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Up-to-date on microorganisms in foods. Topics such as DNA sequencing and E. coli are particularly well covered. With lists of further reading to help users explore topics in depth, this resource will enrich scientists at every level in academia and industry, providing

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Elemental

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about the

microbiology of foods

Microbiology impacts

the safe presentation

of food. From harvest

and storage to

determination of shelf-

life, to presentation

and consumption.

This work highlights

the risks of microbial

contamination and is

an invaluable go-to

guide for anyone

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working in Food
Health and Safety Has
a two-fold industry
appeal (1) those
developing new
functional food
products and (2) to all
corporations
concerned about the
potential hazards of
microbes in their food
products

This is a completely

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revised edition,
including new
material, from
'Culture Media for
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by J.E.L. Corry et al.,
published in Progress
in Industrial
Microbiology, Volume
34, Second
Impression 1999.
Written by the
Working Party on
Culture Media, of the

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International

Committee on Food Microbiology and Hygiene, this is a handy reference for microbiologists wanting to know which media to use for the detection of various groups of microbes in food, and how to check their performance. The first part comprises

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reviews, written by international experts, of the media designed to isolate the major groups of microbes important in food spoilage, food fermentations or food-borne disease. The history and rationale of the selective agents, and the indicator systems are considered, as well as

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the relative merits of
the various media.

The second part
contains monographs
on approximately 90
of the most useful
media. The first
edition of this book
has been frequently
quoted in standard
methods, especially
those published by
the International
Standards

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Organisation (ISO)
and the European
Standards
Organisation (CEN),
as well as in the
manuals of
companies
manufacturing
microbiological
media. In this second
edition, almost all of
the reviews have been
completely rewritten,
and the remainder

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revised.

Approximately twelve monographs have been added and a few deleted. This book will be useful to anyone working in laboratories examining food - industrial, contract, medical, academic or public analyst, as well as other microbiologists,

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Working in the pharmaceutical, cosmetic and clinical (medical and veterinary) areas - particularly with respect to quality assurance of media and methods in relation to laboratory accreditation.

This volume brings together papers

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detailing the latest advances in the field of predictive microbiology in foods presented at the 10th International Conference on Predictive Modelling in Food, held in Córdoba, Spain, in 2016. Predictive microbiology is a scientific area providing

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mathematical models to predict microbial behaviour in the food environment, providing valuable tools for food risk managers, food scientists and the food industry as a whole. The book introduces the reader to the most used and recognized modelling techniques for food,

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Elaborating a thorough overview of this discipline and establishing the basis for future investigations. It is presented as a compendium of several high-quality research studies developed across the world, representing a unique contribution to the field as it

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shows recent discoveries and new trends of modelling in food and risk assessment. The most innovative methods, such as the use of genomic information for risk assessment and the application of quantitative risk assessment technology for foodborne pathogenic

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Microorganisms, are also included here.

Laboratory Methods in Microbiology is a laboratory manual based on the experience of the authors over several years in devising and organizing practical classes in microbiology to meet the requirements of

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students following
courses in
microbiology at the
West of Scotland
Agricultural College.
The primary object of
the manual is to
provide a laboratory
handbook for use by
students following
food science,
dairying, agriculture
and allied courses to
degree and diploma

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level, in addition to being of value to students reading microbiology or general bacteriology. It is hoped that laboratory workers in the food manufacturing and dairying industries will find the book useful in the microbiological aspects of quality

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Elaboration

production
development. The
book is organized into
two parts. Part I is
concerned with basic
methods in
microbiology and
would normally form
the basis of a first
year course.

Abbreviated recipes
and formulations for
a number of typical

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media and reagents are included where appropriate, so that the principles involved are more readily apparent. Part II consists of an extension of these basic methods into microbiology as applied in the food manufacturing, dairying and allied industries. In this

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part, the methods in current use are given in addition to, or in place of, the "classical" or conventional techniques.

