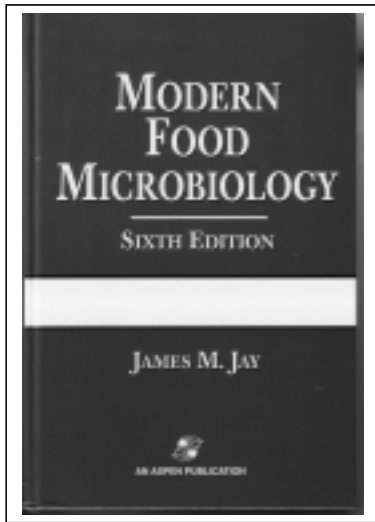


MODERN FOOD MICROBIOLOGY



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This book focuses on the general biology of the microorganisms that are found in foods. Meat processors may find this book useful to determine critical limits for their critical control points (CCPs) throughout their HACCP plans. This book may also provide the decision-making documents required with the selection and development of CCPs to support HACCP decisions. The book covers the following topics:

- Chapter 1 – History of Microorganisms in Food
- Chapter 2 – Taxonomy, Role, and Significance of Microorganisms in Foods
- Chapter 3 – Intrinsic and Extrinsic Parameters of Foods that Affect Microbial Growth
- Chapter 4 – Fresh Meats and Poultry
- Chapter 5 – Processed Meats
- Chapter 6 – Seafoods
- Chapter 7 – Fermentation and Fermented Dairy Products
- Chapter 8 – Fruit and Vegetable Products: Whole, Fresh-Cut, and Fermented
- Chapter 9 – Miscellaneous Food Products
- Chapter 10 – Culture, Microscopic, and Sampling Methods
- Chapter 11 – Physical, Chemical, Molecular, and Immunological Methods
- Chapter 12 – Bioassay and Related Methods
- Chapter 13 – Food Preservation with Chemicals
- Chapter 14 – Food Preservation with Modified Atmospheres
- Chapter 15 – Radiation Preservation of Foods and Nature of Microbial Radiation Resistance
- Chapter 16 – Low-Temperature Food Preservation and Characteristics of Psychotropic Microorganisms
- Chapter 17 – High-Temperature Food Preservation and Characteristics of Thermophilic Microorganisms
- Chapter 18 – Preservation of Foods by Drying
- Chapter 19 – Other Food Preservation Methods
- Chapter 20 – Indicators of Food Microbial Quality and Safety
- Chapter 21 – The HACCP System and Food Safety
- Chapter 22 – Introduction to Foodborne Pathogens
- Chapter 23 – Staphylococcal Gastroenteritis
- Chapter 24 – Food Poisoning Caused by Gram-Positive Sporeforming Bacteria

Chapter 25 – Foodborne Listeriosis

Chapter 26 – Foodborne Gastroenteritis Caused by Salmonella and Shigella

Chapter 27 – Foodborne Gastroenteritis Caused by Escherichia coli

Chapter 28 – Foodborne Gastroenteritis Caused by Vibrio, Yersinia, and Campylobacter Species

Chapter 29 – Foodborne Animal Parasites

Chapter 30 – Mycotoxins

Chapter 31 – Viruses and Some Other Proven and Suspected Foodborne Biohazards