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The final two units go over food sanitation, control, inspection and foods in relation to the diseases that they may spread if they are left unchecked. Food Microbiology is in its 4th revised edition and was authored by William Frazier and Dennis Westhoff. It has been in publication since 1988 and was published as a hardcover by McGraw-Hill Inc.

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Food Microbiology By Frazier

William C. Frazier, Former Professor Emeritus of Bacteriology University of Wisconsin - Madison, USA. Dennis C. Westhoff, Professor of Food Science and Chairman of Department of Animal Sciences, University of Maryland. N.M. Vanitha, Assistant Professor, Department of Microbiology, St. Joseph's College.

Abstract: Basic principles of food microbiology are explored for college students and workers in food industry related fields. Major topic areas are: food and microorganisms; principles of food preservation, contamination, preservation, and spoilage of different kinds of foods; foods and enzymes produced by microorganisms; foods in relation to disease; and food sanitation, control, and

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inspection.

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.

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Principles of Laboratory Food Microbiology serves as a general laboratory guide for individuals in quality control, quality assurance, sanitation, and food production who need to increase their knowledge and skills in basic and applied food microbiology and food safety. This is a very useful book for food industry personnel with little or no background in microbiology or who need a refresher course in basic microbiological principles and laboratory techniques. Focusing on basic skill-building throughout, the book provides a review of basic microbiological techniques — media preparation, aseptic techniques, dilution, plating, etc. — followed by analytical methods and advanced tests for food-borne pathogens. It reviews basic microbiology techniques to evaluate the microbiota of various foods and enumerate indicator microorganisms. It emphasize on conventional cultural techniques. It also focuses on procedures for detecting pathogens in food, offering students the opportunity to practice cultural and biochemical methods. The final section discusses beneficial microorganisms and their role in food fermentations, concentrating on lactic acid bacteria, acetic acid bacteria and yeast. It provides an ideal text companion for an undergraduate or graduate laboratory course, offering professors an authoritative frame of reference for their own supplementary materials and to the food processing industry personnel, Government and private organization linked with food processing and microbial quality of the processed product. The book is an essential text for microbiologists working in the food industry, quality assurance personnel and academic researchers.

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Food Microbiology by Adams and Moss has been a popular textbook since it was first published in 1995. Now in its fourth edition, Peter McClure joins the highly successful authorship in order to bring the book right up to date. Maintaining its general structure and philosophy to encompass modern food microbiology, this new edition provides updated and revised individual chapters and uses new examples to illustrate incidents with particular attention being paid to images. Thorough and accessible, it is designed for students in the biological sciences, biotechnology and food science as well as a valuable resource for researchers, teachers and practising food microbiologists.

Although chemical engineering and food technology are subject areas closely related to food processing systems and food plant design, coverage of the design of food plants is often sporadic and inadequately addressed in food technology and engineering books. Some books have attempted to treat food engineering from this dual point of view but, most have not achieved balanced coverage of the two. Focusing on food processing, rather than chemical plants, Food Plant Design presents precise design details with photos and drawings of different types of food processing plants, including food processing systems, refrigeration and steam systems, conveying systems, and buildings. The authors discuss the subject in an ordered format that gives you the tools to produce food products with minimum cost. Including modeling procedures for food processing systems and auxiliary systems, they elucidate synthesis techniques and procedures. Using a clear

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structure for different levels of information and data on different food processing alternatives, the book outlines solutions to plant design problems in the context of overall optimization of an agro-industrial system and corresponding food chain. It provides the work procedures and techniques for solving the design problems of a food processing plant and in making a defined food product.

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