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| Disciplina              | 664.001579   |
| Soggetti                | Food - Microbiology<br>Foodborne diseases - Risk factors<br>Health risk assessment   |
| 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 (p. [185]-199) and index.  |
| Nota di contenuto       | THE MICROBIOLOGICAL RISK ASSESSMENT OF FOOD; CONTENTS; Preface; 1 Food-borne Microbial Pathogens in World Trade; 1.1 Food-borne microbial pathogens; 1.2 Chronic sequelae following food-borne illness; 1.3 Emergence and re-emergence of food-borne pathogens and toxins; 1.4 Changes in host susceptibility and exposure; 1.5 Risk of food poisoning; 1.6 The cost of food-borne diseases; 1.7 International control of microbiological hazards in foods; 2 Food Safety, Control and HACCP; 2.1 Introduction; 2.2 HACCP adoption; 2.3 Outline of HACCP; 2.4 Control at source; 2.5 Product design and process control<br>2.6 Microbial response to stress<br>2.7 Predictive modelling; 2.8 Microbiological criteria; 3 Risk Analysis; 3.1 Introduction; 3.2 Overview of microbiological risk assessment; 3.3 Risk assessment; 3.4 Risk management; 3.5 Food safety objectives; 3.6 Risk communication; 4 Application of Microbiological Risk Assessment; 4.1 Introduction; 4.2 Salmonella spp.; 4.3 Campylobacter jejuni and C. coli; 4.4 Listeria monocytogenes; 4.5 Enterohaemorrhagic E. coli (EHEC); E. coli O157: |

H7; 4.6 Bacillus cereus; 4.7 Vibrio parahaemolyticus; 4.8 Mycotoxins;  
4.9 Rotaviruses  
5 Future Developments in Microbiological Risk Assessment5.1  
Introduction; 5.2 International methodology and guidelines; 5.3 Data;  
5.4 Training courses and use of resources; 5.5 Microbiological risk  
assessment support system; Glossary of terms; References; Internet  
directory; Index

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Sommario/riassunto

The Microbiological Risk Assessment of Food follows on from the author's successful book The Microbiology of Safe Food and provides a detailed analysis of the subject area including cutting-edge information on: foodborne pathogens in world trade; food safety, control and HACCP; risk analysis; the application of microbiological risk assessment (MRA) and likely future developments in the techniques and applications of MRA. This important book focuses on what is an acceptable level of risk to consumers associated with eating food, on a daily basis, which does contain bacteria. An extrem

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