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Food Microbiology Elsevier
The processing of food is no longer simple or straightforward, but is now a highly inter-disciplinary science. A number of new techniques have developed to extend shelf-life, minimize risk, protect the environment, and improve functional, sensory, and nutritional properties. The ever-increasing number of food products and preservation techniques cr
Quality in Frozen Food Springer Science & Business Media
Presents issues in food microbiology.
Food Microbiology John Wiley & Sons
The approach to teaching the concepts of food processing to the undergrad uate food science major has evolved over the past 40 years. In most under graduate food science curricula, food processing has been taught on a commodity basis. In many programs, several courses dealt with processing with emphasis on a different commodity, such as fruits and vegetables, dairy products, meat products, and eggs. In most situations, the emphasis was on the unique characteristics of the commodity and very little empha sis on the common elements associated with processing of the different commodities. Quite often the undergraduate student was allowed to select one or two courses from those offered in order to satisfy the minimum standards suggested by the Institute of Food Technologists. The current 1FT minimum standards suggest that the undergradu ate food science major be required to complete at least one food processing course. The description of this course is as follows: One course with lecture and laboratory which covers general characteristics of raw food materials, principles offood preserva tion, processing factors that influence quality, packaging, water and waste management, and sanitation. Prerequisites: general chemistry, physics, and general microbiology.
Instant Notes for Microbial and Food Biotechnology John Wiley & Sons
Preface Microbial biotechnology and food biotechnology are important disciplines of biotechnology. Microbes are known for their beneficial as well as harmful role in human life. In harmful aspect, microbes are known to spoil the food and causing diseases to humans. In beneficial, microbes play important role in various food developments. A large number of microbes based products and processes are part of continuously expanding food industry. Microbes are well known for their primary and secondary metabolites that have industrial importance particularly in food industry. This book has been designed and written for UG/PG students of Biotechnology, Microbiology, Food Science & Technology, Dairy Technology and related disciplines along with the students preparing for various competitive exams. The content has been designed according to the syllabus of UG/ PG programs. This book will help the readers for instant knowledge gain on the written topics. The book is useful for examination point of view. The topics have been written in concise and easy understandable form. The content of book has been distributed in five sections including (1) Microorganisms and Food, (2) Microbial Food Products, (3) Novel Foods and Ingredients, (4) Food Packaging: Roles and Materials, and (5) Microbial Enzymes in Food Processing Industry. Sample questions and suggested readings have also been given for each section. Broadly, the book covers the relations of microbes with food, food spoilage, food borne microbial diseases, fermented foods, dairy products and novel foods (SCP, water binding agents, microbial polysaccharides, etc.). The book also covered the role of food packaging, packaging materials and their applications. Microbial products are of biological origin and considered safe as compared to synthetic and chemical formulations. The book also focuses on microbial development of food along with novel foods and ingredients. This book covers microbial enzymes along with their perspectives in food industry. We hope, this book will be helpful for quick revisions at the time of examinations and also for conceptual knowledge to the beginners in the area. We will try our best to update and improve the book content as and when required by students. Dr. Mukesh Yadav Dr. Nirmala Sehrawat
A Textbook of Basic and Applied Microbiology New Age International
Vinegars can be considered as acidic products of special importance for the enri- ment of our diet, and resulting from the desired or controlled oxidation of ethanol containing (liquid) substrates. The traditional use and integration of vinegars in numerous cultures can be traced back to ancient times. In fact, the cultural heritage of virtually every civilization includes one or more vinegars made by the souring action (of micro-organisms) following alcoholic fermentation. It has been do- mented that the Egyptians, Sumerians and Babylonians had experience and tech- cal knowledge in making vinegar from barley and any kind of fruit. Vinegar was very popular both in ancient Greece and Rome, where it was used in food prepa- tions and as remedy against a great number of diseases. In Asia, the first records about vinegar date back to the Zhou Dynasty (1027-221 BC) and probably China's ancient rice wines may have originally been derived from fruit, for which (malted) rice was substituted later. The historical and geographical success of vinegars is mainly due to the low technology required for their production, and to the fact that several kinds of raw materials rich in sugars may easily be processed to give vinegar. In addition, vi- gars are well-known and accepted as safe and stable commodities that can be c- sumed as beverages, health drinks or added to food as preservatives or as flavo- ing agents.
Compendium of the Microbiological Spoilage of Foods and Beverages Springer Science & Business Media
