

Predictive Microbiology Theory And Application Is It All

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*Understanding and
Measuring the Shelf-Life
of Food* - R. Steele

2004-05-10

The shelf-life of a product is critical in determining both its

quality and profitability. This important collection reviews the key factors in determining shelf-life and how it can be measured. Part one

examines the factors affecting shelf-life and spoilage, including individual chapters on the major types of food spoilage, the role of moisture and temperature, spoilage yeasts, the Maillard reaction and the factors underlying lipid oxidation. Part two addresses the best ways of measuring the shelf-life of foods, with chapters on modelling food spoilage, measuring and modelling glass transition, detecting spoilage yeasts, measuring lipid oxidation, the design and validation of shelf-life tests and the use of accelerated shelf-life tests. Understanding and measuring the shelf-life of food is an important reference for all those concerned with extending the shelf-life of food. Reviews the key factors in determining shelf-

life and how they can be measured Examines the importance of the shelf-life of a product in determining its quality and profitability Brings together the leading international experts in the field

Modeling Microbial Responses in Food -

Robin C. McKellar

2003-12-29

The first state-of-the-art review of this dynamic field in a decade, Modeling Microbial Responses in Foods provides the latest information on techniques in mathematical modeling of microbial growth and survival. The comprehensive coverage includes basic approaches such as improvements in the development of primary and secondary models, statistical

Modern Food Microbiology

- James M. Jay

2008-02-05

With thirty revised and updated chapters the new edition of this classic text brings benefits to professors and students alike who will find new sections on many topics concerning modern food microbiology. This authoritative book builds on the trusted and established sections on food preservation by modified atmosphere, high pressure and pulsed electric field processing. It further covers food-borne pathogens, food regulations, fresh-cut produce, new food products, and risk assessment and analysis. In-depth references, appendixes, illustrations, index and thorough updating of taxonomies make this an essential for every food scientist.

Resistant Starch - Yong-Cheng Shi 2013-09-06

The discovery of resistant starch is

considered one of the major developments in our understanding of the importance of carbohydrates for health in the past twenty years.

Resistant starch, which is resistant to digestion and absorption in the human small intestine with complete or partial fermentation in the large intestine, is naturally present in foods. *Resistant Starch: Sources, Applications and Health Benefits* covers the intrinsic and extrinsic sources of resistant starch in foods, and compares different methods of measuring resistant starch and their strengths and limitations.

Applications in different food categories are fully covered, with descriptions of how resistant starch performs in bakery, dairy, snack, breakfast cereals,

pasta, noodles, confectionery, meat, processed food and beverage products.

Shelf Life - Dominic Man
2022-01-25

Shelf life, a term recognised in EU/UK food legislation, may be defined as the period of time for which a food product will remain safe and fit for use, provided that it is kept in defined storage conditions. During this period, the product should retain its desired sensory, chemical, physical, functional and microbiological characteristics, as well as accurately comply with any nutritional information printed on the label. Shelf life therefore refers to a number of different aspects; each food product has a microbiological shelf life, a chemical shelf life, and a sensory (or

organoleptic) shelf life. These categories reflect the different ways in which a food product will deteriorate over time. Ultimately the shelf life of a food product is intended to reflect the overall effect of these different aspects. Shelf life has always been an important facet of industrial food preparation and production, as food and drink are often produced in one area and then distributed to other areas for retailing and consumption. Globalised distribution and supply chains make it imperative that food should survive the transit between producer and consumer – as a perishable commodity, food carries a high risk of spoilage. As such, a realistic, workable and reproducible shelf life has to be determined every time a new food

product is developed and marketed; shelf life determination of food has become an integral part of food safety, quality assurance, product development, marketing, and consumer behaviour. Dominic Mans Shelf Life, now in a revised and updated second edition, encompasses the core considerations about shelf life. Section 1 introduces shelf life, describes its relationship to food safety, and provides answers to the frequently asked questions around shelf life determination and testing which are a managers chief concerns. Section 2 covers the science of the various ways in which food deteriorates and spoils, including the physical, chemical and microbiological changes. Section 3 looks at shelf life in practice, using

case studies of different products to illustrate how shelf life may be determined in real life settings. This book will be invaluable to both practitioners and students in need of a succinct and comprehensive overview of shelf life concerns and topics.

