

1. Record Nr.	UNINA9910817938603321
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Titolo	The microbiology of safe food / / Stephen J. Forsythe
Pubbl/distr/stampa	Hoboken, New Jersey : , : Wiley Blackwell, , 2020 ©2020
ISBN	9781119405252 1119405254 9781119405535 111940553X
Edizione	[Third edition.]
Descrizione fisica	1 online resource (xxii, 581 pages, 16 unnumbered pages of plates : illustrations (some color))
Disciplina	664.001579
Soggetti	Food - Microbiology Food - Safety measures
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di bibliografia	Includes bibliographical references and index.
Sommario/riassunto	"Exploring food microbiology, its impact upon consumer safety, and the latest strategies for reducing its associated risks. As our methods of food production advance, so too does the need for a fuller understanding of food microbiology and the critical ways in which it influences food safety. The Microbiology of Safe Food satisfies this need, exploring the processes and effects of food microbiology with a detailed, practical approach. Examining both food pathogens and spoilage organisms, microbiologist Stephen J. Forsythe covers topics ranging from hygiene regulations and product testing to microbiological criteria and sampling plans. This third edition has been thoroughly revised to cater to the food scientists and manufacturers of today, addressing such new areas as: - Advances in genomic analysis techniques for key organisms, including E. coli, Salmonella, and L. monocytogenes - Emerging information on high-throughput sequencing and genomic epidemiology based on genomic analysis of isolates - Recent work on investigations into foodborne infection outbreaks, demonstrating the public health costs of unsafe food

production - Updates to the national and international surveillance systems, including social media Safe food for consumers is the ultimate goal of food microbiology. To that end, The Microbiology of Safe Food focuses on the real-world applications of the latest science, making it an essential companion for all those studying and working in food safety"--

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