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| Altri autori (Persone) | TaorminaPeter J. <1973-> |
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| Nota di contenuto | ch. 1. The case for microbiological research and development / Paul A. Gibbs, Peter J. Taormina, and Evangelia Komitopoulou -- ch. 2. Building research and development capabilities / Peter J. Taormina -- ch. 3. Food process validations / Margaret D. Hardin -- ch. 4. Food product validations / Peter J. Taormina -- ch. 5. Competitive research and development on antimicrobials and food preservatives / Keila L. Perez, T. Matthew Taylor, and Peter J. Taormina -- ch. 6. Competitive research and development on food-processing sanitizers and biocides / Junzhong Li and Scott L. Burnett -- ch. 7. Research during microbial food safety emergencies and contaminant investigations / Jeffrey L. Kornacki -- ch. 8. Predictive modeling : principles and practice / Peter Wareing and Evangelia Komitopoulou -- ch. 9. Detection and identification of bacterial pathogens in food using biochemical and immunological assays / Hari P. Dwivedi, Patricia Rule, and John C. Mills -- ch. 10. Microbiological growth-based and luminescence methods of food analysis / Ruth Eden and Gerard Ruth -- ch. 11. Nucleic acid-based methods for detection of foodborne pathogens / Bledar Bisha and Lawrence Goodridge -- ch. 12. Reporting food microbiology research outcomes / Mark Carter. |
| Sommario/riassunto | This book serves as a primer and reference for industrial food |

microbiologists who typically gain the information provided through on-the-job experience or from a consultant instead of in the classroom. The intent is to describe the purposes and processes for conducting microbiological research and development. A broad range of topics is covered including the basics of setting up a food microbiology laboratory, procedures for validating the efficacy of process and product food safety controls, practices and protocols for developing effective food preservatives, sanitizers and biocides, approaches to responding to food safety emergencies, predicting survival and growth of microbes in foods, and approaches to meaningful communication of food microbiology research outcomes--