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Titolo	Listeria : A practical approach to the organism and its control in foods / / by Chris Bell, Alex Kyriakides
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Nota di bibliografia	Includes bibliographical references (pages [138]-143) and index.
Nota di contenuto	1 Background -- Taxonomy of Listeria spp. -- Listeriosis: the illness -- Sources of Listeria species -- 2 Outbreaks: causes and lessons to be learnt -- Coleslaw: Canada -- Vacherin Mont d'Or cheese: Switzerland -- Belgian pâté: UK -- Pork tongue in aspic: France -- Smoked mussels: New Zealand -- Chocolate milk: USA -- 3 Factors affecting the growth and survival of Listeria monocytogenes -- General -- Temperature -- pH, water activity and other factors -- 4 Industry focus: control of Listeria monocytogenes -- Raw-milk mould-ripened soft cheese -- Cold-smoked fish -- Cooked sliced meat and pâté -- Cooked ready meals -- Raw dried and fermented meats -- Processed fresh dairy desserts -- Generic control of Listeria -- 5 Industry action and reaction -- Legislation and Standards -- Guidelines -- Specifications -- Monitoring for Listeria spp. and L. monocytogenes -- 6 Test methods -- Conventional methods -- Alternative methods -- 7 The future -- Glossary of terms -- Appendix: National centres for typing Listeria cultures -- References.
Sommario/riassunto	The independent investigations some 70 years ago by E. G. D. Murray and colleagues in Cambridge (UK) and J.H. H. Pirie in Johannesburg (South Africa) resulted in the first detailed descriptions of listeriosis (in both instances in small animals), together with the isolation and naming of Listeria monocytogenes. These descriptions in 1926 and 1927 show the precision and care of these experimentalists, for not only did they show much skill and attention to detail but also great

insight in surmising that the consumption of contaminated food was associated with the transmission of listeriosis. In the words of Pirie in 1927, 'Infection can be produced by subcutaneous inoculation or by feeding and it is thought that it is by feeding that the disease is spread in nature.' These observations were largely forgotten and listeriosis was regarded as a rather obscure disease of animals and occasionally humans. However, the 1980s saw dramatic changes and the 'elevation' of *Listeria* to a topic of concern not only amongst microbiologists (particularly food microbiologists) but also the general public.