Handbook of Food Safety Engineering - Da-Wen Sun
2011-11-03

This book presents a comprehensive and substantial overview of the emerging field of food safety engineering, bringing together in one volume the four essential components of food safety: the fundamentals of microbial growth food safety detection techniques microbial inactivation techniques food safety management systems Written by a team of highly active international experts

with both academic and professional credentials, the book is divided into five parts. Part I details the principles of food safety including microbial growth and modelling. Part II addresses novel and rapid food safety detection methods. Parts III and IV look at various traditional and novel thermal and non-thermal processing techniques for microbial inactivation. Part V concludes the book with an overview of the major international food safety management systems such as GMP, SSOP, HACCP and ISO22000.

Enterobacter Sakazakii and Other Microorganisms in Powdered Infant Formula - Organisation mondiale de la santé 2004

Cases of listeriosis appear to be predominantly associated

with ready-to-eat products. FAO and WHO have undertaken a risk assessment of *Listeria monocytogenes* in ready-to-eat foods, prepared and reviewed by an international team of scientists. Input was received from several international fora including expert consultations and Codex Alimentarius committee meetings as well as via public and peer review. This technical report provides complete documentation of the risk assessment, the approaches taken, the data and methodology used, and the results. It also contains four example assessments addressing the risk of listeriosis associated with fresh milk, ice cream, fermented meats and cold-smoked fish. These products were selected to represent typical classes of ready-to-eat products.

Foodborne Pathogens -

Clive de W Blackburn

2009-06-30

Effective control of pathogens continues to be of great importance to the food industry. The first edition of Foodborne pathogens quickly established itself as an essential guide for all those involved in the management of microbiological hazards at any stage in the food production chain. This major edition strengthens that reputation, with extensively revised and expanded coverage, including more than ten new chapters. Part one focuses on risk assessment and management in the food chain. Opening chapters review the important topics of pathogen detection, microbial modelling and the risk assessment procedure. Four new chapters on

pathogen control in primary production follow, reflecting the increased interest in safety management early in the food chain. The fundamental issues of hygienic design and sanitation are also covered in more depth in two extra chapters. Contributions on safe process design and operation, HACCP and good food handling practice complete the section. Parts two and three then review the management of key bacterial and non-bacterial foodborne pathogens. A new article on preservation principles and technologies provides the context for following chapters, which discuss pathogen characteristics, detection methods and control procedures, maintaining a practical focus. There is expanded coverage of non-

bacterial agents, with dedicated chapters on gastroenteritis viruses, hepatitis viruses and emerging viruses and foodborne helminth infections among others. The second edition of *Foodborne pathogens: hazards, risk analysis and control* is an essential and authoritative guide to successful pathogen control in the food industry. Strengthens the highly successful first edition of *Foodborne pathogens* with extensively revised and expanded coverage. Discusses risk assessment and management in the food chain. New chapters address pathogen control, hygiene design and HACCP. Addresses preservation principles and technologies focussing on pathogen characteristics, detection methods and control procedures.

Foodborne Diseases - Dean O. Cliver 2002-11
Publisher Description
Water Activity in Foods - Gustavo V. Barbosa-Cánovas 2020-05-12
This second edition of *Water Activity in Foods* furnishes those working within food manufacturing, quality control, and safety with a newly revised guide to water activity and its role in the preservation and processing of food items. With clear, instructional prose and illustrations, the book's international team of contributors break down the essential principles of water activity and water-food interactions, delineating water's crucial impact upon attributes such as flavor, appearance, texture, and shelf life. The updated and expanded second edition continues to offer an authoritative overview

of the subject, while also broadening its scope to include six newly written chapters covering the latest developments in water activity research. Exploring topics ranging from deliquescence to crispness, these insightful new inclusions complement existing content that has been refreshed and reconfigured to support the food industry of today.

Food Process Engineering and Quality Assurance -

C.O. Mohan 2018-02-28

This new book, Food Process Engineering and Quality Assurance, provides an abundance of valuable new research and studies in novel technologies used in food processing and quality assurance issues of food. The 750-page book gives a detailed technical and scientific background of various food processing

technologies that are relevant to the industry. The food process related application of engineering technology involves interdisciplinary teamwork, which, in addition to the expertise of interdisciplinary engineers, draws on that of food technologists, microbiologists, chemists, mechanical engineers, biochemists, geneticists, and others. The processes and methods described in the book are applicable to many areas of the food industry, including drying, milling, extrusion, refrigeration, heat and mass transfer, membrane-based separation, concentration, centrifugation, fluid flow and blending, powder and bulk-solids mixing, pneumatic conveying, and process

modeling, monitoring, and control. Food process engineering know-how can be credited with improving the conversion of raw foodstuffs into safe consumer products of the highest possible quality. This book looks at advanced materials and techniques used for, among other things, chemical and heat sterilization, advanced packaging, and monitoring and control, which are essential to the highly automated facilities for the high-throughput production of safe food products. With contributions from prominent scientists from around the world, this volume provides an abundance of valuable new research and studies on novel technologies used in food processing and quality assurance issues. It gives a detailed technical and scientific background of

various food processing technologies that are relevant to the industry. Special emphasis is given to the processing of fish, candelilla, dairy, and bakery products. Rapid detection of pathogens and toxins and application of nanotechnology in ensuring food safety are also emphasized. Key features:

