

1. Record Nr.	UNINA9910143253803321
Autore	Forsythe S. J (Steve J.)
Titolo	The microbiological risk assessment of food [[electronic resource] /] / S.J. Forsythe
Pubbl/distr/stampa	Oxford, UK ; ; Malden, MA, USA, : Blackwell Science, 2002
ISBN	1-280-23759-7 9786610237593 0-470-70946-4 0-470-99515-7 1-4051-4868-3
Descrizione fisica	1 online resource (222 p.)
Disciplina	664.001579
Soggetti	Food - Microbiology Foodborne diseases - Risk factors Health risk assessment Electronic books.
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references (p. [185]-199) and index.
Nota di contenuto	THE MICROBIOLOGICAL RISK ASSESSMENT OF FOOD; CONTENTS; Preface; 1 Food-borne Microbial Pathogens in World Trade; 1.1 Food-borne microbial pathogens; 1.2 Chronic sequelae following food-borne illness; 1.3 Emergence and re-emergence of food-borne pathogens and toxins; 1.4 Changes in host susceptibility and exposure; 1.5 Risk of food poisoning; 1.6 The cost of food-borne diseases; 1.7 International control of microbiological hazards in foods; 2 Food Safety, Control and HACCP; 2.1 Introduction; 2.2 HACCP adoption; 2.3 Outline of HACCP; 2.4 Control at source; 2.5 Product design and process control 2.6 Microbial response to stress 2.7 Predictive modelling; 2.8 Microbiological criteria; 3 Risk Analysis; 3.1 Introduction; 3.2 Overview of microbiological risk assessment; 3.3 Risk assessment; 3.4 Risk management; 3.5 Food safety objectives; 3.6 Risk communication; 4 Application of Microbiological Risk Assessment; 4.1 Introduction; 4.2 Salmonella spp.; 4.3 Campylobacter jejuni and C. coli; 4.4 Listeria

monocytogenes; 4.5 Enterohaemorrhagic E. coli (EHEC); E. coli O157: H7; 4.6 Bacillus cereus; 4.7 Vibrio parahaemolyticus; 4.8 Mycotoxins; 4.9 Rotaviruses

5 Future Developments in Microbiological Risk Assessment5.1 Introduction; 5.2 International methodology and guidelines; 5.3 Data; 5.4 Training courses and use of resources; 5.5 Microbiological risk assessment support system; Glossary of terms; References; Internet directory; Index

Sommario/riassunto

The Microbiological Risk Assessment of Food follows on from the author's successful book The Microbiology of Safe Food and provides a detailed analysis of the subject area including cutting-edge information on: foodborne pathogens in world trade; food safety, control and HACCP; risk analysis; the application of microbiological risk assessment (MRA) and likely future developments in the techniques and applications of MRA. This important book focuses on what is an acceptable level of risk to consumers associated with eating food, on a daily basis, which does contain bacteria. An extrem
