Practical Food Microbiology Technology

Practical Food Microbiology and Technology-George J. Mountney 1988
Practical Food Microbiology and Technology-Harry Howard Weiser 1971 Food and man; Composition of foods; Enzymes; Morphology of micro-organisms; Factors that influence microbial activity; Role of temperature in microbial activity in foods; Microbiology of foods at low temperatures; Inherent and biological acidity in foods; Microbiology of eggs and egg products; Microbiology of meats; Microbiology of fruits and vegetables; Microbiology of flour, bread, and cereal; Microbiology of spices; Food spoilage; Sugar and salt in food preservation; Organic and inorganic acids and alkalies in food preservation; Radiation in food preservation; Practical food microbiology and technology; Antibiotics in the food industry; Food additives; Food poisoning; Microbiology of water.

Food Microbiology Laboratory for the Food Science Student-Cangliang Shen 2017-08-24 This book is designed to give students an understanding of the role of microorganisms in food processing and preservation; the relation of microorganisms to food spoilage, foodborne illness, and intoxication; general food processing and quality control; the role of microorganisms in health promotion; and federal food processing regulations. The listed laboratory exercises are aimed to provide a hands-on-opportunity for the student to practice and observe the principles of food microbiology. Students will be able to familiarize themselves with the techniques used to research, regulate, prevent and control the microorganisms in food and understand the function of beneficial microorganism during food manufacturing process.
Practical Food Microbiology and Technology-Harry H. Weiser 1967

Laboratory Manual of Food Microbiology-Neelima Garg 2010-03-01 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.

Practical in food-microbiology and technology-G.J. Mountney 1971

Making Safe Food-Gerard Meurant 2012-12-02 Making Safe Food is a practical text which focuses on the design and
implementation of microbiological practices in the food industry. The book provides food scientists, managers, and technologists, and food studies students with much needed facts in a single, concise, but thorough, source. Making Safe Food embraces the concerns of all those involved in the production, distribution, and sale of food; it is the first book to bridge the gulf between microbiological books that detail laboratory methodologies and quality management books written for those with a management and business studies background. The authors are senior lecturers in the food science and technology and microbiology departments at The University of Reading, one of the leading food science research and teaching centers in Europe. [Very short version:--11/6/91 WR] Making Safe Food is a concise, practical text which focuses on the design and implementation of microbiological practices in the food industry. It is the first book to bridge the gulf between microbiological books that detail laboratory methodologies and quality management books written for those with a management and business studies background. Implementing hygiene and microbiological quality in the food factory Designing and operating a safe laboratory Critically evaluating microbiological techniques for quality assurance Installing a quality management system Seeking certification under ISO 9000 (BS 5750) Legislative aspects Managers, scientists, and technologists in the food industry; administrators of environmental health, public health, and food quality in local and central government, and students following food studies courses at diploma and degree level will find this book an invaluable guide. Practical Food Microbiology and Technology-Harry Howard Weiser 1962 Microbiological Examination Methods of Food and Water-Neusely da Silva 2012-12-18 Microbiological Examination Methods of Food and Water is an illustrated laboratory manual that provides an overview of current standard microbiological culture methods
for the examination of food and water, adhered to by renowned international organizations, such as ISO, AOAC, APHA, FDA and FSIS/USDA. It includes methods for the enumeration of indicator microorganisms of general contamination, indicators of hygiene and sanitary conditions, sporeforming, spoilage fungi and pathogenic bacteria. Every chapter begins with a comprehensive, in-depth and updated bibliographic reference on the microorganism(s) dealt with in that particular section of the book. The latest facts on the taxonomic position of each group, genus or species are given, as well as clear guidelines on how to deal with changes in nomenclature on the internet. All chapters provide schematic comparisons between the methods presented, highlighting the main differences and similarities. This allows the user to choose the method that best meets his/her needs. Moreover, each chapter lists validated alternative quick methods, which, though not described in the book, may and can be used for the analysis of the microorganism(s) dealt with in that particular chapter. The didactic setup and the visualization of procedures in step-by-step schemes allow the user to quickly perceive and execute the procedure intended. This compendium will serve as an up-to-date practical companion for laboratory professionals, technicians and research scientists, instructors, teachers and food and water analysts. Alimentary engineering, chemistry, biotechnology and biology (under)graduate students specializing in food sciences will also find the book beneficial. It is furthermore suited for use as a practical/laboratory manual for graduate courses in Food Engineering and Food Microbiology. The Microbiology of Safe Food-Stephen J. Forsythe 2008-04-15 The book will provide an overview of the important issues in food safety, which shows no sign of diminishing as a topic of huge concern from industry to consumer. The book does not set out to compete with large standard food microbiology titles that are well established, but will be a companion text with less scientific background detail and more information for those actually going
into jobs where a practical knowledge of food safety issues is necessary. The companion website for this book can be found at: http://www.foodmicrobe.com/info.htm Practically oriented Author has wide experience of teaching cutting edge food safety information Topic of great and growing concern Succinct, core, vital information for food industry personnel Practical Food Microbiology-Diane Roberts 2008-04-15 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 Food Dehydration: Practices and applications-Wallace B. Van Arsdel 1973 The Microbiology of Safe Food-Stephen J. Forsythe 2011-08-24
Food production is an increasingly complex and global enterprise, and public awareness of poisoning outbreaks is higher than ever. This makes it vital that companies in the food chain maintain scrupulous standards of hygiene and are able to assure customers of the safety of their products. This book reviews the production of food and the level of microorganisms that humans ingest, covering both food pathogens and food spoilage organisms. The comprehensive contents include: the dominant foodborne microorganisms; the means of their detection; microbiological criteria and sampling plans; the setting of microbial limits for end-product testing; predictive microbiology; the role of HACCP; the setting of Food Safety Objectives; relevant international regulations and legislation. This updated and expanded second edition contains much important new information on emerging microbiological issues of concern in food safety, including: microbiological risk assessment; bacterial genomics and bioinformatics; detergents and disinfectants, and the importance of hygiene practice personnel. The book is essential reading for all those studying food science, technology and food microbiology. It is also a valuable resource for government and food company regulatory personnel, quality control officers, public health inspectors, environmental health officers, food scientists, technologists and microbiologists. Web-based sources of information and other supporting materials for this book can be found at www.wiley.com/go/forsythe

