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Nota di contenuto	Cover; Half Title; Title Page; Copyright; Contents; Contributors; Preface; Chapter 1: From Pasteur to Probiotics: A Historical Overview of Cheese and Microbes; INTRODUCTION; A HISTORY OF CHEESE AND MICROBES; MICROBIOLOGICAL SAFETY; Acknowledgment; Citation; REFERENCES; Chapter 2: The Basics of Cheesemaking; THE BASICS OF MILK CHEMISTRY; THE BASICS OF COAGULATION; THE BASIC STEPS OF CHEESEMAKING; SUMMARY AND CONCLUSION; CITATION; REFERENCES; Chapter 3: Cheese Classification, Characterization, and Categorization: A Global Perspective; TOWARDS A GLOBAL CLASSIFICATION SYSTEM CHARACTERIZATION OF MAIN CHEESE TECHNOLOGIESAN EXAMPLE OF A FUNCTIONAL CATEGORIZATION OF CHEESES: THE ACS MODEL; CONCLUSION; ACKNOWLEDGMENT; REFERENCES; Chapter 4: Mesophilic and Thermophilic Cultures Used in Traditional Cheesemaking; STARTERS; THE LACTIC ACID BACTERIA; INDUSTRIAL CLASSIFICATION BASED ON CELL MORPHOLOGY; INDUSTRIAL CLASSIFICATION BASED ON OPTIMUM TEMPERATURE OF FERMENTATION; CLASSIFICATION OF CULTURES BASED ON FERMENTATION; NONFERMENTATIVE CHARACTERISTICS; INDUSTRIAL CLASSIFICATION BASED ON STRAIN

COMPOSITION

WHAT DETERMINES WHICH CULTURES TO USE FOR SPECIFIC CHEESE TYPES?USING STARTERS IN THE CHEESE FACTORY; BULK STARTER; DVS AND DVI; ARTISANAL CULTURES; PROTECTION OF STARTER CULTURE ACTIVITY; BACTERIOPHAGE; PROPER STORAGE OF STARTERS; THE IMPORTANCE OF LACTOSE FERMENTATION; TEMPERATURE SENSITIVITY; SALT SENSITIVITY OR SALT TOLERANCE; OTHER CRITERIA FOR STARTER CULTURES; REFERENCES; Chapter 5: The Good, the Bad, and the Ugly: Tales of Mold-Ripened Cheese; CHEESE RIPENING; THE STRAIN YOU LOVE MAY BE YOUR OWN; FRENCH LESSONS IN BIODIVERSITY; TALES OF MOLD-RIPENED CHEESE

REFERENCESChapter 6: The Microbiology of Traditional Hard and Semihard Cooked Mountain Cheeses; ROLE OF NATURAL MILK MICROFLORA IN BIOCHEMICAL AND SENSORY CHARACTERISTICS OF CHEESES; ROLE OF NATURAL OR WILD STARTERS IN THE BIOCHEMICAL AND SENSORY CHARACTERISTICS OF CHEESES; DESCRIPTION OF THE MICROBIAL ECOSYSTEM OF TRADITIONAL HARD AND SEMIHAND COOKED MOUNTAIN CHEESES: THE EXAMPLE OF COMTE CHEESE; CONCLUSIONS; REFERENCES; Chapter 7: The Microfloras and Sensory Profiles of Selected Protected Designation of Origin Italian Cheeses; GENERAL ITALIAN CHEESE HISTORY; ROLE OF MICROBES STRETCHED CHEESES SEMIHARD PRESSED CHEESES; MOLECULAR CHARACTERIZATION OF PREDOMINANT NSLAB IN SOME ITALIAN TRADITIONAL CHEESES; REFERENCES; Chapter 8: Wooden Tools: Reservoirs of Microbial Biodiversity in Traditional Cheesemaking; WOODEN TOOLS IN TRADITIONAL CHEESEMAKING; LEGISLATION CONCERNING WOODIN CONTACT WITH MILKOR CHEESES; MICROBIAL ECOLOGY OF WOODEN VATS; WOODEN SHELVES, MICROBIAL ECOLOGY, AND TECHNOLOGICAL ROLES IN WATER EXCHANGES; SAFETY ASSESSMENT; MAIN CONCLUSIONS AND PERSPECTIVES; REFERENCES; Chapter 9: The Microfloras of Traditional Greek Cheeses HISTORICAL BACKGROUND

Sommario/riassunto

Emerging infectious diseases are often due to environmental disruption, which exposes microbes to a different niche that selects for new virulence traits and facilitates transmission between animals and humans. Thus, health of humans also depends upon health of animals and the environment - a concept called One Health. This book presents core concepts, compelling evidence, successful applications, and remaining challenges of One Health approaches to thwarting the threat of emerging infectious disease.
