

1. Record Nr.	UNINA9910807342203321
Titolo	Guide to foodborne pathogens // edited by Ronald G. Labbe and Santos Garcia
Pubbl/distr/stampa	Chichester, West Sussex, UK, : Wiley Blackwell, 2013
ISBN	9781118684832 1118684834 9781118684856 1118684850 9781118684849 1118684842
Edizione	[2nd ed.]
Descrizione fisica	1 online resource (485 p.)
Classificazione	TEC012000
Altri autori (Persone)	LabbeRonald G. <1946-> GarciaSantos <1961->
Disciplina	664.001/579
Soggetti	Food - Microbiology Foodborne diseases
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.
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

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### 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"--

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