Microbial Functional Foods and Nutraceuticals-Vijai Kumar Gupta 2017-12-26 Showcases the recent advances in microbial functional food applications across food science, microbiology, biotechnology, and chemical engineering Microbial technology plays a key role in the improvement of biotechnology, cosmeceuticals, and biopharmaceutical applications. It has turned into a subject of expanding significance because new microbes and their related biomolecules are distinguished for their biological activity and health benefits. Encompassing both
biotechnology and chemical engineering, Microbial Functional Foods and Nutraceuticals brings together microbiology, bacteria, and food processing/mechanization, which have applications for a variety of audiences. Pharmaceuticals, diagnostics, and medical device development all employ microbial food technology. The book addresses the recent advances in microbial functional foods and associated applications, providing an important reference work for graduates and researchers. It also provides up-to-date information on novel nutraceutical compounds and their mechanisms of action—catering to the needs of researchers and academics in food science and technology, microbiology, chemical engineering, and other disciplines who are dealing with microbial functional foods and related areas. Microbial Functional Foods and Nutraceuticals is: Ground-breaking: Includes the latest developments and research in the area of microbial functional foods and nutraceuticals Multidisciplinary: Applicable across food science and technology, microbiology, biotechnology, chemical engineering, and other important research fields Practical and academic: An important area of both academic research and new product development in the food and pharmaceutical industries Microbial Functional Foods and Nutraceuticals is an ideal resource of information for biologists, microbiologists, bioengineers, biochemists, biotechnologists, food technologists, enzymologists, and nutritionists.