- Presents recent research development with applications
- Discusses new technology and processes in food process engineering
- Provides several chapters on candelilla (which is frequently used as a food additive but can also be used in cosmetics, drugs, etc.), covering its characteristics, common uses, geographical distribution, and more

Food Engineering Handbook - Theodoros Varzakas 2014-12-02

Food Engineering Handbook: Food Engineering Fundamentals provides a stimulating and up-to-date review of food engineering phenomena. Combining theory with a practical, hands-on approach, this book covers the key aspects of food engineering, from mass and heat transfer to steam and boilers, heat exchangers, diffusion, and absorption. A complement to Food Engineering Handbook: Food Process Engineering, this text: Explains the interactions between different food constituents that might lead to changes in food properties Describes the characterization of the heating behavior of foods, their heat transfer, heat exchangers, and the equipment used in each food engineering method Discusses rheology,

fluid flow, evaporation, and distillation and includes illustrative case studies of food behaviors Presenting cutting-edge information, Food Engineering Handbook: Food Engineering Fundamentals is an essential reference on the fundamental concepts associated with food engineering today.

Quantitative

Microbiology in Food

Processing - Anderson de Souza Sant'Ana

2016-12-15

Microorganisms are essential for the production of many foods, including cheese, yoghurt, and bread, but they can also cause spoilage and diseases.

Quantitative

Microbiology of Food

Processing: Modeling the Microbial Ecology

explores the effects of food processing techniques on these microorganisms, the

microbial ecology of food, and the surrounding issues concerning contemporary food safety and stability. Whilst literature has been written on these separate topics, this book seamlessly integrates all these concepts in a unique and comprehensive guide. Each chapter includes background information regarding a specific unit operation, discussion of quantitative aspects, and examples of food processes in which the unit operation plays a major role in microbial safety. This is the perfect text for those seeking to understand the quantitative effects of unit operations and beyond on the fate of foodborne microorganisms in different foods. Quantitative Microbiology of Food Processing is an

invaluable resource for students, scientists, and professionals of both food engineering and food microbiology. *Shelf Life Evaluation of Foods* - Dominic Man
2000-07-31

The best-selling first edition of this contributed book established itself as a highly practical and authoritative source of information on shelf-life evaluation. Every food manufacturer is concerned about shelf life, as are the major retailers and ingredient suppliers. Increasing consumer interest in food safety, quality and date marking, competitive pressures from retailers and extensive legislative changes have combined to give this subject new significance. A proper evaluation of shelf life must be grounded on sound scientific principles, supported by

up-to-date techniques. This book begins with six chapters reviewing the principles of shelf-life evaluation, followed by ten chapters on a number of selected food products such as chilled yogurt and other dairy desserts, seafood, and meat. The latest edition has been expanded to include new chapters on HACCP, preservation technology and shelf life, and minimally processed, ready-to-eat ambient-stable meat products. Sufficient information on the principles and practice of shelf life evaluation has been included for the beginner as well as for those who are more experienced in this area.

**Risk Assessment of
Listeria Monocytogenes
in Ready-to-eat Foods -
World Health
Organization 2004
Cases of listeriosis**

appear to be predominantly associated with ready-to-eat products. FAO and WHO have undertaken a risk assessment of *Listeria monocytogenes* in ready-to-eat foods, prepared and reviewed by an international team of scientists. Input was received from several international fora including expert consultations and Codex Alimentarius committee meetings as well as via public and peer review. This technical report provides complete documentation of the risk assessment, the approaches taken, the data and methodology used, and the results. It also contains four example assessments addressing the risk of listeriosis associated with fresh milk, ice cream, fermented meats and cold-smoked fish. These products were selected to represent

typical classes of ready-to-eat products.

