

1. Record Nr.	UNICAMPANIASUN0131798
Autore	Trinchera, Tommaso
Titolo	Confiscare senza punire? : uno studio sullo statuto di garanzia della confisca della ricchezza illecita / Tommaso Trinchera
Pubbl/distr/stampa	Torino, : Giappichelli, 2020
ISBN	8-88-921-3492-8
Descrizione fisica	XI, 462 p. ; 23 cm.
Lingua di pubblicazione	Italiano
Formato	Materiale a stampa
Livello bibliografico	Monografia
2. Record Nr.	UNINA9910831052503321
Autore	Bell C. <1946->
Titolo	Salmonella [[electronic resource]] : a practical approach to the organism and its control in foods / / Chris Bell, Alec Kyriakides
Pubbl/distr/stampa	Oxford ; ; Malden, Mass., : Blackwell Science, 2002
ISBN	1-281-31279-7 9786611312794 0-470-99945-4 0-470-99944-6
Descrizione fisica	1 online resource (338 p.)
Collana	Practical food microbiology series
Altri autori (Persone)	KyriakidesAlec
Disciplina	616.9/27 664.001597
Soggetti	Salmonella food poisoning Salmonella Food - Microbiology
Lingua di pubblicazione	Inglese
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Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.

Nota di contenuto

Salmonella: A practical approach to the organism and its control in foods; CONTENTS; Foreword; 1 Background; Introduction; Taxonomy of Salmonella; Illness caused by Salmonella; Sources of Salmonella; 2 Outbreaks: causes and lessons to be learnt; Introduction; Sprouted salad vegetables: England, Sweden, USA and Canada; Salami: England; Orange juice: USA; Chocolate confectionery: USA and Canada; Infant dried milk: England; Pasteurised milk cheese: England; Catering and the home; 3 Factors affecting growth and survival of Salmonella; General; Temperature; pH, water activity and other factors
4 Industry focus: control of Salmonella; Introduction; Salami and raw, dry-cured meat products; Cooked, perishable meat products; Chocolate; Fresh fruit juice; Infant dried foods; Chicken and eggs; Generic control of Salmonella; 5 Industry action and reaction; Introduction; Legislation and standards; Guidelines; Specifications; Monitoring for Salmonella; 6 Test methods; Conventional methods; Alternative methods; 7 The future; Glossary of terms; References; Index

Sommario/riassunto

Human illness attributed to foodborne pathogenic microorganisms has been prominent in the mass media in recent years. The Practical Food Microbiology Series has been devised to give practical and accurate information about specific organisms of concern to public health. The information is designed for use by those in the food industry working in manufacturing, retailing and quality assurance, those in associated professional sectors e.g. public health, and students in each of these areas. The series is unique in its practical approach as it draws on real life situations to highlight practical