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Titolo	Food microbiology [[electronic resource]] : fundamentals and frontiers // edited by Michael P. Doyle, Robert L. Buchanan
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Altri autori (Persone)	DoyleMichael P. <1949-> BuchananRobert L
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Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Cover; Half Title; Title Page; Copyright; Contents; Contributors; Preface; I- Factors of Special Significance to Food Microbiology; 1. Physiology, Growth, and Inhibition of Microbes in Foods; Microbial Physiology and metabolism; Microbial Growth Kinetics; Food Ecosystems; Conclusion; References; 2. Antimicrobial Resistance; Antimicrobial and Resistance;

Critical Issues, Gaps, and Future Directions; Concluding Remarks; References; 3. Spores and Their Significance; PHYLOGENY OF SPOREFORMERS; SPORULATION; THE SPORE; SPORE RESISTANCE; SPORE ACTIVATION, GERMINATION, AND OUTGROWTH  
PRACTICAL PROBLEMS OF SPORES IN THE FOOD INDUSTRY; CLASSES OF FOODS SPOILED BY SPOREFORMERS; DETECTION OF FOOD SPOILAGE SPORE-FORMING ORGANISMS AND THEIR PREVENTION; SPORES AS PROBIOTIC AGENTS; MODELING GROWTH OF SPOREFORMERS IN FOODS; References; 4. Microbiological Criteria and Indicator Microorganisms; MICROBIOLOGICAL RISK MANAGEMENT METRICS; INTRODUCTION TO SAMPLING PLANS; PERFORMANCE OF SAMPLING PLANS; MICROBIOLOGICAL PROFILE OF A FOOD PRODUCT; PERFORMANCE OF CONTROL MEASURES; INDEX AND INDICATOR MICROORGANISMS; References; 5. Biosecurity: Food Protection and Defense; HISTORICAL PERSPECTIVE  
INTENTIONAL VERSUS UNINTENTIONAL CONTAMINATION; INTENTIONAL FOOD CONTAMINATION RISK MANAGEMENT; CARVER+Shock; References; II- Microbial Spoilage and Public Health Concerns; 6. Meat, Poultry, and Seafood; Microbial Ecology of Muscle Foods; MICROBIAL SPOILAGE OF MUSCLE FOODS; FERMENTED MEATS, BACTERIOCINS, AND PROBIOTIC FOODS; PATHOGENS IN MUSCLE FOODS; ANTIMICROBIAL RESISTANCE; ENVIRONMENTAL CONTAMINATION CONCERNS; MUSCLE FOOD TRACEABILITY; MEAT PROCESSING AND MICROBIAL CONTROL; MEAT; POULTRY; SEAFOOD; CONCLUDING REMARKS; References; 7. Milk and Dairy Products  
MILK AND DAIRY PRODUCTS AS GROWTH MEDIAPUBLIC HEALTH SIGNIFICANCE OF MILK AND DAIRY PRODUCTS; PSYCHROTROPHIC SPOILAGE; SPOILAGE BY FERMENTATIVE NONSPOREFORMERS; SPORE-FORMING BACTERIA; YEASTS AND MOLDS; References; 8. Fruits and Vegetables; MAIN CHARACTERISTICS OF FRUITS AND VEGETABLES AND THEIR ROLES IN MICROBIAL SPOILAGE; ORIGIN OF CONTAMINATION; CAUSES OF DISEASE OR SPOILAGE; DEFENSE REACTIONS; CONTROLLING SPOILAGE; CONCLUSION; References; 9. Nuts, Seeds, and Cereals; MICROBIOLOGY OF NUTS; MICROBIOLOGY OF GRAINS AND MILLED CEREAL GRAINS; References; III- Foodborne Pathogenic Bacteria  
12. Enterohemorrhagic *Escherichia coli*

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**Sommario/riassunto**

This essential reference emphasizes the molecular and mechanistic aspects of food microbiology in one comprehensive volume.

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