Emerging Infectious Diseases - 1997

Chilled Foods - M. Brown
2008-09-24

The key requirements for chilled food products are good quality and microbiological safety at the point of consumption. The first edition of Chilled foods quickly established itself as the standard work on these issues. This major new edition strengthens that reputation, with extensively revised and expanded coverage (including more than ten new chapters) and significant participation from those in the chilled food industry to increase the publication's relevance to practitioners. The introduction discusses key trends and influences in the chilled foods market.

Part one explores the critical importance of raw material selection and packaging materials in final product quality, with expanded coverage of particular ingredients such as fish, cheese and poultry and a new contribution on chilled food packaging materials and technologies. Part two focuses on technologies and processes in the supply chain, with entirely new chapters on refrigeration, storage and transport and non-microbial hazards such as allergens, among others. Alongside are updated chapters on the important topics of hygienic design, cleaning and disinfection and temperature monitoring and measurement. Part three covers microbiological hazards, with new chapters on predictive microbiology and conventional and

rapid analytical microbiology. The final part contains three new chapters devoted to essential issues in safety and quality management, such as shelf-life, quality and consumer acceptability. A wholly updated chapter on legislation and criteria completes the volume. Extensively revised and expanded, the third edition of Chilled foods is an essential reference for professionals involved in the manufacture of chilled food products. Reviews key trends and influences in the chilled food market Explores the importance of raw material selection and packaging materials in final product quality Discusses technologies and processes in the supply chain, focusing on refrigeration, storage and transport

Microbiological Risk

Assessment in Food

Processing - M. Brown
2002-09-26

Microbiological risk assessment (MRA) is one of the most important recent developments in food safety management. Adopted by Codex Alimentarius and many other international bodies, it provides a structured way of identifying and assessing microbiological risks in food. Edited by two leading authorities, and with contributions by international experts in the field, Microbiological risk assessment provides a detailed coverage of the key steps in MRA and how it can be used to improve food safety. The book begins by placing MRA within the broader context of the evolution of international food safety standards. Part one introduces the key steps in MRA

methodology. A series of chapters discusses each step, starting with hazard identification and characterisation before going on to consider exposure assessment and risk characterisation. Given its importance, risk communication is also covered. Part two then considers how MRA can be implemented in practice. There are chapters on implementing the results of a microbiological risk assessment and on the qualitative and quantitative tools available in carrying out a MRA. It also discusses the relationship of MRA to the use of microbiological criteria and another key tool in food safety management, Hazard Analysis and Critical Control Point (HACCP) systems. With its authoritative coverage of both principles and key

issues in implementation, Microbiological risk assessment in food processing is a standard work on one of the most important aspects of food safety management. Provides a detailed coverage of the key steps in microbiological risk assessment (MRA) and how it can be used to improve food safety Places MRA within the broader context of the evolution of international food safety standards Introduces the key steps in MRA methodology, considers exposure assessment and risk characterisation, and covers risk communication

Advanced Quantitative Microbiology for Foods and Biosystems - Micha Peleg 2006-04-12 Presenting a novel view of the quantitative modeling of microbial growth and inactivation

patterns in food, water, and biosystems, *Advanced Quantitative Microbiology for Foods and Biosystems: Models for Predicting Growth and Inactivation* describes new models for estimating microbial growth and survival. The author covers traditional and alternative models, thermal and non-thermal preservation, water disinfection, microbial dose response curves, interpretation of irregular count records, and how to estimate the frequencies of future outbursts. He focuses primarily on the mathematical forms of the proposed alternative models and on the rationale for their introduction as substitutes to those currently in use. The book provides examples of how some of the methods can be implemented to follow or

predict microbial growth and inactivation patterns, in real time, with free programs posted on the web, written in MS Excel, and examples of how microbial survival parameters can be derived directly from non-isothermal inactivation data and then used to predict the efficacy of other non-isothermal heat treatments. Featuring numerous illustrations, equations, tables, and figures, the book elucidates a new approach that resolves several outstanding issues in microbial modeling and eliminates inconsistencies often found in current methods.

Natural Antimicrobials in Food Safety and Quality - Mahendra Rai
2011

The demands of producing high quality, safe (pathogen-free) food

rely increasingly on natural sources of antimicrobials to inhibit food spoilage organisms and food-borne pathogens and toxins. Discovery and development of new antimicrobials from natural sources for a wide range of application requires that knowledge of traditional sources for food antimicrobials is combined with the latest technologies in identification, characterization and application. This book explores some novel, natural sources of antimicrobials as well as the latest developments in using well-known antimicrobials in food. Covering antimicrobials derived from microbial sources (bacteriophages, bacteria, algae, fungi), animal-derived products (milk proteins, chitosan, reduction of

biogenic amines), plants and plant-products (essential oils, phytochemicals, bioactive compounds), this book covers the development and use of natural antimicrobials for processed and fresh food products. New and emerging technologies concerning antimicrobials are also discussed.