Written by the world's leading scientists and spanning over 400 articles in three volumes, the Encyclopedia of Food Microbiology, Second Edition is a complete, highly structured guide to current knowledge in the field. Fully revised and updated, this encyclopedia reflects the key advances in the field since the first edition was published in 1999 The articles in this key work, heavily illustrated and fully revised since the first edition in 1999, highlight advances in areas such as genomics and food safety to bring users 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 fundamental information as well as explaining state-of-the-art scientific discoveries. This book is designed to allow disparate approaches (from farmers to processors to food handlers and consumers) and interests to access accurate and objective information 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 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
Principles of Food Processing CRC Press
The increased emphasis on food safety during the past two decades has decreased the emphasis on the loss of food through spoilage, particularly in developed co- tries where food is more abundant. In these countries spoilage is a commercial issue that affects the pro?t or loss of producers and manufacturers. In lesser developed countries spoilage continues to be a major concern. The amount of food lost to spoilage is not known. As will be evident in this text, stability and the type of spoilage are in?uenced by the inherent properties of the food and many other factors. During the Second World War a major effort was given to developing the te- nologies needed to ship foods to different regions of the world without spoilage. The food was essential to the military and to populations in countries that could not provide for themselves. Since then, progress has been made in improved product formulations, processing, packaging, and distribution systems. New products have continued to evolve, but for many new perishable foods product stability continues to be a limiting factor. Many new products have failed to reach the marketplace because of spoilage issues.
Handbook of Food Preservation Springer Science & Business Media
Indigenous Fermented Foods of South Asia covers the foods of India, Pakistan, Bangladesh, Sri Lanka, Nepal, Bhutan, Maldives, and Afghanistan. For each type of food, its microbiology, biochemistry, biotechnology, quality, and nutritional value is covered in depth.The book discusses numerous topics including various types of fermented foods, their o
Microorganisms in Foods 8 Rajsons Publications Pvt. Ltd.
This volume presents a wide range of new approaches aimed at improving the safety and quality of food products and agricultural commodities. Each chapter provides in-depth information on new and emerging food preservation techniques including those relating to decontamination, drying and dehydration, packaging innovations and the use of botanicals as natural preservatives for fresh animal and plant products. The 28 chapters, contributed by an international team of experienced researchers, are presented in five sections, covering: Novel decontamination techniques Novel preservation techniques Active and atmospheric packaging Food packaging Mathematical modelling of food preservation processes Natural preservatives This title will be of great interest to food scientists and engineers based in food manufacturing and in research establishments. It will also be useful to advanced students of food science and technology.
Indigenous Fermented Foods of South Asia Springer
Yousef and Carlstrom's Food Microbiology: A Laboratory Manual serves as a general laboratory manual for undergraduate and graduate students in food microbiology, as well as a training manual in analytical food microbiology. Focusing on basic skill-building throughout, the Manual provides a review of basic microbiological techniques–media preparation, aseptic techniques, dilution, plating, etc.–followed by analytical methods and advanced tests for food-bourne pathogens. The Manual includes a total of fourteen complete experiments. The first of the Manual's four sections reviews basic microbiology techniques; the second contains exercises to evaluate the microbiota of various foods and enumerate indicator microorganisms. Both of the first two sections emphasize conventional cultural techniques. The third section focuses on procedures for detecting pathogens in food, offering students the opportunity to practice cultural, biochemical, immunoassay, and genetic methods. The final section discusses beneficial microorganisms and their role in food fermentations, concentrating on lactic acid bacteria and their bacteriocins. This comprehensive text also: - Focuses on detection and analysis of food-bourne pathogenic microorganisms like Escherichia coli 0157:H7, Listeria monocytogenes, and Salmonella - Includes color photographs on a companion Web site in order to show students what their own petri plates or microscope slides should look like: http://class.fst.ohio-state.edu/fst636/fst636.htm - Explains techniques in an accessible manner, using flow charts and drawings - Employs a "building block" approach throughout, with each new chapter building upon skills from the previous chapter
Food Microbiology CRC Press
Maintaining the high standard set by the previous bestselling editions, Fundamental Food Microbiology, Fourth Edition presents the most up-to-date information in this rapidly growing and highly dynamic field. Revised and expanded to reflect recent advances, this edition broadens coverage of foodborne diseases to include many new and emerging
Basic Food Microbiology Springer Science & Business Media
Large volume food processing and preparation operations have increased the need for improved sanitary practices from processing to consumption. This trend presents a challenge to every employee in the food processing and food prepara tion industry. Sanitation is an applied science for the attainment of hygienic conditions. Because of increased emphasis on food safety, sanitation is receiving increased attention from those in the food industry. Traditionally, inexperienced

