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Nota di contenuto	Guide to Foodborne Pathogens; Copyright; Contents; Contributors; 1 Globalization and epidemiology of foodborne disease; 1.1 Introduction; 1.2 Globalization of foodborne disease; 1.3 Measuring the impact of the burden of foodborne disease; 1.4 Investigation of foodborne disease outbreaks; 1.5 Vehicles frequently implicated in foodborne illness; 1.5.1 Meat and poultry; 1.5.2 Fish and shellfish; 1.5.3 Egg products; 1.5.4 Dairy products; 1.5.5 Vegetables and fruits; 1.6 High-risk populations; 1.7 Policies to reduce foodborne disease; 1.8 Conclusion; Bibliography; 2 Staphylococcus aureus 2.1 Introduction2.2 Nature of illness; 2.2.1 Symptoms; 2.2.2 Dose; 2.3 Characteristics of agent; 2.3.1 Organism; 2.3.2 Enterotoxins; 2.4 Epidemiology; 2.4.1 Frequency of illness; 2.4.2 Diagnosis of human illness; 2.4.3 Vectors of transmission; 2.4.4 Foods incriminated; 2.4.5 Typical food-poisoning outbreak; 2.4.6 Atypical food-poisoning outbreaks (thermally processed food); 2.5 Detection and identification; 2.5.1 Tests used for identification; 2.5.2 Diagnostic features; 2.5.3 Media selection; 2.5.4 Direct-plating method; 2.5.5 Enrichment isolation method; 2.5.6 Differential characteristics 2.5.7 Coagulase2.5.8 Thermonuclease; 2.5.9 Ancillary tests; 2.6

Detection of enterotoxins; 2.6.1 Methods for toxin identification; 2.6.2 Toxin production by staphylococci; 2.6.3 Toxin identification in foods; 2.7 Physical methods for destruction; 2.8 Prevention and control; Bibliography; 3 Listeria monocytogenes; 3.1 Introduction; 3.1.1 Characteristics of Listeria; 3.1.2 Distribution of Listeria; 3.2 Listeriosis in humans; 3.2.1 Disease characterization; 3.2.2 Listeriosis in immunocompromised hosts; 3.3 Pathogenesis; 3.4 Foodborne transmission; 3.4.1 Foodborne disease epidemics: North America 3.4.2 Sporadic cases of listeriosis3.5 Sources of Listeria in foods and food-processing environments; 3.6 Detection of Listeria in foods; 3.6.1 Selective enrichment and enumeration; 3.6.2 Sublethal injury; 3.7 Conclusion; Bibliography; 4 Bacillus cereus; 4.1 Introduction; 4.2 Nature of illness; 4.3 Characteristics of the agent; 4.4 Epidemiology; 4.5 Detection of organism; 4.6 Physical methods for destruction; 4.7 Prevention and control; Bibliography; 5 Clostridium perfringens; 5.1 Introduction; 5.2 Nature of illness in animals and humans; 5.3 Characteristics of agent; 5.4 Epidemiology
5.5 Detection of organism5.6 Physical methods for destruction; 5.7 Prevention and control; Bibliography; 6 Clostridium botulinum; 6.1 Introduction; 6.2 Botulism; 6.3 Properties of Clostridium botulinum and botulinum neurotoxins; 6.3.1 Clostridium botulinum; 6.3.2 Botulinum neurotoxins; 6.4 Detection and isolation; 6.4.1 Enrichment; 6.4.2 Isolation; 6.4.3 Tests for neurotoxin genes; 6.4.4 Tests for toxin; 6.4.5 Characterization of isolates; 6.5 Epidemiology; 6.5.1 Incidence of C. botulinum in the environmentand in foods; 6.5.2 Incidence of foodborne botulism; 6.5.3 Infant botulism
6.6 Prevention and control

Sommario/riassunto

"Guide to Foodborne Pathogens covers pathogens--bacteria, viruses, and parasites--that are most commonly responsible for foodborne illness. An essential guide for anyone in the food industry, research, or regulation who needs to ensure or enforce food safety, the guide delves into the nature of illnesses, the epidemiology of pathogens, and current detection, prevention, and control methods. The guide further includes chapters on new technologies for microbial detection and the globalization of the food supply, seafood toxins, and other miscellaneous agents"--
"A comprehensive and accessible reference on the pathogens - bacteria, viruses, and parasites - most commonly responsible for foodborne illness"--