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Nota di contenuto	Techniques for detection of microbial contamination -- Decontamination of fruits -- Decontamination of vegetables -- Decontamination of ready to eat vegetable salads -- Decontamination of sprouts -- Decontamination of microgreens -- Decontamination of Cereal and Cereal -- Decontamination of Nuts -- Decontamination of spices -- Decontamination of meat and meat products -- Decontamination of poultry and poultry products -- Decontamination of fish and fish products -- Decontamination of milk and milk products -- Decontamination of fruit beverages -- Decontamination of food powders.
Sommario/riassunto	Food is contaminated in the production chain and is the point of concern among the consumers and industries. There is also a considerable increase in foodborne outbreaks, which possess the

challenge to industry associated with the production of processed food. Various strategies are used to prevent the contamination during postharvest stage, storage and distribution. Different methods are exploited for degrading or eliminating the microbial contamination from food commodities. The conventional techniques used for decontamination demanded a considerable requirement for novel technologies, which are efficient, environmental friendly, and cost-effective. Novel technologies efficiently remove the contamination without adversely affecting the nutritional properties and sensory characteristics of food material. There is a lack of scientific information on the microbial decontamination of different food commodities such as fruits, vegetables, cereals, sprouts, microgreens, meat, poultry, milk, nut, spices etc. under one umbrella. The application of conventional and novel technologies for improving the food safety of individual food commodities will be addresses in this book. Written by several experts in the field, this book is a valuable source for students, scientists, and professionals in food science, food microbiology, food technology, food processing, and other allied sciences.

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