The Microbiological Quality of Food: Foodborne Spoilers specifically addresses the role of spoilers in food technology and

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how they affect the quality of food. Food spoilers represent a great challenge in food quality, determining the shelf-life of many products as they impact consumer acceptability of taste, texture, aroma, and other perceptions. Divided into four sections, the first

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Section defines microbial spoilage of food, with special emphasis on methods for the evaluation of spoiling phenomena and the status of their regulatory framework, examining both existing regulations and possible gaps. The second section examines spoiling

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Microorganisms, covering a range of common spoilage microorganisms, including pseudomonas, yeasts, and molds and spore formers, as well as less-common spoilers, including lactic acid bacteria and specific spoilage organisms in fish. The third section highlights spoiling

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phenomena within certain food types. Chapters cover dairy, fish, meat, and vegetables, and other products. The final section investigates emerging topics which point to future trends in the research of food spoilers. There is insight into microorganisms resistant to

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preservation, the role of biofilms in food quality, and the link between food safety and food spoilage, with a special emphasis on certain spoiling microorganisms which could be opportunistic pathogens. Written by an international team of leading

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Elaboration, this book provides state-of-the-art coverage of this topic, which is essential to the shelf-life and quality of food. Provides in-depth coverage of the different spoilers which cause the deterioration of foods, including less common spoilers not covered in other

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Publication Includes
dedicated chapters
covering the spoilage
of specific products,
making this book
ideal for those
working in the food
industry Presents a
framework for future
research in the area
of foodborne spoilers

With the help of
leading Quality

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Assurance (QA) and
Quality Control (QC)
microbiology
specialists in Europe,
a complete set of
guidelines on how to
start and implement a
quality system in a
microbiological
laboratory has been
prepared, supported
by the European
Commission through
the Measurement and

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Testing Programme.

The working group included food and water microbiologists from various testing laboratories, universities and industry, as well as statisticians and QA and QC specialists in chemistry. This book contains the outcome of their work. It has been written with the

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Express objective of using simple but accurate wording so as to be accessible to all microbiology laboratory staff. To facilitate reading, the more specialized items, in particular some statistical treatments, have been added as an annex to the book. All QA and QC tools mentioned

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within these

guidelines have been developed and applied by the authors in their own laboratories. All aspects dealing with reference materials and interlaboratory studies have been taken in a large part from the projects conducted within the BCR and

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Measurement and Testing Programmes of the European Commission. With so many different quality control procedures, their introduction in a laboratory would appear to be a formidable task. The authors recognize that each laboratory manager will choose

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the most appropriate procedures, depending on the type and size of the laboratory in question.

Accreditation bodies will not expect the introduction of all measures, only those that are appropriate for a particular laboratory. Features of this book: • Gives

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all quality assurance
and control measures
to be taken, from
sampling to
expression of results

- Provides practical aspects of quality control to be applied both for the analyst and top management
- Describes the use of reference materials for statistical control of methods and use of

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certified reference materials (including statistical tools).

Antimicrobial Food Packaging takes an interdisciplinary approach to provide a complete and robust understanding of packaging from some of the most well-known international experts. This practical

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reference provides basic information and practical applications for the potential uses of various films in food packaging, describes the different types of microbial targets (fungal, bacteria, etc.), and focuses on the applicability of techniques to industry. Tactics on

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the monitoring of microbial activity that use antimicrobial packaging detection of food borne pathogens, the use of biosensors, and testing antimicrobial susceptibility are also included, along with food safety and good manufacturing practices. The book aims to curtail the

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development of
microbiological
contamination of food
through anti-
microbial packaging
to improve the safety
in the food supply
chain. Presents the
science behind anti-
microbial packaging
and films reflecting
advancements in
chemistry,
microbiology, and

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Food science Includes the most up-to-date information on regulatory aspects, consumer acceptance, research trends, cost analysis, risk analysis and quality control
Discusses the uses of natural and unnatural compounds for food safety and defense

Predicting the growth

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and behaviour of microorganisms in food has long been an aim in food microbiology research. In recent years, microbial models have evolved to become more exact and the discipline of quantitative microbial ecology has gained increasing importance for food

