

1. Record Nr.	UNINA9911006624403321
Titolo	The produce contamination problem : causes and solutions // edited by Gerald M. Sapers, Ethan B. Solomon, Karl R. Matthews
Pubbl/distr/stampa	Amsterdam ; ; Boston, : Academic Press/Elsevier, c2009
ISBN	1-282-16859-2 9786612168598 0-08-092111-6
Descrizione fisica	1 online resource (490 p.)
Collana	Food science and technology international series
Altri autori (Persone)	MatthewsKarl R SapersGerald M SolomonEthan B
Disciplina	664 664.07 363.192
Soggetti	Food contamination Fruit - Microbiology Microbial contamination Produce trade - Safety measures Vegetables - Microbiology
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	Front Cover; The Produce Contamination Problem : Causes and Solutions; Copyright Page; Contents; Preface; Contributors; Part 1: Introduction; Chapter 1: Scope of the Produce Contamination Problem; Introduction; Consequences of Produce-Associated Outbreaks; Characteristics of Produce-Associated Outbreaks; Prevalence of Produce Contamination with Human Pathogens; Potential Sources of Produce Contamination; Preharvest Sources; Contamination During Fresh-Cut Processing; Gaps in Our Understanding of Produce Contamination; What We Don't Know; Developing Effective Interventions; References Chapter 2: Microbial Attachment and Limitations of Decontamination MethodologiesEcological Niches and Introduction into the Plant

Environment; Attachment of Salmonella to Tomatoes; Part 2: Sources of Contamination; Chapter 3: Identification of the Source of Contamination; Overview: Phases of a Foodborne Outbreak Investigation; Traceback Investigations; Training Needs for Environmental Investigators of Retail, Food-Processing Facilities, Packing Sheds, and Farms; Intentional Contamination; Lessons Learned; Recommendations; Chapter 4: Manure Management; Bacteria; Summary Chapter 5: Water Quality/Irrigation Water; Chapter 6: Sapro-Zoonotic Risks Posed by Wild Birds in Agricultural Landscapes; Bird Species Commonly Associated with Agriculture; Sources of Contamination; Washing and Sanitizing Agents; Microsporidia; Toxoplasma; Summary; Chapter 7: Produce Contamination by Other Wildlife; Viral Pathogens; Part 3: Commodities Associated with Major Outbreaks and Recalls; Chapter 8: Leafy Vegetables; Outbreaks Associated with Leafy Greens; The Impact of Major Outbreaks; Pastures, Lots, and Runoff; Washing and Sanitizing; Packaging; Chapter 9: Melons Potential Sources and Mechanisms of Contamination and Measures Recommended to Prevent Contamination Current Knowledge about Growth and Survival of Pathogens in Melons; Cantaloupe Netting; Biofilm Formation; Microbial Infiltration and Internalization; Use of Antimicrobial Treatments to Decontaminate Melons; Treatments Tested on Fresh Melons; Fresh-Cut Melons; Treatment with Antimicrobial Agents; Irradiation; Conclusions; Chapter 10: Raw Tomatoes and Salmonella; Commercial Tomato Production and Marketing; Outbreak Linked to Ohio Tomatoes, 2006 Chapter 11: Tree Fruits and Nuts: Outbreaks, Contamination Sources, Prevention, and Remediation Manure Use on Crops; Organisms of Concern; Outbreaks Associated with Tree Nuts; Other Sources; Remediation; Chapter 12: Berry Contamination: Outbreaks and Contamination Issues; Transmission of Cyclospora Oocysts and the Role of Foods; In Summary; Part 4: Avoidance of Contamination; Chapter 13: Produce Contamination Issues in Mexico and Central America; Runoff; Inadequate Disinfection Processes at Packinghouses; Conditions for Agricultural Workers Chapter 14: Regulatory Issues in Europe Regarding Fresh Fruit and Vegetable Safety

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Sommario/riassunto

Understanding the causes and contributing factors leading to outbreaks of food-borne illness associated with contamination of fresh produce continues to be a worldwide challenge for everyone from the growers of fresh-cut produce through the entire production and delivery process. Additionally researchers both at universities and in government agencies are facing an increased challenge to develop means of preventing these foodborne illness occurrences. The premise of this book is that when human pathogen contamination of fresh produce occurs, it is extremely difficult to reduce pathogen leve

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