Exposure Assessment of Microbiological Hazards in Food - World Health Organization 2008

The guidelines aim to provide a practical framework and approach for undertaking exposure assessment of microbiological hazards (bacteria, fungi, viruses, protozoa and microbial toxins) in foods in the context of a risk assessment or as a stand-alone process.

Processing Effects on Safety and Quality of Foods - Enrique Ortega-Rivas 2009-10-08

Covers a Host of Groundbreaking Techniques Thermal processing is known to effectively control microbial populations in food, but the procedure also has a downside—it can break down the biochemical composition of foods, resulting in a marked loss of sensory and nutritional quality. Processing Effects on Safety and Quality of Foods delineates three decades of advances made in processing techniques that produce microbiologically safe foods, while maintaining their sensory and nutritive properties. Addresses the Entire Food Processing Industry With an international team of more than 35 renowned contributors, this book presents evaluation techniques that yield reliable estimations of microbiological, physicochemical,

nutritive, and sensory characteristics. Each chapter discusses the processing effects of relevant technologies and includes the basics of microbial kinetics, sensory evaluation, and the perception of food quality. A sampling of the techniques covered: Hermetically sealed containers Acrylamide formation Dried foods Irradiated foods Pressure-assisted thermal processing Pulsed electric field processing Processing Effects on Safety and Quality of Foods addresses the entire food processing industry, including food modeling, optimization, and proper design of manufacturing plants. It is the first of its kind—a single, sound reference that explores all of the different aspects involved in evaluating processing effects in food safety

and quality.

International Food Safety Handbook - Kees Van der Heijden
2019-07-05

Covers all aspects of food safety--science, regulation, and labeling requirements--

integrating major developments in the fields of toxicology, analytical chemistry, microbiology, hygiene, and nutrition. Designed to be a reference that bridges the gaps between science, regulation and control of food safety. While this might have been a rather ambitious aim, in putting together this book, the editors have certainly succeeded in gathering a group of experts from industry, government agencies, academia, consumer groups and the media whose knowledge and expertise reflect the complex and multisectoral/multidisciplinary nature of food

safety." ---Food Science and Technology

Computer Methods for Estimating Probability of Botulinum Toxin Production in Pasteurized Process Cheese - Wei Zhang 2005

Food and Beverage Stability and Shelf Life
- David Kilcast
2011-04-08

Ensuring that foods and beverages remain stable during the required shelf life is critical to their success in the market place, yet companies experience difficulties in this area. Food and beverage stability and shelf life provides a comprehensive guide to factors influencing stability, methods of stability and shelf life assessment and the stability and shelf life of major products. Part one describes important food and beverage quality deterioration processes,

including microbiological spoilage and physical instability. Chapters in this section also investigate the effects of ingredients, processing and packaging on stability, among other factors. Part two describes methods for stability and shelf life assessment including food storage trials, accelerated testing and shelf life modelling. Part three reviews the stability and shelf life of a wide range of products, including beer, soft drinks, fruit, bread, oils, confectionery products, milk and seafood. With its distinguished editors and international team of expert contributors, Food and beverage stability and shelf life is a valuable reference for professionals involved in quality assurance and product

development and researchers focussing on food and beverage stability. A comprehensive guide to factors influencing stability, methods of stability and shelf life assessment and the stability and shelf life of major products Describes important food and beverage quality deterioration processes exploring microbiological spoilage and physical instability Investigate the effects of ingredients, processing and packaging on stability and documents methods for stability and shelf life assessment

Shelf Life Assessment of Food - Maria Cristina Nicoli 2012-05-11

Determining accurate shelf life data for foods is essential for assuring food quality and protecting consumers from the effects of degradation. With a

proper balance of theory and practical examples, Shelf Life Assessment of Food presents the essential criteria and current methodologies for obtaining accurate and reliable shelf life dating. Defining the process through a series of sequential steps, the book assists and supports researchers and food industry operators in planning a shelf life study that best suits their needs. Offering an integrated view of the present status of shelf life assessment, the book covers: Definitions, basic concepts, and regulatory aspects of food shelf life The shelf life assessment process, including preliminary steps, testing, modeling, and monitoring Methods for determining acceptability limits Critical indicators in shelf life assessment Real-time and

accelerated shelf life testing Microbial indicators for shelf life prediction and determination Survival analysis methodologies and their role in modeling shelf life The effect of packaging materials properties in food shelf life assessment The book concludes with a series of case studies involving fresh-cut apple slices, fruit juices, frozen pasta, cheese breadsticks, coffee, frozen shrimp, and fruit-based noncarbonated soft drinks. Each case study begins with a brief presentation of the product and the problem most relevant to the product's shelf life. The studies first define acceptability limits and identify the indicators of quality loss. Next, the book examines expiration time assessment by

instrumental or sensory tools. Providing researchers and food industry operators with up-to-date data and procedures, this volume surveys the most critical factors and methods for obtaining accurate and reliable shelf life dating.

