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Nota di contenuto	Naturally occurring biocides in the food industry / Deepak Acharya, Jose Luis Rios, and Mahendra Rai -- Bacteriophages and phage-encoded proteins : prospects in food quality and safety / P. Garcia ... [et al.] -- A survey of antimicrobial activity in lactic acid bacteria of different origin / Ljubisa Topisirovic ... [et al.] -- Bacteriocins for bioprotection of foods / Antonio Galvez ... [et al.] -- Bacterial antimicrobial peptides and food preservation / Maria do Carmo de Freire Bastos and Hilana Ceotto -- Microbial fermentation for food preservation / Yuanxia Sun ... [et al.] -- Antimicrobial compounds from algae for food safety / Mohamed Faïd -- Antimicrobial secondary metabolites from fungi for food safety / Maira Peres de Carvalho and Wolf-Rainer Abraham -- Antimicrobial films and coatings from milk proteins / Khaoula Khwaldia -- Antimicrobial and preservative effects of chitosan in food / Mendel Friedman and Vijay K Juneja -- Reduction of biogenic amine levels in meat and meat products / C. Ruiz-Capillas, A.M. Herrero and F. Jimenez-Colmenero -- Biogenic amines in wine and vinegar : role of starter culture in its inhibition / Isabel M.P.L.V.O. Ferreira and Olivia

Pinho --

Natural inhibitors of food-borne fungi from plants and microorganisms / Mehdi Razzaghi-Abyaneh and Masoomeh Shams-Ghahfarokhi -- Application of plant based antimicrobials in food preservation / B.K. Tiwari ... [et al.] -- Essential oils and their components for the control of phytopathogenic fungi -- That affect plant health and agri-food quality and safety / Caterina Morcia ... [et al.] -- Fruit postharvest disease control by plant bioactive compounds / Mari M., Neri F., and Bertolini P -- Antimicrobials from wild edible plants of Nigeria / Oyetayo Victor Olusegun -- Natural antimicrobials compounds to preserve quality and assure safety of fresh horticultural produce / Gustavo A. Gonzalez-Aguilar ... [et al.] -- Biological approach for control of human pathogens on produce / William F. Fett, Ching-Hsing Liao, and Bassam A. Annous -- Antimicrobial and other biological effects of garcinia plants used in food and herbal medicine / Govind J. Kapadia and G. Subba Rao -- Predictive modelling of antimicrobial effects of natural aromatic compounds in model and food systems / Nicoletta Belletti ... [et al.] -- Database mining for bacteriocin discovery / Hammami Riadh ... [et al.].

Sommario/riassunto

The demands of producing high quality, safe (pathogen-free) food rely increasingly on natural sources of antimicrobials to inhibit food spoilage organisms and foodborne pathogens and toxins. Discovery and development of new antimicrobials from natural sources for a wide range of application requires that knowledge of traditional sources for food antimicrobials is combined with the latest technologies in identification, characterization and application. This book explores some novel, natural sources of antimicrobials as well as the latest developments in using well-known antimicrobials in food.