Food Flavour Technology-Andrew J. Taylor 2009-12-15 Food flavour technology is of key importance for the food industry. Increasingly, food products must comply with legal requirements and conform to consumer demands for “natural” products, but the simple fact is that, if foods do not taste good, they will not be consumed and any nutritional benefit will be lost. There is therefore keen interest throughout the world in the production, utilisation and analysis of flavours. The second edition of this successful book offers a broad introduction to the formulation, origins, analysis and performance of food flavours,
updating the original chapters and adding valuable new material that introduces some of the newer methodologies and recent advances. The creation of flavourings is the starting point for the book, outlining the methodology and constraints faced by flavourists. Further constraints are considered in a chapter dealing with international legislation. The origins of flavours are described in three chapters covering thermal generation, biogeneration and natural sources, keeping in mind the adjustments that manufacturers have had to make to their raw materials and processes to meet the demand for natural products whilst complying with cost issues. Delivery of flavours using encapsulation or through an understanding of the properties of the food matrix is described in the next two chapters, and this section is followed by chapters describing the different ways to analyse flavours using instrumental, modelling and sensory techniques. The book is aimed at food scientists and technologists, ingredients suppliers, quality assurance personnel, analytical chemists and biotechnologists.

Food Microbiology—Ahmed E. Yousef 2003-05-05 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-borne 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

Fermented Fruits and Vegetables-Mike Battcock 1998
Basic Food Microbiology-George Banwart 2012-12-06 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 information published since the first edition appeared. Hence, foodborne illness 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 the journal 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 oxygen, water that is potable, edible food, and shelter. Food provides us with a source of energy needed for work and for various chemical reactions.

Now in its fifth edition, Food Science remains the most popular and reliable text for introductory courses in food science and technology. This new edition retains the basic format and pedagogical features of previous editions and provides an up-to-date foundation upon which more advanced and specialized knowledge can be built. This essential volume introduces and surveys the broad and complex interrelationships among food ingredients, processing, packaging, distribution and storage, and explores how these factors influence food quality and safety. Reflecting recent advances and emerging technologies in the area, this new edition includes updated commodity and ingredient chapters to emphasize the growing importance of analogs, macro-substitutions, fat fiber and sugar substitutes and replacement products, especially as they affect new product development and increasing concerns for a healthier diet. Revised processing chapters include changing attitudes toward food irradiation, greater use of microwave cooking and microwaveable products, controlled and modified atmosphere packaging and expanding technologies such as extrusion cooking, ohmic heating and supercritical fluid extraction, new information that addresses concerns about the responsible management of food technology, considering environmental, social and economic consequences, as well as the increasing globalization of the food industry. Discussions of food safety and consumer protection including newer psychrotrophic pathogens; HAACP techniques for product safety and quality; new information on food additives; pesticides
and hormones; and the latest information on nutrition labeling and food regulation. An outstanding text for students with little or no previous instruction in food science and technology, Food Science is also a valuable reference for professionals in food processing, as well as for those working in fields that service, regulate or otherwise interface with the food industry. Bakery Food Manufacture and Quality—Stanley P. Cauvain
2009-01-21 Water is the major contributor to the eating and keeping qualities and structure of baked products. Its management and control during preparation, processing, baking, cooling and storage is essential for the optimisation of product quality. This successful and highly practical volume describes in detail the role and control of water in the formation of cake batters, bread, pastry and biscuit doughs, their subsequent processing and the baked product. Now in a fully revised and updated second edition, the book has been expanded and developed through the inclusion of new information and references related to the formation and processing of batters and dough into baked products. The new edition includes a selection of case studies based on practical experience in the manufacture and optimisation of baked products. Each case study, illustrated as appropriate, considers the various roles that water may play in different manufacturing contexts. The book is aimed at food scientists and technologists in bakery companies; ingredient suppliers; flour millers; researchers and students in academic food science departments. Basic Practical Manual on Industrial Microbiology—Basant Kumar Rai
Essential Microbiology and Hygiene for Food Professionals—Sibel Roller 2012-04-27 Essential Microbiology and Hygiene for Food Professionals is an accessible and practical introduction, providing the basic science relating to microorganisms in food. Assuming no prior knowledge of microbiology, chapters take a fresh and modern approach in helping students appreciate the
importance of microbiology and hygiene in assuring food safety and quality, and demonstrate the application of key principles relating to the presence, detection, and control of microorganisms in foods. Written in a user-friendly style, this book is an invaluable text for all those studying microbiology and hygiene on courses in the food professions, including food science, food technology, culinary arts, catering and hospitality, nutrition, dietetics, environmental health, and public health.

