

1. Record Nr.	UNINA9910819854103321
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Titolo	The microbiology of safe food / / S.J. Forsythe
Pubbl/distr/stampa	Oxford ; ; Malden, MA, : Blackwell Science, 2000
ISBN	9786611312787 9781281312785 1281312789 9780470999431 0470999438 9780470999424 047099942X
Edizione	[1st ed.]
Descrizione fisica	1 online resource (x, 412 pages) : illustrations
Disciplina	664.001 664.001579
Soggetti	Food - Microbiology Food - Safety measures
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	THE MICROBIOLOGY OF SAFE FOOD; CONTENTS; Preface; 1 Introduction to Safe Food; 1.1 What is safe food?; 1.2 The manufacture of hygienic food; 1.3 Functional foods; 2 Basic Aspects; 2.1 The microbial world; 2.2 Bacterial cell structure; 2.3 Microbial growth cycle; 2.4 Death kinetics; 2.5 Factors affecting microbial growth; 2.6 Preservatives; 2.7 Microbial response to stress; 2.8 Predictive modelling; 3 Foodborne Illness; 3.1 The size of the food poisoning problem; 3.2 Consumer pressure effect on food processing; 3.3 Testing foods for the presence of pathogens; 3.4 Control of food poisoning; 3.5 Surveillance programmes; 3.6 Causes of food poisoning; 3.7 The microbial flora of the human gastrointestinal tract; 3.8 The mode of action of bacterial toxins; 3.9 Virulence factors of foodborne pathogens; 4 The Microbial Flora of Food; 4.1 Spoilage microorganisms; 4.2 Shelf life indicators; 4.3 Methods of preservation and shelf life extension; 4.4 Fermented foods; 4.5 Prebiotics, probiotics

and synbiotics; 4.6 Microbial biofilms; 5 Food Poisoning
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poisoning
5.5 Foodborne pathogens: eucaryotes; 5.6 Mycotoxins; 5.7 Emerging
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Prologue; 6.2 Conventional methods; 6.3 Rapid methods; 6.4 Rapid
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Microbiological criteria and HACCP; 7.6 Microbiological hazards and
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7.7 HACCP plans; 7.8 Sanitation Standard Operating Procedures
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8.4 Variables plans; 8.5 Attributes sampling plan; 8.6 Principles; 8.7
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8.9 Implemented microbiological criteria; 8.10 Public Health (UK)
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Phytosanitary measures (SPS), Technical Barriers to Trade (TBT) and the
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States; 10.5 European Union legislation; 10.6 Food safety agencies;
Glossary of Terms

Sommario/riassunto

The book will provide an overview of the important issues in food safety, which shows no sign of diminishing as a topic of huge concern from industry to consumer. The book does not set out to compete with large standard food microbiology titles that are well established, but will be a companion text with less scientific background detail and more information for those actually going into jobs where a practical knowledge of food safety issues is necessary. The companion website for this book can be found at: <http://www.foodmicrobe.com/info.htm>.
