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Editorial: Community series in microbiological safety and quality aspects of fermented dairy products, volume II

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Editorial on the Research Topic

Community series in microbiological safety and quality aspects of fermented dairy products, volume II

Factors such as milk type and production processes affect the quality and safety of fermented dairy products. The microbial composition and dynamics during fermentation and ripening are crucial for achieving desired properties, including sensory and health-related aspects such as probiotic potential and the production of beneficial metabolites. However, there is limited knowledge about microbial diversity in many traditional regional products, and new technologies such as genomic approaches and metabolomics have further advanced our understanding over microbial cultivation techniques.

This Research Topic is the second volume of the "Community series in microbiological safety and quality aspects of fermented dairy products". This series aimed to enhance our understanding of the microbial quality and safety of fermented dairy products by collecting additional studies on the impact of the microbiota on the quality and safety of these foods. This effort resulted in a collection of seven articles that focused on the microbiological safety and quality of different fermented dairy products.

Due to the importance of *Listeria monocytogenes* in food safety, Ciccio *et al.* studied the survival of this pathogen at various storage temperatures (37°C, 12°C, and 4°C) on three food packaging materials commonly used in dairy products: polyethylene-coated parchment, polyethylene-coated nylon and greaseproof paper. The authors contaminated these materials with a pool of five *L. monocytogenes* strains with initial populations ranging between 2.5 and 2.7 log CFU/cm² suspended in a cheese homogenate, presenting an indigenous microbial population. They periodically analyzed samples to determine the total viable count and the pathogen population along 56 days of storage. The results showed that the pathogen was rapidly inactivated at 37°C, with no detectable levels on all materials by the seventh day of storage. This may be explained by the antagonistic effect of the mesophilic lactic acid bacteria (LAB) of the cheese at this elevated temperature. However, all three types of packaging materials harbored the pathogen for the entire experiment duration at 4°C and 12°C. The data clearly showed that the pathogen's survival in packaging materials used in dairy products is higher at 4 and 12°C than at 37°C, which may be explained by

Microbiological Safety Quality Of Volume 1

Rivka Barkai-Golan, Peter A. Follett



Microbiological Safety Quality Of Volume 1:

Microbiological Safety and Quality of Food Barbara M. Lund, Tony C. Baird-Parker, Grahame W. Gould, 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

The Microbiological Quality of Food Antonio Bevilacqua, Maria Rosaria Corbo, Milena Sinigaglia, 2016-12-01 The Microbiological Quality of Food Foodborne Spoilers specifically addresses the role of spoilers in food technology and how they affect the quality of food Food spoilers represent a great challenge in food quality determining the shelf life of many products as they impact consumer acceptability of taste texture aroma and other perceptions Divided into four sections the first section defines microbial spoilage of food with special emphasis on methods for the evaluation of spoiling phenomena and the status of their regulatory framework examining both existing regulations and possible gaps The second section examines spoiling microorganisms covering a range of common spoilage microorganisms including pseudomonas yeasts and molds and spore formers as well as less common spoilers including lactic acid bacteria and specific spoilage organisms in fish The third section highlights spoiling phenomena within certain food types Chapters cover dairy fish meat and vegetables and other products The final section investigates emerging topics which point to future trends in the research of food spoilers There is insight into microorganisms resistant to preservation the role of biofilms in food quality and the link between food safety and food spoilage with a special emphasis on certain spoiling microorganisms which could be opportunistic pathogens Written by an international team of leading authors this book provides state of the art coverage of this topic which is essential to the shelf life and quality of food Provides in depth coverage of the different spoilers which cause the deterioration of foods including less common spoilers not covered in other publications Includes dedicated