Food Biodeterioration and Preservation-Gary S. Tucker
2008-04-30 Biodeterioration can be defined as the breakdown of food by agents of microbiological origin, either directly or from products of their metabolism. Microbiological sources can be present in foods prior to packaging or on the surfaces of packaging materials. The shelf life and safety of the food will depend on the type and quantity of microorganism, as well as the hurdles to their growth offered by various preservation techniques. This book discusses how the agents of food biodeterioration operate, and examines the commercially-used industrial methods available to control them, allowing the production of safe and wholesome foods. There is an emphasis on the equipment employed to carry out the various methods of preservation. The introductory chapter describes in detail the microorganisms and mechanisms of food breakdown intrinsic to various key food types; dairy, meat and fish, fruit, and vegetables. Direct microorganism action will be covered in addition to enzymatic breakdown. The second chapter addresses HACCP, including food safety legislation. Subsequent chapters outline the principal, commercially-used methods of preserving foods. These chapters follow a common structure: theoretical background; flow sheets of operations; food preparation/processing equipment; special features of hygiene; packaging; shelf life; and product safety. Food Biodeterioration and Preservation is directed at food scientists and technologists in industry and academia. Since it covers all the commonly-used methods of food preservation, it will
be relevant across the entire food manufacturing industry.
National Library of Medicine Current Catalog-National Library of Medicine (U.S.)
Bioactive Compounds in Foods-John Gilbert 2009-01-21 Inherent toxicants and processing contaminants are both non-essential, bioactive substances whose levels in foods can be difficult to control. This volume covers both types of compound for the first time, examining their beneficial as well as their undesirable effects in the human diet. Chapters have been written as individually comprehensive reviews, and topics have been selected to illustrate recent scientific advances in understanding of the occurrence and mechanism of formation, exposure/risk assessment and developments in the underpinning analytical methodology. A wide range of contaminants are examined in detail, including pyrrolizidine alkaloids, glucosinolates, phycotoxins, and mycotoxins. Several process contaminants (e.g., acrylamide and furan), which are relatively new but which have a rapidly growing literature, are also covered. The book provides a practical reference for a wide range of experts: specialist toxicologists (chemists and food chemists), hygienists, government officials and anyone who needs to be aware of the main issues concerning toxicants and process contaminants in food. It will also be a valuable introduction to the subject for postgraduate students.
Food Processing Technology-P J Fellows 2009-06-22 The first edition of Food processing technology was quickly adopted as the standard text by many food science and technology courses. This completely revised and updated third edition consolidates the position of this textbook as the best single-volume introduction to food manufacturing technologies available. This edition has been updated and extended to include the many developments that have taken place since the second edition was published. In particular, advances in microprocessor control of equipment, ‘minimal’ processing technologies, functional foods, developments...
in ‘active’ or ‘intelligent’ packaging, and storage and distribution logistics are described. Technologies that relate to cost savings, environmental improvement or enhanced product quality are highlighted. Additionally, sections in each chapter on the impact of processing on food-borne micro-organisms are included for the first time. Introduces a range of processing techniques that are used in food manufacturing Explains the key principles of each process, including the equipment used and the effects of processing on micro-organisms that contaminate foods Describes post-processing operations, including packaging and distribution logistics

Functional Properties of Food Components-Yeshajahu Pomeranz
2012-12-02 Functional Properties of Food Components reviews the roles and functions of specific components in foods. It addresses three main questions: What in the biochemical make-up of food components makes them ""tick"" in the production of desirable and acceptable foods? Why do those components/entities perform the way they do and, often, why do they fail to perform as expected? Which functions continue to be elusive and require more searching and probing? The book is organized into three parts. Part I discusses specific food components such as water, carbohydrates, corn sweeteners and wheat carbohydrates, proteins, lipids, and enzymes. Part II deals with food additives and foods of the future; and reviews the role of components in four well-established foods: dairy, wheat flour, malt, and soybean products. Part III presents the available information and documentation on food components. This book is intended for the undergraduate with a background in the general biochemistry of natural materials, but is also interested in specific information on the function of those components in foods. It is also meant for the food scientist or technologist who is familiar with food formulation and production, and for any other interested reader with an appropriate background, whether managerial or scientific.
Small Business Bibliography- 1962

Modern Food Microbiology-James M. Jay 2005-02-10 This authoritative book builds on its trusted and established sections on food preservation. With thirty revised and updated chapters, and new sections on many topics, the seventh edition of this classic text brings benefits to professors and students alike.

