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Altri autori (Persone)	CorryJanet E. L CurtisG. D. W BairdR. M (Rosamund M.)
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Enterobacteriaceae, coliforms and *Escherichia coli* from water and foods  
 Chapter 13. Media for the isolation of *Salmonella* spp.; Chapter 14. Media for the isolation of *Shigella* spp.; Chapter 15. Isolation of *Yersinia enterocolitica* from foods; Chapter 16. Review of media for the isolation of diarrhoeagenic *Escherichia coli*; Chapter 17. Culture media for the isolation and enumeration of pathogenic *Vibrio* species in foods and environmental samples  
 Chapter 18. Culture media for the isolation of campylobacters, helicobacters and arcobacters  
 Chapter 19. Culture media for *Aeromonas* spp. and *Plesiomonas shigelloides*; Chapter 20. Media for *Pseudomonas* spp. and related genera from food and environmental samples;  
 Chapter 21. Culture media for genera in the family Flavobacteriaceae;  
 Chapter 22. Media for detecting and enumerating yeasts and moulds;  
 Part 2: Pharmacopoeia of culture media; Notes on the use of the monographs; Summary of organisms and recommended media;  
 Aspergillus flavus and parasiticus agar (AFPA); Baird-Parker agar  
 Baird-Parker liquid (LBP) medium  
 Bile Oxalate Sorbose (BOS) broth; Bile Salts Irgasan Brilliant Green (BSIBG) agar; Bismuth sulphite agar; Briggs agar; Brilliant Green Bile (BGB) broth; Cefixime Tellurite Sorbitol MacConkey (CT-SMAC) agar; Cefoperazone Amphotericin Teicoplanin (CAT) agar; Cefsulodin Irgasan Novobiocin (CIN) agar; Cellobiose Polymyxin B Colistin (CPC) agar; Cephaloridine Fucidin Ceftrimide (CFC) agar; Charcoal Cefoperazone Deoxycholate (CCD) agar-modified; Charcoal Cefoperazone Deoxycholate (CCD) broth; Citrate Azide Tween Carbonate (CATC) agar  
 Cresol red Thallium Acetate Sucrose (CTAS) agar

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## Sommario/riassunto

This is a completely revised edition, including new material, from 'Culture Media for Food Microbiology' by J.E.L. Corry et al., published in Progress in Industrial Microbiology, Volume 34, Second Impression 1999. Written by the Working Party on Culture Media, of the International Committee on Food Microbiology and Hygiene, this is a handy reference for microbiologists wanting to know which media to use for the detection of various groups of microbes in food, and how to check their performance. The first part comprises reviews, written by international experts, of the media des

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