

1. Record Nr.	UNINA9910973997603321
Titolo	Bacteriophages in dairy processing / / Andrea del Lujan Quiberoni and Jorge Alberto Reinheimer, editors
Pubbl/distr/stampa	Hauppauge, N.Y., : Nova Science Publishers, Inc., c2012
ISBN	1-62257-090-1
Edizione	[1st ed.]
Descrizione fisica	1 online resource (323 p.)
Collana	Advances in food safety and food microbiology
Altri autori (Persone)	Lujan QuiberoniAndrea del ReinheimerJorge Alberto
Disciplina	579.2/6
Soggetti	Bacteriophages Dairy microbiology Dairying
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	Phages of lactic acid bacteria : discovery and classification / Hans Wolfgang Ackermann -- Bacteriophage adaptation, with particular attention to issues of phage host range / Benjamin K. Chan and Stephen T. Abedon -- Bacteriophages in dairy plants / Viviana Suarez, Jorge Reinheimer, and Andrea Quiberoni -- Ecological aspects of phage contamination in natural whey and milk starters / Domenico Carminati, Miriam Zago, and Giorgio Giraffa -- Infective cycle of dairy bacteriophages / Daniela Guglielmotti, Diego Mercanti, and Mariangeles Briggiler Marco -- Lysogeny in probiotic lactobacilli / Maria Lujan Capra and Diego Mercanti -- Phage resistance in lactic acid bacteria / Genevieve Rousseau, Helene Deveau and Sylvain Moineau -- Biocides for dairy bacteriophage inactivation / Viviana Suarez and Daniela Guglielmotti -- Thermal resistance of bacteriophages in the dairy industry / Zeynep Atamer ... [et al.] -- Non-thermal technologies : pulsed electric field, high hydrostatic pressure and high pressure homogenization. Application on virus inactivation / Maria Lujan Capra ... [et al.] -- Detection and quantification of dairy bacteriophages / Ana Binetti -- Plasmid transduction and site-specific systems derived from lactic acid bacteria phages / Maria J. Olaya Passarell ... [et al.] -- Bacteriophages as biocontrol agents in dairy processing / Pilar Garcia ... [et al.].

Sommario/riassunto

Contents: Preface; Phages of lactic acid bacteria: discovery & classification; Bacteriophage adaptation, with particular attention to issues of phage host range; Bacteriophages in dairy plants; Ecological aspects of phage contamination in natural whey & milk starters; Infective cycle of dairy bacteriophages; Lysogeny in probiotic lactobacilli; Phage resistance in Lactic Acid Bacteria; Biocides for dairy bacteriophage inactivation; Thermal resistance of bacteriophages in the dairy industry; Non-thermal technologies: pulsed electric field, high hydrostatic pressure & high pressure homogenization. Application on virus inactivation; Detection & quantification of dairy bacteriophages; Plasmid transduction & site-specific systems derived from lactic acid bacteria phages; Bacteriophages as biocontrol agents in dairy processing; Index.
