection and food safety. Four appendices provide additional details on food equipment and surfaces, predictive modeling, regulatory agencies, and hazard analysis critical control points.

Microbiological risk assessment (MRA) is one of the most important recent developments in food safety management. Adopted by Codex Alimentarius and many other international bodies, it provides a structured way of identifying and assessing microbiological risks in food. Edited by two leading authorities, and with contributions by international experts in the field, Microbiological risk assessment provides a detailed coverage of the key steps in MRA and how it can be used to improve food safety. The book begins by placing MRA within the broader context of the evolution of international food safety standards. Part one introduces the key steps in MRA methodology. A series of chapters discusses each step, starting with hazard identification and characterisation before going on to consider exposure assessment and risk characterisation. Given its importance, risk communication is also covered. Part two then considers how MRA can be implemented in practice. There are chapters on implementing the results of a microbiological risk assessment and on the qualitative and quantitative tools available in carrying out a MRA. It also discusses the relationship of MRA to the use of microbiological criteria and another key tool in food safety management, Hazard Analysis and Critical Control Point (HACCP) systems. With its authoritative coverage of both principles and key issues in implementation, Microbiological risk assessment in food processing is a standard work on one of the most important aspects of food safety management. Provides a detailed coverage of the key steps in microbiological risk assessment (MRA) and how it can be used to improve food safety Places MRA within the broader context of the evolution of international food safety standards Introduces the key steps in MRA methodology, considers exposure assessment and risk characterisation, and covers risk communication

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