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Nota di contenuto	Front Cover; Contents; Preface; Editors; Contributors; Chapter 1: Microbiological Risk Assessment of Raw, Fresh Produce; Chapter 2: Listeria monocytogenes in Seafood with a Special Emphasis on RTE Seafood; Chapter 3: Fruit Juice Processing: Addressing Consumer Demands for Safety and Quality; Chapter 4: Accumulation of Biogenic Amines in Foods: Hazard Identification and Control Options; Chapter 5: Quantitative Microbial Risk Assessment Methods for Food Safety in RTE Fresh Vegetables; Chapter 6: Mechanisms and Risks Associated with Bacterial Transfer between Abiotic and Biotic Surfaces Chapter 7: Molecular Techniques for Detection of Food-Borne Bacteria and for Assessment of Bacterial QualityChapter 8: Recent Developments in Molecular-Based Food-Borne Pathogen Detection; Chapter 9: Nanobiotechnology for the Detection of Food-Borne Pathogens; Chapter 10: Molecular Nanotechnology: Rapid Detection of Microbial Pathogens in Food; Chapter 11: Detection of Mycotoxin-Producing Molds and Mycotoxins in Foods; Chapter 12: Electrochemical Biosensors for Food-Borne Pathogens; Chapter 13: Novel Techniques for Preventing Bacterial Attachment to Foods and Food-Processing Surfaces

Chapter 14: Bacteriocins: The Natural Food PreservativesChapter 15: Use of Bacteriocins and Essential Oils for the Control of Listeria monocytogenes in Processed Foods; Chapter 16: Replacement of Conventional Antimicrobials and Preservatives in Food Production to Improve Consumer Safety and Enhance Health Benefits; Chapter 17: Control of Toxigenic Molds in Food Processing; Chapter 18: Smart/Intelligent Nanopackaging Technologies for the Food Sector; Chapter 19: Plant Extracts as Natural Antimicrobials in Food Preservation; Chapter 20: Hurdle Technology
Chapter 21: Quorum Sensing in Food-Borne Bacteria and Use of Quorum Sensing Inhibitors as Food Intervention TechniquesChapter 22: Plasma Technology as a New Food Preservation Technique; Chapter 23: Broad-Spectrum Hybrid and Engineered Bacteriocins for Food Biopreservation: What Will Be the Future of Bacteriocins?; Chapter 24: Biological Preservation of Foods; Chapter 25: Estimating the Shelf Life of Minimally Processed Foods: An Approach Integrating Process Engineering and Growth Kinetics Models; Chapter 26: Strategies for Controlling the Growth of Spoilage Yeasts in Foods; Back Cover

Sommario/riassunto

In recent years, rapid strides have been made in the fields of microbiological aspects of food safety and quality, predictive microbiology and microbial risk assessment, microbiological aspects of food preservation, and novel preservation techniques. Written by the experts and pioneers involved in many of these advances, Microbial Food Safety and Preservation Techniques gives you an in-depth look at the fundamental and applied aspects of food safety. It describes the control measures employed and emphasizes the food preservative techniques that are used to ensure high-quality and safe foods.Th