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Nota di contenuto	Preharvest and Postharvest Food Safety; Contents; Contributors; Foreword; Preface; Part I: Pathogen/Host Interactions; 1 Foodborne Salmonella Infections; 2 Pathogenic Escherichia coli; 3 Foodborne Enterohemorrhagic Escherichia coli Infections; 4 Bacterial Hazards in Fresh and Fresh-Cut Produce: Sources and Control; 5 Campylobacter Species and Fresh Produce: Outbreaks, Incidence, and Biology; 6 Campylobacter and Campylobacteriosis: What We Wish We Knew; 7 Global Analysis of the Mycobacterium avium subsp. paratuberculosis Genome and Model Systems Exploring Host-Agent Interactions 8 Viruses in FoodPart II: Ecology, Distribution, and Spread of Foodborne Hazards; 9 Microbial Ecology: Poultry Foodborne Pathogen Distribution; 10 Microbial Ecological Principles Underlying Preharvest Intervention Strategies; 11 Limiting Avian Gastrointestinal Tract Salmonella Colonization by Cecal Anaerobic Bacteria, and a Potential Role for Methanogens; 12 Distribution and Spread of Enteric Pathogens in

Swine: Outlook for the Future; 13 Environmental Reservoirs and Transmission of Foodborne Pathogens; 14 Do Animal Transmissible Spongiform Encephalopathies Pose a Risk for Human Health? Part III: Antimicrobial Resistance 15 Antimicrobial Susceptibility Testing; 16 Antimicrobial Resistance in Food Animals; 17 Antimicrobial Resistance and the Microflora of the Gastrointestinal Tract; 18 Disinfectants (Biocides) Used in Animal Production: Antimicrobial Resistance Considerations; 19 Prevalence of Antimicrobial-Resistant Bacteria in Retail Foods; Part IV: Verification Tests; 20 The Hazard Analysis and Critical Control Point System and Importance of Verification Procedures; 21 Are They Vibrios? How Do You Know?; 22 Molecular Methods for Microbial Detection 23 Methods for Differentiation among Bacterial Foodborne Pathogens Part V: Decontamination and Prevention Strategies; 24 Chemical Methods for Decontamination of Meat and Poultry; 25 Decontamination Systems; 26 Control of *Listeria monocytogenes* in Ready-to-Eat Foods; 27 Bacteriophage: Potential Role in Food Safety; 28 Food Irradiation; 29 Clay-Based Interventions for the Control of Chemical and Microbial Hazards in Food and Water; Part VI: Risk Analysis; 30 Food Safety Risk Communication and Consumer Food-Handling Behavior 31 Addressing Microbial Food Safety Issues Quantitatively: A Risk Assessment Approach 32 How to Manage Risk-The Way Forward; Afterword Agricultural Biosecurity: An Important Component of Homeland Security; Index

Sommario/riassunto

While presenting the latest scientific research on the major pathogens associated with meat, poultry, produce, and other foods, *Pre-Harvest and Post-Harvest Food Safety: Contemporary Issues and Future Directions* goes beyond other professional reference books by identifying the research needed to assure food safety in the future. The editors and authors not only review the current, cutting-edge literature in each of their areas, but provide insights and forward thinking into the development of new and innovative approaches and research strategies. Scientists and researchers from academia
