

1. Record Nr.	UNINA9910141338403321
Titolo	Decontamination of fresh and minimally processed produce // edited by Vicente M. Gomez-Lopez
Pubbl/distr/stampa	Chichester, West Sussex, UK ; ; Ames, Iowa, : Blackwell Pub., 2012
ISBN	9786613616272 9781118229316 1118229312 9781280586446 1280586443 9781118229187 1118229185 9781118229309 1118229304
Edizione	[1st ed.]
Descrizione fisica	1 online resource (577 p.)
Altri autori (Persone)	Gomez-LopezVicente M
Disciplina	363.19/26
Soggetti	Food industry and trade - Sanitation Food industry and trade - Production control 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	Decontamination of Fresh and Minimally Processed Produce; Contents; Preface; List of Contributors; SECTION I PRODUCE CONTAMINATION; 1 Microbial ecology; 1.1 Introduction; 1.2 Sources of preharvest contamination; 1.3 Fate of pathogen contamination in plant production systems; 1.3.1 Experimental studies - field studies versus growth chamber studies; 1.3.2 Rhizosphere and bulk soil systems; 1.3.3 Phyllosphere; 1.4 Molecular and biochemical responses of enteric pathogens and plant hosts; 1.4.1 Mechanisms employed by enteric pathogens to survive as plant endophytes or epiphytes 1.4.2 Mechanisms employed by plant hosts to resist invasion by enteric pathogens 1.5 Cross-contamination of enteric pathogens to produce during harvest; 1.6 Concluding comments; References; 2 Surface

characteristics of fresh produce and their impact on attachment and removal of human pathogens on produce surfaces; 2.1 Introduction; 2.2 Produce surface characteristics; 2.2.1 Surface topography; 2.2.2 Surface hydrophobicity; 2.3 Means to determine produce surface characteristics; 2.3.1 Determination of surface roughness; 2.3.2 Surface roughness determination with CLSM; 2.3.3 Determination of hydrophobicity; 2.4 Effect of surface characteristics on attachment and removal of human pathogens; 2.4.1 Effect of surface roughness; 2.4.2 Effect of hydrophobicity; 2.4.3 Effect of hydrodynamics; References; 3 Biofilms; 3.1 Introduction; 3.2 Biofilm formation; 3.3 Presence of biofilms on the produce surface; 3.4 Antimicrobial resistance of biofilms versus planktonic cells; 3.5 Perspective; References; 4 Resistance and sublethal damage; 4.1 Introduction; 4.2 Basic concepts; 4.2.1 Definitions; 4.2.2 Chemical interventions used in the produce industry; 4.2.3 Physical interventions used in the produce industry; 4.2.4 Mode of action of biocides, food antimicrobials, and physical treatments; 4.3 Stress and resistance to biocides and antimicrobial physical treatments; 4.4 Implications of stress, resistance, and sublethal damage in fresh produce decontamination; References; SECTION II DECONTAMINANTS; 5 Produce washers; 5.1 Basic concepts; 5.2 Types of washers; 5.2.1 Immersion washers; 5.2.2 Non-immersion washers; 5.3 Factors influencing the efficacy of washing; 5.3.1 Time of contamination; 5.3.2 Sanitation practices; 5.3.3 Water quality; 5.3.4 Surfactants and antimicrobials; 5.3.5 Pathogen internalization; 5.4 Conclusion; Acknowledgment; References; 6 Minimal processing; 6.1 Introduction; 6.2 Effect of minimal processing on pathogenic bacteria; 6.3 Effect of minimal processing on spoilage bacteria; 6.4 Effect of minimal processing on vegetable physiology; 6.5 Effect of minimal processing on quality and shelf life; 6.6 Effect of minimal processing on nutritional and phytochemical composition; 6.7 Conclusion; References; 7 Chlorine; 7.1 Definition; 7.2 Inactivation mechanism; 7.3 Effect of chlorine on pathogenic microorganisms; 7.4 Effect of chlorine on spoilage microorganisms and shelf life

Sommario/riassunto

Attempts to provide safer and higher quality fresh and minimally processed produce have given rise to a wide variety of decontamination methods, each of which have been extensively researched in recent years. Decontamination of Fresh and Minimally Processed Produce is the first book to provide a systematic view of the different types of decontaminants for fresh and minimally processed produce. By describing the different effects - microbiological, sensory, nutritional and toxicological - of decontamination treatments, a team of internationally respected authors reveals not only

2. Record Nr.	UNINA9910485033003321
Autore	Jackson Penelope
Titolo	Females in the Frame : Women, Art, and Crime // by Penelope Jackson
Pubbl/distr/stampa	Cham : , : Springer International Publishing : , : Imprint : Palgrave Macmillan, , 2020
ISBN	9783030446925 3030446921
Edizione	[2nd ed. 2020.]
Descrizione fisica	1 online resource (xv, 222 pages : 18 illustrations, 13 illustrations in color)
Disciplina	364.374
Soggetti	Motion pictures Art - History Crime - Sociological aspects Sex Audio-Visual Culture Art History Crime and Society Gender Studies
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	1. Introduction: Writing Alternative Art Histories -- 2. Lady Destroyers -- 3. The Mothers of All Art Crimes -- 4. She Vandals -- 5. The Art of the Con[wo]man -- 6. The Light Fingered -- 7. Naming Rights -- 8. The Professionals -- 9. Afterword: Making a Noise About the Silence.
Sommario/riassunto	This book explores the untold history of women, art, and crime. It has long been widely accepted that women have not played an active role in the art crime world, or if they have, it has been the part of the victim or peacemaker. Women, Art, and Crime overturns this understanding, as it investigates the female criminals who have destroyed, vandalised, stolen, and forged art, as well as those who have conned clients and committed white-collar crimes in their professional occupations in museums, libraries, and galleries. Whether prompted by a desire for revenge, for money, the instinct to protect a loved one, or simply as an act of quality control, this book delves into the various motivations and

circumstances of women art criminals from a wide range of countries, including the UK, the USA, New Zealand, Romania, Germany, and France. Through a consideration of how we have come to perceive art crime and the gendered language associated with its documentation, this pioneering study questions why women have been left out of the discourse to date and how, by looking specifically at women, we can gain a more complete picture of art crime history. .