HACCP in Meat, Poultry, and Fish Processing - A. M. Pearson 2012-12-06

The RACCP (hazard analysis critical control point) concept for food products was an outgrowth of the US space program with the demand for a safe food supply for manned space flights by the National Aeronautics and Space Administration (NASA). The original work was carried out by the Pillsbury Company under the direction of Roward E. Bauman, who as the author of chapter 1 describes the evolution of the RACCP system and its adaptation to foods.

The second chapter discusses the adoption of RACCP principles and explains how they fit into the USDA and FDA meat, poultry and seafood inspection systems. The next chapter discusses how RACCP principles can be extended to production of meat, poultry and seafoods, a most important area involved in producing a safe food supply. Chapter 4 deals with the use of RACCP in controlling hazards encountered in slaughtering and distribution of fresh meat and poultry, while chapter 5 discusses the problem - both spoilage and hazards - involved in processing and distribution of meat, poultry and seafood products. Chapter 6 covers the entire area of fish and seafoods, including both fresh and processed products from the standpoints of

spoilage and hazards.

**Seafood Safety,
Processing, and
Biotechnology -**

Fereidoon Shahidi
2020-08-19

Research and development of seafood continues to be productive in terms of new and improved products for both food and non-food purposes. The use of biotechnology, microbiology, computer modeling and advanced analytical techniques has led to improvements in processing and product safety. This recent book provides extensive new information on these developments. The 25 reports were prepared by food scientists specializing in seafood. The reports are well illustrated with numerous schematics and some micrographs. Extensive reference data is provided in tables and graphs.

**Handbook of Seafood
Quality, Safety and
Health Applications -**

Cesarettin Alasalvar
2011-06-15

The global market for seafood products continues to increase year by year. Food safety considerations are as crucial as ever in this sector, and higher standards of quality are demanded even as products are shipped greater distances around the world. The current global focus on the connection between diet and health drives growth in the industry and offers commercial opportunities on a number of fronts. There is great interest in the beneficial effects of marine functional compounds such as omega-3 polyunsaturated fatty acids. Seafoods are well-known as low calorie foods, and research continues into

the nutritional effects on, for example, obesity and heart disease. In addition, by-products of marine food processing can be used in nutraceutical applications. This book is a resource for those interested in the latest advances in the science and technology of seafood quality and safety as well as new developments in the nutritional effects and applications of marine foods. It includes chapters on the practical evaluation of seafood quality; novel approaches in preservation techniques; flavour chemistry and analysis; textural quality and measurement; packaging; the control of food-borne pathogens and seafood toxins. New research on the health-related aspects of marine food intake are covered, as well as the use of seafoods as

sources of bioactives and nutraceuticals. The book is directed at scientists and technologists in academia, government laboratories and the seafood industries, including quality managers, processors and sensory scientists.

Predictive Microbiology

- Thomas Alexander McMeekin 1993

Four authors with backgrounds in food microbiology, food chemistry, mathematics, and statistics, explain how techniques of predictive microbiology can allow an objective evaluation of the effects of processing, distribution, and storage on the microbiological safety and quality of foods. The trick is to understand the microbial ecology of a process or of a food at a particular point in the chain, then use

mathematical relationships between microbial growth and the expected environmental conditions, to predict the growth or survival of selected organisms.

Annotation copyright by Book News, Inc., Portland, OR

Predictive Microbiology in Foods - Fernando

Perez-Rodriguez

2012-12-12

Predictive microbiology is a recent area within food microbiology, which studies the responses of microorganisms in foods to environmental factors (e.g., temperature, pH) through mathematical functions. These functions enable scientists to predict the behavior of pathogens and spoilage microorganisms under different combinations of factors. The main goal of predictive models in food science is to assure both food safety and food quality.