employees with few skills who have received little or no training have been delegated sanitation duties. Yet sanitation employees require intensive training. In the past, these employees, including sanitation program managers, have had only limited access to material on this subject. Technical information has been confined primarily to a limited number of training manuals provided by regulatory agen cies, industry and association manuals, and recommendations from equipment and cleaning compound firms. Most of this material lacks specific information related to the selection of appropriate cleaning methods, equipment, compounds, and sanitizers for maintaining hygienic conditions in food processing and prepara tion facilities. The purpose of this text is to provide sanitation information needed to ensure hygienic practices. Sanitation is a broad subject; thus, principles related to con tamination, cleaning compounds, sanitizers, and cleaning equipment, and specific directions for applying these principles to attain hygienic conditions in food processing and food preparation are discussed. The discussion starts with the importance of sanitation and also includes regulatory requirements and voluntary sanitation programs including additional and updated information on Hazard Analysis Critical Control Points (HACCP).

Who's Who in Food Chemistry Springer Science & Business Media

The second edition of Basic Food Microbiology follows the same general outline as the highly successful first edition. The text has been revised and updated to include as much as possible of the large body of infor mation published since the first edition appeared. Hence, foodborne ill ness now includes listeriosis as well as expanded information about Campylobacter jejuni. Among the suggestions for altering the text was to include flow sheets for food processes. The production of dairy products and beer is now depicted with flow diagrams. In 1954, Herrington made the following statement regarding a review article about lipase that he published in thejournal of Dairy Science: "Some may feel that too much has been omitted; an equal number may feel that too much has been included. So be it." The author is grateful to his family for allowing him to spend the time required for composing this text. He is especially indebted to his partner, Sally, who gave assistance in typing, editing, and proofreading the manuscript. The author also thanks all of those people who allowed the use of their information in the text, tables, and figures. Without this aid, the book would not have been possible. 1 General Aspects of Food BASIC NEEDS Our basic needs include air that contains an adequate amount of oxy· gen, water that is potable, edible food, and shelter. Food provides us with a source of energy needed for work and for various chemical reactions.

Food: Facts and Principles Royal Society of Chemistry

This book presents new and important research in the field of food microbiology. Included in the scope are the following: physiology, genetics, biochemistry, and behaviour of micro-organisms; effects of preservatives, processes, and packaging systems on the microbiology of foods; methods for detection, identification and enumeration of food-borne micro-organisms or microbial toxins; microbiology of food fermentations; predictive microbiology; microbial ecology of foods; microbiological aspects of food safety and microbiological aspects of food spoilage and quality.

A Handbook of Food Packaging McGraw-Hill Companies

The food industry, with its diverse range of products (e.g. short shelf-life foods, modified atmosphere packaged products and minimally processed products) is governed by strict food legislation, and microbiological safety has become a key issue. Legally required to demonstrate 'due diligence', food manufacturers are demanding analytical techniques that are simple to use, cost effective, robust, reliable and can provide results in 'real time'. The majority of current microbiological techniques (classical or rapid), particularly for the analysis of foodborne pathogens, give results that are only of retrospective value and do not allow proactive or reactive measures to be imple mented during modem food production. Rapid methods for microbial analysis need to be considered in the context of modem Quality Assurance (QA) systems. This book addresses microbiologists, biochemists and immunologists in the food industry, the public health sector, academic and research institutes, and manufacturers of kits and instruments. This volume is an up-to-date account of recent developments in rapid food microbiological analysis, current approaches and problems, rapid methods in relation to QA systems, and future perspectives in an intensely active field. P.D.P. Contributors Public Health Laboratory, Royal Preston Hospital, PO Box F.J. Bolton 202, Sharoe Green Lane North, Preston PR2 4HG, UK. D. M. Gibson Ministry of Agriculture, Fisheries and Food, Torry Research Station, 135 Abbey Road, Aberdeen AB9 8DG, Scotland. P.A. Hall Microbiology and Food Safety, Kraft General Foods, 801 Waukegan Road, Glenview, Illinois 60025, USA.

