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Descrizione fisica	1 online resource (338 p.)
Collana	Practical food microbiology series
Altri autori (Persone)	KyriakidesAlec
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Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Salmonella: A practical approach to the organism and its control in foods; CONTENTS; Foreword; 1 Background; Introduction; Taxonomy of Salmonella; Illness caused by Salmonella; Sources of Salmonella; 2 Outbreaks: causes and lessons to be learnt; Introduction; Sprouted salad vegetables: England, Sweden, USA and Canada; Salami: England; Orange juice: USA; Chocolate confectionery: USA and Canada; Infant dried milk: England; Pasteurised milk cheese: England; Catering and the home; 3 Factors affecting growth and survival of Salmonella; General; Temperature; pH, water activity and other factors 4 Industry focus: control of SalmonellaIntroduction; Salami and raw, dry-cured meat products; Cooked, perishable meat products; Chocolate; Fresh fruit juice; Infant dried foods; Chicken and eggs; Generic control of Salmonella; 5 Industry action and reaction; Introduction; Legislation and standards; Guidelines; Specifications; Monitoring for Salmonella; 6 Test methods; Conventional methods;

Sommario/riassunto

Human illness attributed to foodborne pathogenic microorganisms has been prominent in the mass media in recent years. The Practical Food Microbiology Series has been devised to give practical and accurate information about specific organisms of concern to public health. The information is designed for use by those in the food industry working in manufacturing, retailing and quality assurance, those in associated professional sectors e.g. public health, and students in each of these areas. The series is unique in its practical approach as it draws on real life situations to highlight pract