Predictive models in foods have developed significantly in the last 20 years due to the emergence of powerful computational resources and sophisticated statistical packages. This book presents the concepts, models, most significant advances, and future trends in predictive microbiology. It will discuss the history and basic concepts of predictive microbiology. The most frequently used models will be explained, and the most significant software and databases (e.g., Combase, Sym'Previus) will be reviewed. Quantitative Risk Assessment, which uses predictive modeling to account for the transmission of foodborne pathogens across the food chain, will also be covered. □

The Stability and Shelf Life of Food - Persis

Subramaniam 2016-05-24

The second edition of The Stability and Shelf-life of Food is a fully revised and thoroughly updated edition of this highly-successful book. This new edition covers methods for shelf-life and stability evaluation, reviewing the modelling and testing of the deterioration of products as well as the use of sensory evaluation methods for testing food spoilage. The first part of the book focuses on deteriorative processes and factors influencing shelf-life, covering aspects such as chemical deterioration, physical instability and microbiological spoilage. The effects of process and packaging on the stability and shelf-life of products are also covered in this part. Part Two reviews the methods for shelf life and stability

evaluation. These include sensory evaluation methods and instrumental methods to determine food quality deterioration. The final section of the book covers stability of important ingredient categories, from oils and fats, to beverages such as beer, wine, coffee and fruit juices, in addition to bakery products and meats. With updated chapters reflecting advances made in the field and with the addition of new chapters covering the stability and shelf-life a variety of products, this new edition will provide the latest research for both academics working in the field of food quality as well as providing essential information for food scientists working in industry. Thoroughly revised and updated edition of a very popular and well

regarded book Includes dedicated chapters covering the shelf-life and stability of specific products making this book ideal for those working in industry Presents a wide coverage of the processes and factors influencing shelf-life, the evaluation of stability and shelf-life and the stability and shelf-life of particular products makes this book valuable for both academics and those working in industry
Modelling Microorganisms in Food - Stanley Brul
2007-03-12

Predicting the growth 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 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 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 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 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 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 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 models of microbial growth
Chapters review the use of quantitative microbiology tools in predictive microbiology
Food Process Modelling -
L M M Tijskens
2001-06-14
Food process modelling provides an authoritative review of one of the most exciting and influential developments in the food industry. The modelling of food processes allows analysts not only to understand such processes more clearly but also to control them more closely and make predictions about them. Modelling thus aids the search for greater and more consistent food quality. Written by a distinguished international team of experts, Food process

modelling covers both the range of modelling techniques and their practical applications across the food chain. *Modeling in Food Microbiology* - Jeanne-Marie Membré 2016-01-22 Predictive microbiology primarily deals with the quantitative assessment of microbial responses at a macroscopic or microscopic level, but also involves the estimation of how likely an individual or population is to be exposed to a microbial hazard. This book provides an overview of the major literature in the area of predictive microbiology, with a special focus on food. The authors tackle issues related to modeling approaches and their applications in both microbial spoilage and safety. Food spoilage is presented through applications of best-before-date

determination and commercial sterility. Food safety is presented through applications of risk-based safety management. The different modeling aspects are introduced through probabilistic and stochastic approaches, including model and data uncertainty, but also biological variability. Features an extensive review of modelling terminology Presents examples of all available microbial models (i.e., growth, inactivation, growth/no growth) and applicable software Revisits all statistical aspects related to exposure assessment Describes realistic examples of implementing microbial spoilage and safety modeling approaches Microbiological Safety and Quality of Food - Anthony C. Baird-Parker 2000

This authoritative two-volume reference provides valuable, necessary information on the principles underlying the production of microbiologically safe and stable foods. The work begins with an overview and then addresses four major areas: 'Principles and application of food preservation techniques' covers the specific techniques that defeat growth of harmful microorganisms, how those techniques work, how they are used, and how their effectiveness is measured. 'Microbial ecology of different types of food' provides a food-by-food accounting of food composition, naturally occurring microflora, effects of processing, how spoiling can occur, and preservation. 'Foodborne pathogens' profiles the most

important and the most dangerous microorganisms that can be found in foods, including bacteria, viruses, parasites, mycotoxins, and 'mad cow disease.' The section also looks at the economic aspects and long-term consequences of foodborne disease. 'Assurance of the microbiological safety and quality of foods' scrutinizes all aspects of quality assurance, including HACCP, hygienic factory design, methods of detecting organisms, risk assessment, legislation, and the design and accreditation of food microbiology laboratories. Tables, photographs, illustrations, chapter-by-chapter references, and a thorough index complete each volume. This reference is of value to all academic, research, industrial and

laboratory libraries supporting food programs; and all institutions involved in food safety, microbiology and food microbiology, quality assurance and assessment, food legislation, and generally food science and technology.