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safety management,
particularly as
minimal processing
techniques have
become more widely
used. These
processing methods
operate closer to
microbial death,
survival and growth
boundaries and
therefore require
even more precise
models. Written by a

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team of leading experts in the field, Modelling microorganisms in food assesses the latest developments and provides an outlook for the future of microbial modelling. Part one discusses general issues involved in building models of microbial growth and

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Inactivation in foods, with chapters on the historical background of the field, experimental design, data processing and model fitting, the problem of uncertainty and variability in models and modelling lag-time. Further chapters review the use of quantitative

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Microbiology tools in predictive microbiology and the use of predictive microbiology in risk assessment. The second part of the book focuses on new approaches in specific areas of microbial modelling, with chapters discussing the implications of microbial variability

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in predictive modelling and the importance of taking into account microbial interactions in foods. Predicting microbial inactivation under high pressure and the use of mechanistic models are also covered. The final chapters outline the possibility of incorporating systems

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biology approaches
into food
microbiology.

Modelling
microorganisms in
food is a standard
reference for all those
in the field of food
microbiology.

Assesses the latest
developments in
microbial modelling
Discusses the issues
involved in building

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models of microbial
growth Chapters
review the use of
quantitative
microbiology tools in
predictive
microbiology

Statistical Aspects of
the Microbiological
Examination of Foods,
Third Edition, updates
some important
statistical procedures

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Following intensive collaborative work by many experts in microbiology and statistics, and corrects typographic and other errors present in the previous edition. Following a brief introduction to the subject, basic statistical concepts and procedures are

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described including both theoretical and actual frequency distributions that are associated with the occurrence of microorganisms in foods. This leads into a discussion of the methods for examination of foods and the sources of statistical and practical errors

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associated with the methods. Such errors are important in understanding the principles of measurement uncertainty as applied to microbiological data and the approaches to determination of uncertainty. The ways in which the concept of statistical process

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control developed many years ago to improve commercial manufacturing processes can be applied to microbiological examination in the laboratory. This is important in ensuring that laboratory results reflect, as precisely as possible, the microbiological

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status of

manufactured
products through the
concept and practice
of laboratory
accreditation and
proficiency testing.
The use of properly
validated standard
methods of testing
and the verification of
' in house ' methods
against
internationally

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Validated methods is
of increasing
importance in
ensuring that
laboratory results are
meaningful in relation
to development of
and compliance with
established
microbiological
criteria for foods. The
final chapter of the
book reviews the uses
of such criteria in

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relation to the development of and compliance with food safety objectives. Throughout the book the theoretical concepts are illustrated in worked examples using real data obtained in the examination of foods and in research studies concerned with food safety.

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Includes additional figures and tables together with many worked examples to illustrate the use of specific procedures in the analysis of data obtained in the microbiological examination of foods
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one place Corrects
typographic and
other errors present
in the previous
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Microbiological
Analysis of Foods and
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Environments is a
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Elaboration on food microbiology laboratory applications and is accessible to those with or without a background knowledge in laboratory techniques. Its laboratory procedures are written detailed steps and effective visual

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representations with microbial morphology that are designed to be easily understood. The book provides information about the importance of the characteristics of microorganisms in isolation and enumeration of microorganisms. It is also a source for understanding the

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Characteristics of microorganisms in medicine, the food industry, analysis laboratories, the protection of foods against microbial hazards, and the problems and solutions in medicine and the food industry. Food safety, application of food standards, and

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Identification of microorganisms in a variety of environments depend on the awareness of microorganisms in their sources, making this book useful for many industry professionals.

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Analysis of Foods and
Food Processing
Environments is a

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fundamental and comprehensive resource for anyone interested in different branches of general food microbiology, general microbiology, and clinical microbiology. Includes basic microbiological methods used in the counting of microbial groups from foods

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and other samples

Covers the indicators of pathogenic and spoilage

microorganisms from foods and other samples Incorporates identification of isolated

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