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	Autore	Shen Cangliang
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Nota di contenuto

Chapter 1. Food Microbiology Laboratory Safety and Notebook Record -- Chapter 2. Staining Technology and Bright-field Microscope Use -- Chapter 3. Enumeration of Bacteria in Broth Suspension by Spread and Pour Plating -- Chapter 4. Isolation of Foodborne Pathogens on Selective, Differentiate and Enrich Medium by Streak-plating -- Chapter 5. Enumeration of Aerobic Plate Counts, Coliforms and Escherichia coli of Organic Fruit Juice on Petrifilm -- Chapter 6. Enumeration and Identification of Staphylococcus Aureus in Chicken Salads -- Chapter 7. Enumeration and Identification Listeria Monocytogenes on Ready-to-eat (RTE) Frankfurters -- Chapter 8. Isolation and Identification of Salmonella and Campylobacter spp. on Broiler Carcasses -- Chapter 9. Thermal Inactivation of Escherichia coli O157:H7 in Non-intact Reconstructed Beef Patties -- Chapter 10. Cultivation of Anaerobic Bacteria in Canned Food -- Chapter 11. Observation and Numeration of Molds from Spoiled Bread -- Chapter 12. PCR Identification of Listeria Monocytogenes in Deli Meat -- Chapter 13. Cheese Making and Characterization -- Chapter 14. Wine and Pickles Making and Characterization -- Chapter 15. Antimicrobial Resistant of Commensal Bacteria from Environment -- Chapter 16. Introduction of Oral Presentation and job Interview Preparation.

Sommario/riassunto

This book is designed to give students an understanding of the role of microorganisms in food processing and preservation; the relation of microorganisms to food spoilage, foodborne illness, and intoxication; general food processing and quality control; the role of microorganisms in health promotion; and federal food processing regulations. The listed laboratory exercises are aimed to provide a hands-on-opportunity for the student to practice and observe the principles of food microbiology. Students will be able to familiarize themselves with the techniques used to research, regulate, prevent and control the microorganisms in food and understand the function of beneficial microorganism during food manufacturing process.
