1. Record Nr. UNINA9910462300503321

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Titolo	Food safety [[electronic resource]] : the science of keeping food safe / / Ian Shaw
Pubbl/distr/stampa	Chichester, West Sussex, U.K., : Wiley-Blackwell, 2012, c2013
ISBN	1-118-40221-9 1-118-40220-0
Descrizione fisica	1 online resource (450 p.)
Disciplina	363.19/26
Soggetti	Food - Analysis Food contamination Food - Safety measures 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 and index.
Nota di contenuto	Food Safety: The Science of Keeping Food Safe; Copyright; Contents; Preface; Acknowledgements; 1 Introduction; A brief history of food safety; Prehistoric times; Evolution of cellular protection mechanisms; Tudor England (1485-1603); The times of King George III of England (1760-1820); The 1800's - Pasteur's Germ Theory, Lister's antiseptics and the first refrigerators; The influence of religion on food safety; The impact of space travel on food safety; 2 Food Risk; Introduction; What is risk?; The factors that contribute to risk; Measuring hazard; Acceptable Daily Intake (ADI) Maximum Residue Level (MRL) and Maximum Limit (ML)Tolerable Daily Intake (TDI) and Tolerable Weekly Intake (TWI); Determining risk; Zero risk; Risk assessment for a Dundee cake; Acceptable risk; Smoking - an acceptable risk?; Toxic fugu sashimi - tasty, but potentially lethal; Risk versus benefit; Risk perception; The precautionary principle; Food risk assessment; Relative risk and risk ranking; Risk management; Risk communication; Quantitative risk assessment; Regulatory committees; Food risk assessment - case examples; Determining exposure; Dietary surveys; Total diet surveys Food surveillance Decision-making/advisory process; Take home

messages; Further reading; 3 Bacteria; Introduction; The discovery of bacteria; The biology of bacteria; The bacterial cell wall and Gram's stain; The bacterial ecology of food; Human bacterial pathogens on food; Gastroenteritis; Food-borne pathogenic bacteria; Aeromonas; Bacillus; Brucella; Campylobacter; Clostridium; Clostridium perfringens; Escherichia; Listeria; Salmonella; Shigella; Staphylococcus; Streptococcus/Enterococcus; Vibrio; Yersinia; Take home messages; Further reading; 4 Viruses; Introduction
The discovery of viruses The biology of viruses; Diseases caused by viruses and mechanisms of viral transmission; Norovirus; Hepatitis; Bacteriophages; Other food-borne viruses; Take home messages; Further reading; 5 Parasites; Introduction; What are parasites?; Flatworms - Platyhelminthes; Tapeworms - Cestodes; Anatomy of a tapeworm; Fish tapeworms - Diphyllobothrium sp.; Beef tapeworm - Taenia sagitata; Pork tapeworm - Taenia solium; Flukes - Trematodes; Anatomy of flukes; Liver fluke - Fasciola hepatica; Nematodes; Anatomy of nematodes; Food-borne nematodes that affect humans; Protozoa
Amoebae Cryptosporidium; Giardia; Sarcocystis; Toxoplasma; Take home messages; Further reading; 6 Bovine Spongiform Encephalopathy (BSE); Introduction; The history of BSE; The epidemiology of BSE in England; Spongiform encephalopathies; Prions; The symptoms of BSE; BSE cases in the UK; BSE transmission and the origins of PrPSC; The risk to human consumers of BSE beef - nvCJD; A case of nvCJD; BSE risk to human consumers and risk management; The politics of BSE and implications for food safety worldwide; BSE incidence around the world; Take home messages; Further reading
7 Chemical Contaminants