Rapid Analysis Techniques in Food Microbiology John Wiley & Sons

The Food Forum convened a public workshop on February 22-23, 2012, to explore current and emerging knowledge of the human microbiome, its role in human health, its interaction with the diet, and the translation of new research findings into tools and products that improve the nutritional quality of the food supply. The Human Microbiome, Diet, and Health: Workshop Summary summarizes the presentations and discussions that took place during the workshop. Over the two day workshop, several themes covered included: The microbiome is integral to human physiology, health, and disease. The microbiome is arguably the most intimate connection that humans have with their external environment, mostly through diet. Given the emerging nature of research on the microbiome, some important methodology issues might still have to be resolved with respect to undersampling and a lack of causal and mechanistic studies. Dietary interventions intended to have an impact on host biology via their impact on the microbiome are being developed, and the market for these products is seeing tremendous success. However, the current regulatory framework poses challenges to industry interest and investment.

Food Microbiology Academic Press

This widely acclaimed text covers the whole field of modern food microbiology. Now in its second edition, it has been revised and updated throughout and includes new sections on stress response, Mycobacterium spp., risk analysis and new foodborne health problems such as BSE. Food Microbiology covers the three main aspects of interaction between micro-organisms and food - spoilage, foodborne illness and fermentation - and the positive and negative features that result. It discusses the factors affecting the presence of micro-organisms in food and their capacity to survive and grow. Also included are recent developments in procedures used to assay and control the microbiological quality of food. Food Microbiology presents a thorough and accessible account of this increasingly topical subject, and is an ideal text for undergraduate courses in the biological sciences, biotechnology and food science. It will also be valuable as a reference for lecturers and researchers in these areas.

Food Science John Wiley & Sons

This is the second edition of a successful title first published in 1983 and now therefore a decade out of date. The authors consider the development of the right package for a particular food in a particular market, from the point of view of the food technologist, the packaging engineer and those concerned with marketing. While the original format has been retained, the contents have been thoroughly revised to take account of the considerable advances made in recent years in the techniques of food processing, packaging and distribution. While efficient packaging is even more a necessity for every kind of food, whether fresh or processed, and is an essential link between the food producer and the consumer, the emphasis on its several functions has changed. Its basic function is to identify the product and ensure that it travels safely through the distribution system to the consumer. Packaging designed and constructed solely for this purpose adds little or nothing to the value of the product, merely preserving farm or processor freshness or preventing physical damage, and cost effectiveness is the sole criterion for success. If, however, the packaging facilitates the use of the product, is reusable or has an after-use, some extra value can be added to justify the extra cost and promote sales. Many examples of packaging providing such extra value can be cited over the last decade.

Practical Food Microbiology CRC Press

Microorganisms in Foods 8: Use of Data for Assessing Process Control and Product Acceptance is written by the International Commission on Microbiological Specifications for Foods with assistance from a limited number of consultants. The purpose of this book is to provide guidance on appropriate testing of food processing environments, processing lines, and finished product to enhance the safety and microbiological quality of the food supply. Microorganisms in Foods 8 consists of two parts. Part I, Principles of Using Data in Microbial Control, builds on the principles of Microorganisms in Foods 7: Microbiological Testing in Food Safety Management (2002), which illustrates how HACCP and Good Hygienic Practices (GHP) provide greater assurance of safety than microbiological testing, but also identifies circumstances where microbiological testing may play a useful role. Part II, Specific Applications to Commodities, provides practical examples of criteria and other tests and is an updated and expanded version of Part II of Microorganisms in Foods 2: Sampling for Microbiological Analysis: Principles and Specific Applications (2nd ed. 1986). Part II also builds on the 2nd edition of Microorganisms in Foods 6: Microbial Ecology of Food Commodities (2005) by identifying appropriate tests to evaluation the effectiveness of controls.

Food Microbiology Springer Science & Business Media

The main approaches to the investigation of food microbiology in the laboratory are expertly presented in this, the third edition of the highly practical and well-established manual. The new edition has been thoroughly revised and updated to take account of the latest legislation and technological advances in food microbiology, and offers a step-by-step guide to the practical microbiological examination of food in relation to public health problems. It provides 'tried and tested' standardized procedures for official control laboratories and those wishing to provide a competitive and reliable food examination service. The Editors are well respected, both nationally and internationally, with over 20 years of experience in the field of public health microbiology, and have been involved in the development of food testing methods and microbiological criteria. The Public Health Laboratory Service (PHLS) has provided microbiological advice and scientific expertise in the examination of food samples for more than half a century. The third edition of Practical Food Microbiology: Includes a rapid reference guide to key microbiological tests for specific foods Relates microbiological assessment to current legislation and sampling plans Includes the role of new approaches, such as chromogenic media and phage testing Discusses both the theory and methodology of food microbiology Covers new ISO, CEN and BSI standards for food examination Includes safety notes and hints in the methods