

1. Record Nr.	UNISA996385350403316
Titolo	Two letters from the Hague [[electronic resource]] : of Prince Charles, his going into Scotland, and of 6000 Danes to be landed there under the command of the Duke of Holst, also an army of Swedes ... : and likewise, of the Prince, his intended marriage with the Duke of Lorraines onely daughter and two hundred thousand pounds offered with her in ready money
Pubbl/distr/stampa	London, : Printed by B.A., 1649
Descrizione fisica	[2], 8 p
Altri autori (Persone)	G. B W. B
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Livello bibliografico	Monografia
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Nota di contenuto	MICROBIOLOGICALLY SAFE FOODS; CONTENTS; CONTRIBUTORS; FOREWORD; PREFACE; I MICROBIAL FOOD HAZARDS; 1 PUBLIC HEALTH IMPACT OF FOODBORNE ILLNESS: IMPETUS FOR THE INTERNATIONAL FOOD SAFETY EFFORT; 1.1 Introduction; 1.2 Statistical Estimates; 1.3 Impact of Representative Foodborne Pathogens; 1.4 National Microbial Baseline Surveys; 1.5 Global Marketplace; References; 2 FOODBORNE PATHOGENS AND TOXINS: AN OVERVIEW; 2.1 Introduction; 2.2 Aeromonas; 2.3 Arcobacter; 2.4 Bacillus cereus; 2.5 Brucella; 2.6 Campylobacter; 2.7 Clostridium botulinum; 2.8 Clostridium perfringens; 2.9 Escherichia coli 2.10 Listeria 2.11 Plesiomonas shigelloides; 2.12 Salmonella; 2.13

Shigella; 2.14 *Staphylococcus aureus*; 2.15 *Vibrio*; 2.16 *Yersinia*; 2.17 Mycotoxins and Fungi; 2.18 *Cryptosporidium*; 2.19 *Cyclospora*; 2.20 *Entamoeba*; 2.21 *Giardia*; 2.22 *Anisakis simplex*; 2.23 *Ascaris*; 2.24 *Diphyllobothrium latum*; 2.25 *Taenia*; 2.26 *Trichinella spiralis*; 2.27 Hepatitis A and E Viruses; 2.28 Norovirus; References; II EMERGING ISSUES; 3 *CRONOBACTER GEN. NOV. (ENTEROBACTER) SAKAZAKII: CURRENT KNOWLEDGE AND FUTURE CONSIDERATIONS*; 3.1 Introduction; 3.2 History of Illness Caused by (E). *sakazakii* 3.3 Infant Susceptibility3.4 Novel Prevention Strategies; 3.5 Infant Formula Processing; 3.6 Biochemical Characterization and Taxonomy; 3.7 Environmental Sources of (E). *sakazakii*; 3.8 Resistance and Virulence Factors of (E). *sakazakii*; 3.9 Current Isolation and Detection Techniques; References; 4 PRION DISEASES; 4.1 Introduction; 4.2 Transmissible Spongiform Encephalopathies; 4.3 Nature of the Illness Caused; 4.4 Pathogenesis; 4.5 Characteristics of the Agent; 4.6 Epidemiology; 4.7 PrP(Sc) Detection; 4.8 Physical Means of Destruction of the Organism; 4.9 Prevention and Control Measures References5 AVIAN INFLUENZA A (H5N1): POTENTIAL THREAT TO FOOD SAFETY; 5.1 Introduction; 5.2 Emergence of H5N1 Avian Influenza; 5.3 Epidemiology of Human H5N1 Infection; 5.4 Clinical Presentation and Laboratory Diagnosis; 5.5 Food Safety Considerations; 5.6 Global Response; References; III FOOD SAFETY ISSUES AND THE MICROBIOLOGY OF SPECIFIC COMMODITIES; 6 FOOD SAFETY ISSUES AND THE MICROBIOLOGY OF BEEF; 6.1 Introduction; 6.2 *Enterohemorrhagic Escherichia coli O157:H7* in Beef; 6.3 *Salmonella* in Beef; 6.4 *Listeria* in Beef; 6.5 *Campylobacter* in Beef; 6.6 Control of Foodborne Pathogens in Beef 6.7 ConclusionsReferences; 7 FOOD SAFETY ISSUES AND THE MICROBIOLOGY OF MILK AND DAIRY PRODUCTS; 7.1 Introduction; 7.2 Microflora of Raw Milk; 7.3 Public Health Concerns from Dairy Products; 7.4 Milk and Cream; 7.5 Cheese and Fermented Dairy Products; 7.6 Ice Cream; 7.7 Butter; 7.8 Milk Powder; 7.9 Detection of Microorganisms in Milk; 7.10 Novel Processing Methods; 7.11 Global Trade and Regulations; References; 8 FOOD SAFETY ISSUES AND THE MICROBIOLOGY OF POULTRY; 8.1 Introduction; 8.2 Characteristics of Foodborne Illness 8.3 Approaches to Maintaining Product Quality and Reducing the Number of Microorganisms

Sommario/riassunto

This book focuses on state of the art technologies to produce microbiologically safe foods for our global dinner table. Each chapter summarizes the most recent scientific advances, particularly with respect to food processing, pre- and post-harvest food safety, quality control, and regulatory information. The book begins with a general discussion of microbial hazards and their public health ramifications. It then moves on to survey the production processes of different food types, including dairy, eggs, beef, poultry, and fruits and vegetables, pinpointing potential sources of human foodborne
