

1. Record Nr.	UNINA9910145962203321
Titolo	Microbiologically safe foods / / edited by Norma Heredia, Irene Wesley, and Santos Garcia
Pubbl/distr/stampa	Hoboken, N.J., : John Wiley & Sons, c2009
ISBN	9786612113307 9781282113305 1282113305 9780470439074 0470439076 9780470439067 0470439068
Descrizione fisica	1 online resource (697 p.)
Altri autori (Persone)	HerediaNorma WesleyIrene GarciaSantos <1961->
Disciplina	363.192 664/.028
Soggetti	Food - Preservation Food - Microbiology Food - Safety measures
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 and index.
Nota di contenuto	MICROBIOLOGICALLY SAFE FOODS; CONTENTS; CONTRIBUTORS; FOREWORD; PREFACE; I MICROBIAL FOOD HAZARDS; 1 PUBLIC HEALTH IMPACT OF FOODBORNE ILLNESS: IMPETUS FOR THE INTERNATIONAL FOOD SAFETY EFFORT; 1.1 Introduction; 1.2 Statistical Estimates; 1.3 Impact of Representative Foodborne Pathogens; 1.4 National Microbial Baseline Surveys; 1.5 Global Marketplace; References; 2 FOODBORNE PATHOGENS AND TOXINS: AN OVERVIEW; 2.1 Introduction; 2.2 Aeromonas; 2.3 Arcobacter; 2.4 Bacillus cereus; 2.5 Brucella; 2.6 Campylobacter; 2.7 Clostridium botulinum; 2.8 Clostridium perfringens; 2.9 Escherichia coli 2.10 Listeria2.11 Plesiomonas shigelloides; 2.12 Salmonella; 2.13

Shigella; 2.14 Staphylococcus aureus; 2.15 Vibrio; 2.16 Yersinia; 2.17 Mycotoxins and Fungi; 2.18 Cryptosporidium; 2.19 Cyclospora; 2.20 Entamoeba; 2.21 Giardia; 2.22 Anisakis simplex; 2.23 Ascaris; 2.24 Diphyllbothrium latum; 2.25 Taenia; 2.26 Trichinella spiralis; 2.27 Hepatitis A and E Viruses; 2.28 Norovirus; References; II EMERGING ISSUES; 3 CRONOBACTER GEN. NOV. (ENTEROBACTER) SAKAZAKII: CURRENT KNOWLEDGE AND FUTURE CONSIDERATIONS; 3.1 Introduction; 3.2 History of Illness Caused by (E). sakazakii 3.3 Infant Susceptibility 3.4 Novel Prevention Strategies; 3.5 Infant Formula Processing; 3.6 Biochemical Characterization and Taxonomy; 3.7 Environmental Sources of (E). sakazakii; 3.8 Resistance and Virulence Factors of (E). sakazakii; 3.9 Current Isolation and Detection Techniques; References; 4 PRION DISEASES; 4.1 Introduction; 4.2 Transmissible Spongiform Encephalopathies; 4.3 Nature of the Illness Caused; 4.4 Pathogenesis; 4.5 Characteristics of the Agent; 4.6 Epidemiology; 4.7 PrP(Sc) Detection; 4.8 Physical Means of Destruction of the Organism; 4.9 Prevention and Control Measures References 5 AVIAN INFLUENZA A (H5N1): POTENTIAL THREAT TO FOOD SAFETY; 5.1 Introduction; 5.2 Emergence of H5N1 Avian Influenza; 5.3 Epidemiology of Human H5N1 Infection; 5.4 Clinical Presentation and Laboratory Diagnosis; 5.5 Food Safety Considerations; 5.6 Global Response; References; III FOOD SAFETY ISSUES AND THE MICROBIOLOGY OF SPECIFIC COMMODITIES; 6 FOOD SAFETY ISSUES AND THE MICROBIOLOGY OF BEEF; 6.1 Introduction; 6.2 Enterohemorrhagic Escherichia coli O157:H7 in Beef; 6.3 Salmonella in Beef; 6.4 Listeria in Beef; 6.5 Campylobacter in Beef; 6.6 Control of Foodborne Pathogens in Beef 6.7 Conclusions References; 7 FOOD SAFETY ISSUES AND THE MICROBIOLOGY OF MILK AND DAIRY PRODUCTS; 7.1 Introduction; 7.2 Microflora of Raw Milk; 7.3 Public Health Concerns from Dairy Products; 7.4 Milk and Cream; 7.5 Cheese and Fermented Dairy Products; 7.6 Ice Cream; 7.7 Butter; 7.8 Milk Powder; 7.9 Detection of Microorganisms in Milk; 7.10 Novel Processing Methods; 7.11 Global Trade and Regulations; References; 8 FOOD SAFETY ISSUES AND THE MICROBIOLOGY OF POULTRY; 8.1 Introduction; 8.2 Characteristics of Foodborne Illness 8.3 Approaches to Maintaining Product Quality and Reducing the Number of Microorganisms

Sommario/riassunto

This book focuses on state of the art technologies to produce microbiologically safe foods for our global dinner table. Each chapter summarizes the most recent scientific advances, particularly with respect to food processing, pre- and post-harvest food safety, quality control, and regulatory information. The book begins with a general discussion of microbial hazards and their public health ramifications. It then moves on to survey the production processes of different food types, including dairy, eggs, beef, poultry, and fruits and vegetables, pinpointing potential sources of human foodbo