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Autore	Forsythe S. J (Steve J.)
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Nota di contenuto	THE MICROBIOLOGY OF SAFE FOOD; CONTENTS; Preface; 1 Introduction to Safe Food; 1.1 What is safe food?; 1.2 The manufacture of hygienic food; 1.3 Functional foods; 2 Basic Aspects; 2.1 The microbial world; 2.2 Bacterial cell structure; 2.3 Microbial growth cycle; 2.4 Death kinetics; 2.5 Factors affecting microbial growth; 2.6 Preservatives; 2.7 Microbial response to stress; 2.8 Predictive modelling; 3 Foodborne Illness; 3.1 The size of the food poisoning problem; 3.2 Consumer pressure effect on food processing; 3.3 Testing foods for the presence of pathogens; 3.4 Control of food poisoning 3.5 Surveillance programmes; 3.6 Causes of food poisoning; 3.7 The microbial flora of the human gastrointestinal tract; 3.8 The mode of action of bacterial toxins; 3.9 Virulence factors of foodborne pathogens; 4 The Microbial Flora of Food; 4.1 Spoilage microorganisms; 4.2 Shelf life indicators; 4.3 Methods of preservation and shelf life extension; 4.4 Fermented foods; 4.5 Prebiotics, probiotics and synbiotics; 4.6 Microbial biofilms; 5 Food Poisoning Microorganisms; 5.1 Indicator organisms; 5.2 Foodborne pathogens: bacteria; 5.3 Foodborne pathogens: viruses; 5.4 Seafood and shellfish

poisoning

5.5 Foodborne pathogens: eucaryotes; 5.6 Mycotoxins; 5.7 Emerging and uncommon foodborne pathogens; 6 Methods of Detection; 6.1 Prologue; 6.2 Conventional methods; 6.3 Rapid methods; 6.4 Rapid end-detection methods; 6.5 Specific detection procedures; 6.6 Accreditation schemes; 7 Food Safety Management Tools; 7.1 Microbiological safety of food in world trade; 7.2 The management of hazards in food which is in international trade; 7.3 Hazard Analysis Critical Control Point (HACCP); 7.4 Outline of HACCP; 7.5 Microbiological criteria and HACCP; 7.6 Microbiological hazards and their control
7.7 HACCP plans; 7.8 Sanitation Standard Operating Procedures (SSOPs); 7.9 Good Manufacturing Practice (GMP) and Good Hygiene Practice (GHP); 7.10 Quality Systems; 7.11 Total Quality Management (TQM); 7.12 ISO 9000 Series of standards; 8 Microbiological Criteria; 8.1 International Commission on Microbiological Specifications for Foods; 8.2 Codex Alimentarius principles for the establishment and application of microbiological criteria for foods; 8.3 Sampling plans; 8.4 Variables plans; 8.5 Attributes sampling plan; 8.6 Principles; 8.7 Microbiological limits; 8.8 Examples of sampling plans
8.9 Implemented microbiological criteria; 8.10 Public Health (UK) Guidelines for Ready-To-Eat Foods; 9 Microbiological Risk Assessment; 9.1 Risk assessment (RA); 9.2 Risk management; 9.3 Risk communication; 9.4 Food Safety Objectives; 9.5 Application of MRA; 10 Regulations and Authorities; 10.1 Regulations in international trade of food; 10.2 Codex Alimentarius Commission; 10.3 Sanitary and Phytosanitary measures (SPS), Technical Barriers to Trade (TBT) and the World Health Organisation (WHO); 10.4 Food authorities in the United States; 10.5 European Union legislation; 10.6 Food safety agencies; Glossary of Terms

Sommario/riassunto

The book will provide an overview of the important issues in food safety, which shows no sign of diminishing as a topic of huge concern from industry to consumer. The book does not set out to compete with large standard food microbiology titles that are well established, but will be a companion text with less scientific background detail and more information for those actually going into jobs where a practical knowledge of food safety issues is necessary. The companion website for this book can be found at: <http://www.foodmicrobe.com/info.htm>.