Mathematical and Statistical Methods in Food Science and Technology - Daniel Granato 2014-03-03
Mathematical and Statistical Approaches in Food Science and Technology offers an accessible guide to applying statistical and mathematical technologies in the food science field whilst also addressing the theoretical foundations. Using clear examples and case-studies by way of practical illustration, the book is more than just a theoretical guide for non-statisticians,

and may therefore be used by scientists, students and food industry professionals at different levels and with varying degrees of statistical skill.

Risk Assessment Methods for Biological and Chemical Hazards in Food

- Fernando Pérez-Rodríguez 2020-10-28
Risk assessment has been extensively developed in several scientific fields, such as environmental science, economics, and civil engineering, among others. In the aftermath of the SPS and GATT agreements on the use of risk analysis framework in food trade, signed in the 1990s, international organisations and governments adopted risk assessment as a science-based process to ensure food safety along the food chain. The food industry can also benefit from the use of this approach for food

process optimisation and quality assurance. Risk Assessment Methods for Biological and Chemical Hazards in Food introduces the reader to quantitative risk assessment methods encompassing general concepts to specific applications to biological and chemical hazards in foods. In the first section, the book presents food risk assessment as methodology and addresses, more specifically, new trends and approaches such as the development of risk rating methods, risk metrics, risk-benefit assessment studies and quality assessment methods. Section II is dedicated to biological hazards. This section identifies the most relevant biological hazards along the food chain and provides an overview on the types of predictive microbiology

models used to describe the microbial response along the food chain. Chapter 12 specifically deals with cross contamination and the quantitative methods that can be applied to describe this relevant microbial process. The development and application of dose-response models (i.e. mathematical function describing the relationship between pathogen dose and health response) are also covered in this section. In Section III, the book translates risk assessment concepts into the area of chemical hazards, defining the process steps to determine chemical risk and describing the uncertainty and variability sources associated with chemicals. Key Features: Presents new trends and approaches in the field of risk assessment in

foods Risk assessment concepts are illustrated by practical examples in the food sector

Discusses how quantitative information and models are integrated in a quantitative risk assessment framework

Provides examples of applications of quantitative chemical risk assessment in risk management The book, written by renowned experts in their field, is a comprehensive collection of quantitative methods and approaches applied to risk assessment in foods. It can be used as an extensive guide for food safety practitioners and researchers to perform quantitative risk assessment in foods

Food Engineering Handbook, Two Volume Set

- Theodoros Varzakas

2014-12-12

Food Engineering

Handbook, Two-Volume Set provides a stimulating and up-to-date review of food engineering phenomena. It also addresses the basic and applied principles of food engineering methods used in food processing operations around the world. Combining theory with a practical, hands-on approach, this set examines the thermophysical properties and modeling of selected processes such as chilling, freezing, and dehydration, and covers the key aspects of food engineering, from mass and heat transfer to steam and boilers, heat exchangers, diffusion, and absorption. Comprised of Food Engineering Handbook: Food Engineering Fundamentals and Food Engineering Handbook: Food Process Engineering, this comprehensive resource:

Explains the interactions between different food constituents that might lead to changes in food properties Describes the characterization of the heating behavior of foods, their heat transfer, heat exchangers, and the equipment used in each food engineering method Discusses rheology, fluid flow, evaporation, distillation, size reduction, mixing, emulsion, and encapsulation Provides case studies of solid-liquid and supercritical fluid extraction and food behaviors Explores fermentation, enzymes, fluidized-bed drying, and more Presenting cutting-edge information on new and emerging food engineering processes, Food Engineering Handbook, Two-Volume Set offers a complete reference on the

fundamental concepts, modeling, quality, safety, and technologies associated with food engineering and processing operations today.

Food Microbiology -

Michael P. Doyle

2012-12-28

This essential reference emphasizes the molecular and mechanistic aspects of food microbiology in one comprehensive volume. • Addresses the field's major concerns, including spoilage, pathogenic bacteria, mycotoxigenic molds, viruses, prions, parasites, preservation methods, fermentation, beneficial microorganisms, and food safety. • Details the latest scientific knowledge and concerns of food microbiology • Offers a description of the latest and most advanced techniques for detecting, analyzing, tracking, and

controlling
microbiological hazards
in food. • Serves as
significant reference
book for professionals
who conduct research,
teach food microbiology

courses, analyze food
samples, conduct
epidemiologic
investigations, and
craft food safety
policies.