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Nota di bibliografia	Includes bibliographical references at the end of each chapters and index.
Nota di contenuto	Spoilage Microorganisms in Cereal Product--Wenjian Yang, Dapeng Li, Alfred Mugambi Mariga -- Spoilage Microorganisms in Bean Products-- Hui Zhou, Yun Tian, Rongrong Wang -- Spoilage Microorganisms in Fruit Product--Liang Gong, Yueming Jiang, Xuewu Duan -- Spoilage Microorganisms in Vegetable--Tianjia Jiang, Hangjun Chen, Haiyan Gao, Zhiqin Zhou -- Spoilage Microorganisms in Meat--Wangang Zhang, Yimin Zhang -- Spoilage Microorganisms in Poultry Product-- Qiuqin Zhang, Jinxuan Cao, Lingzhi Cheong -- Spoilage Microorganisms in Sea Food--Feifei Wang, Junda Lin, Deqing Zhou, Yan Zhang, Qing Gu, Yanbo Wang, Linglin Fu -- Spoilage Microorganisms in Powdered Milk--Yingwang Ye -- Spoilage Microorganisms in Egg Products--Hammad Hamed Hammad Mohammed, Putri Widyanti Harlina, Shugang Li, Yongguo Jin.
Sommario/riassunto	Food Spoilage Microorganisms: Ecology and Control focuses on the occurrence, outbreak, consequences, control, and evaluation of spoilage microorganisms in food, providing the necessary basic knowledge of food spoilage ecology and control so as to ensure food safety, especially in developing countries where food hygiene in storage requires special care. The first part of the book looks at spoilage microorganisms in plant origin foods, such as cereals, beans, fruits, and vegetables, and the second part tackles the spoilage

microorganisms in animal origin foods like meat, poultry, seafood, powdered milk, and egg products. In each chapter, the taxonomy of spoilage microorganisms, spoilage characteristics, consequences and possible mechanisms, and specific methods for detection and evaluation are discussed based on the basis surface introduction. The control, prevention, and management options for spoilage microorganisms are also presented. In addition, opportunities and challenges are summarized and predicted in the last part of each chapter.

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