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| Autore                  | Adams M. R.  |
| Titolo                  | Food Microbiology / / Martin R. Adams, Maurice O. Moss, and Peter J. McClure   |
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| Edizione                | [Fourth edition.]  |
| Descrizione fisica      | 1 online resource (459 pages)  |
| Disciplina              | 664.001579   |
| Soggetti                | Food - Microbiology  |
| Lingua di pubblicazione | Inglese  |
| Formato                 | Materiale a stampa   |
| Livello bibliografico   | Monografia   |
| Note generali           | Includes index.  |
| Nota di contenuto       | Cover -- Title -- Copyright -- Contents -- Chapter 1 The Scope of Food Microbiology -- 1.1 Micro-organisms and Food -- 1.1.1 Food Spoilage/Preservation -- 1.1.2 Food Safety -- 1.1.3 Fermentation -- 1.2 Microbiological Quality Assurance -- Chapter 2 Micro-organisms and Food Materials -- 2.1 Diversity of Habitat -- 2.2 Micro-organisms in the Atmosphere -- 2.2.1 Airborne Bacteria -- 2.2.2 Airborne Fungi -- 2.3 Micro-organisms of Soil -- 2.4 Micro-organisms of Water -- 2.5 Micro-organisms of Plants -- 2.6 Micro-organisms of Animal Origin -- 2.6.1 The Skin -- 2.6.2 The Nose and Throat -- 2.7 Conclusions -- Chapter 3 Factors Affecting the Growth and Survival of Micro-organisms in Foods -- 3.1 Microbial Growth -- 3.2 Intrinsic Factors (Substrate Limitations) -- 3.2.1 Nutrient Content -- 3.2.2 pH and Buffering Capacity -- 3.2.3 Redox Potential, Eh -- 3.2.4 Antimicrobial Barriers and Constituents -- 3.2.5 Water Activity |
| Sommario/riassunto      | Food Microbiology by Adams and Moss has been a popular textbook since it was first published in 1995. Now in its fourth edition, Peter McClure joins the highly successful authorship in order to bring the book right up to date. Maintaining its general structure and philosophy to encompass modern food microbiology, this new edition provides updated and revised individual chapters and uses new examples to illustrate incidents with particular attention being paid to images. Thorough and accessible, it is designed for students in the   |

biological sciences, biotechnology and food science as well as a valuable resource for researchers, teachers and practising food microbiologists.

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