chapters covering the spoilage of specific products making this book ideal for those working in the food industry Presents a framework for future research in the area of foodborne spoilers *Irradiation for Quality Improvement, Microbial Safety and Phytosanitation of Fresh Produce* Rivka Barkai-Golan, Peter A. Follett, 2017-05-29 Irradiation for Quality Improvement Microbial Safety and Phytosanitation of Fresh Produce presents the last six and a half decades of scientific information on the topic This book emphasizes proven advantages of ionizing irradiation over the commonly used postharvest treatments for improving postharvest life of fresh fruits and vegetables to enhance their microbial safety This reference is intended for a wide range of scientists researchers and students in the fields of plant diseases and postharvest diseases of fruits and vegetables It is a means for disease control to promote food safety and quality for the food industry and can be used in food safety and agriculture courses Discusses pathogen resistance to common chemical synthetic compounds Presents up to date research and benefits of phytosanitary irradiation Includes comprehensive research for alternative treatments for postharvest disease control Provides the non residual feature of ionizing radiation as a physical means for disease control to produce chemical free foods **Microbiological Analysis of Red Meat, Poultry and Eggs** G Mead, 2006-11-30 Red meat poultry and eggs are or have been major global causes of foodborne disease in humans and are also prone to microbiological growth and spoilage Consequently monitoring the safety and quality of these products remains a primary concern Microbiological analysis is an established tool in controlling the safety and quality of foods Recent advances in preventative and risk based approaches to food safety control have reinforced the role of microbiological testing of foods in food safety management In a series of chapters written by international experts the key aspects of microbiological analysis such as sampling methods use of faecal indicators current approaches to testing of foods detection and enumeration of pathogens and microbial identification techniques are described and discussed Attention is also given to the validation of analytical methods and Quality Assurance in the laboratory Because of their present importance to the food industry additional chapters on current and developing legislation in the European Union and the significance of *Escherichia coli* 0157 and other VTEC are included Written by a team of international experts Microbiological analysis of red meat poultry and eggs is certain to become a standard reference in the important area of food microbiology Reviews key issues in food microbiology Discusses key aspects of microbiological analysis such as sampling methods detection and enumeration of pathogens Includes chapters on the validation on analytical methods and quality assurance in the laboratory *Microorganisms in Foods 7* International Commission on Microbiological Specifications for Foods, 2018-02-22 The second edition of *Microorganisms in Foods 7* Microbiological Testing in Food Safety Management updates and expands on information on the role of microbiological testing in modern food safety management systems After helping the reader understand the often confusing statistical concepts underlying microbiological sampling the second edition explores how risk assessment and risk management can be used to establish goals such as a tolerable levels of risk Appropriate Levels of Protection Food Safety Objectives or

Performance Objectives for use in controlling foodborne illness Guidelines for establishing effective management systems for control of specific hazards in foods are also addressed including new examples for pathogens and indicator organisms in powdered infant formula *Listeria monocytogenes* in deli meats enterohemorrhagic *Escherichia coli* in leafy green vegetables viruses in oysters and *Campylobacter* in poultry In addition a new chapter on application of sampling concept to microbiological methods expanded chapters covering statistical process control investigational sampling environmental sampling and alternative sampling schemes The respective roles of industry and government are also explored recognizing that it is through their collective actions that effective food safety systems are developed and verified Understanding these systems and concepts can help countries determine whether imported foods were produced with an equivalent level of protection Microorganisms in Foods 7 is intended for anyone using microbiological testing or setting microbiological criteria whether for governmental food inspection and control or industrial applications It is also intended for those identifying the most effective use of microbiological testing in the food supply chain For students in food science and technology this book provides a wealth of information on food safety management principles used by government and industry with many references for further study The information was prepared by the International Commission on Microbiological Specifications for Foods ICMSF The ICMSF was formed in response to the need for internationally acceptable and authoritative decisions on microbiological limits for foods in international commerce The current membership consists of fifteen food microbiologists from twelve countries drawn from government universities and food processing and related industries Microbiological Safety and Quality of Food Barbara M. Lund, Tony C. Baird-Parker, Grahame W. Gould, 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