Food, Fermentation and Micro-organisms-Charles W. Bamforth 2008-04-15 Fermentation and the use of micro-organisms is one of the most important aspects of food processing, an industry worth billions of US dollars world-wide. From beer and wine to yoghurt and bread, it is the common denominator between many of our foodstuffs. In his engaging style Professor Charles Bamforth covers all known food applications of fermentation. Beginning with the science underpinning food fermentations, Professor Bamforth looks at the relevant aspects of microbiology and microbial physiology, moving on to cover individual food products, how they are made, what is the role of fermentation and what possibilities exist for future development. Internationally respected author Coverage of all major uses of fermentation in the food industry Practical coverage of food processing in relation to fermentation A comprehensive guide for all food scientists, technologists and microbiologists in the food industry and academia, this book will be an important addition to all libraries in food companies, research establishments and universities where food studies, food science, food technology and microbiology are studied and taught.

Fundamentals of Food Freezing-Norman W. Desrosier 2012-12-06
The remarkable growth of food technology in industry has been matched by an equal development of related educational programs in food science in colleges and universities in many countries. A vast and growing body of reference books is now available to professionals in the field. They have at their
fingertips the current state of the art and knowledge in the various areas of specialization embraced by the food industry. For example, excellent reference books are available in the general area of food freezing. The Freezing Preservation of Foods by Tressler et al. is a four volume reference work which covers the subject in detail. Fundamentals of Food Freezing is a book written as a textbook. It represents the accumulated art and knowledge in the field of food freezing and draws upon the four volumes of The Freezing Preservation of Foods and the current literature in reference. This new textbook is designed as a unit of instruction in food freezing. As such, it is presented in 16 chapters. The total effect we have attempted to develop is a rounded overall presentation for the student. It is a pleasure to acknowledge the contributions of our many collaborators in preparing this text. These collaborators are identified in the list of contributors; to each, we are most deeply obliged. However, the undersigned are responsible for errors of omission or commission.

Hurdle Technologies: Combination Treatments for Food Stability, Safety and Quality-Lothar Leistner 2012-12-06 Hurdle Technologies: Combination Treatments for Food Stability, Safety and Quality is the first work on hurdle technology in which all aspects, the possibilities and limitations of hurdle technology, are comprehensively outlined and evaluated. World-renowned on the subject, Leistner and Gould were instrumental in the development of the hurdle technology concept and in the last decades have obtained much practical experience in the application of this successful approach in the food industry worldwide.

Radio-Frequency Heating in Food Processing-George B. Awuah 2014-12-04 Radio-Frequency Heating in Food Processing: Principles and Applications covers the fundamentals of radio-frequency (RF) heating and the use of RF-heating technologies in modern food processing, preservation, and related industries. Focusing on industrial and lab-scale applications where RF heating has been employed successfully or reported to have
potential benefits over conventional heating options, this state-of-the-art reference: Explains the similarities, differences, advantages, and limitations of RF and microwave heating as applied to agricultural products Describes fiber-optics temperature sensors and their utility in monitoring temperature during RF and microwave heating Discusses the dielectric and thermo-physical properties of agricultural products amenable to RF and microwave heating, presenting measurement techniques, mathematical concepts, and computer simulation models Provides practical perspectives on industrial RF units used in manufacturing food products, addressing free-running oscillators and 50-Ω designs for RF heaters and applicators Uses finite-element formulations to determine design parameters including resonant modes, circuit impedance, and electric field distribution in RF applicators Examines RF-heating effects on microorganisms, enzymes, and food quality attributes for products such as poultry, beef, pork, eggs, fish, milk, fruits, vegetables, and seafood Explores RF-heating applications beyond food processing, such as agricultural product deinfestation, waste treatment, counterfeit prevention, package tracking, and transportation of food from farm to table Radio-Frequency Heating in Food Processing: Principles and Applications supplies an in-depth overview of the fundamental science and engineering principles governing RF applications, as well as a solid understanding of industrial RF unit design options, challenges, and opportunities for development.

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