Microbiological Sensors for the Drinking Water Industry Tapio Katko, Bo Højris, 2019-02-15 The book addresses the interdisciplinary area of water quality monitoring and binds together interests and competences within sensing technology system behaviour business needs legislation education data handling and artificial response algorithms *Microbiologically Safe Foods* Norma L. Heredia, Irene V. Wesley, Jose Santos Garcia, 2009-04-20 This book focuses on state of the art technologies to produce microbiologically safe foods for our global dinner table Each chapter summarizes the most recent scientific advances particularly with respect to food processing pre and post harvest food safety quality control and regulatory information The book begins with a general discussion of microbial hazards and their public health ramifications It then moves on to survey the production processes of different food types including dairy eggs beef poultry and fruits and vegetables pinpointing potential sources of human foodborne diseases The authors address the growing market in processed foods as well novel interventions such as innovative food packaging and technologies to reduce spoilage organisms and prolong shelf life Each chapter also describes the normal flora of raw product spoilage issues pathogens of concern sources of contamination factors that influence survival and growth of pathogens and spoilage organisms indicator microorganisms approaches to maintaining product quality and reducing harmful microbial populations microbial standards for end product testing conventional microbiological and molecular methods and regulatory issues Other important topics include the safety of genetically modified organisms GMOs predictive microbiology emerging foodborne pathogens good agricultural and manufacturing processes avian influenza and bioterrorism

Food Safety and Quality-Based Shelf Life of Perishable Foods Peter J. Taormina, Margaret D. Hardin, 2021-01-04 This book addresses the shelf life of foods a key factor in determining how food is distributed and consequently where and when different food products are available for consumption Shelf life is determined by several factors including microbiological chemical physical and organoleptic deterioration Often these factors are interrelated and interdependent The editors of this volume focus specifically on the microbial factors related to shelf life of perishable foods and food commodities This allows for more detailed coverage of foodborne bacterial pathogens and spoilage microorganisms of concern The initial part of the book covers the why and how of shelf life determination as well as the specific microbial pathogens and spoilage microorganisms of concern for perishable foods Contributors address topics such as the techniques utilized for determination of shelf life the frequency of shelf life testing for different products the interpretation of data to make shelf life determinations and management of shelf life of food products from the perspective of the food producer distributor retailer and regulator Three key areas impacting shelf life are addressed in detail sanitation processing and packaging The sanitation chapter explains the necessary components of cleaning and sanitizing to assure a hygienic processing environment and why that is critical to shelf life control Traditional processing procedures are reviewed and advanced processing technologies are explored Materials used in food packaging and the utilization of traditional and activated food packaging by product type are covered in detail The latter two chapters of

the book delve into newer techniques of analysis and explore the microbiome of food products Implications of microbial ecology and microbial quantification in food products are discussed in chapters on genomics and in the changing dogma of meat shelf life The primary audience for this work includes food industry quality and food safety technicians managers directors and executives responsible for shelf life Academicians and governmental researchers involved in research and teaching about food safety and quality will also find the material relevant and useful Microbiological Guidelines Collective, 2018-04-04 Food plays an essential part in everyday life Food should be tasty healthy sustainable and preferably not too expensive But food should also be safe and with sufficient guarantees on maintaining good quality aspects until the end of shelf life The various actors in the food supply chain have an interest in verifying the expected quality and safety by means of microbiological analyses of food Measurement brings knowledge and microbiological guidelines help in the decision making process for judging the acceptability of food or food production processes The present handbook provides microbiological guidelines and current applicable EU legal criteria status 1 1 2018 for a wide range of food categories dairy meat seafoods plant based foods bakery products composite foods shelf stable food water and subcategories therein based upon the type of food processing and intrinsic characteristics of the foods This book can be consulted to provide quick answers on the expected microbiological contamination of foodstuff It can help in interpretation of test results in assessing good hygienic practices in the production of food determining the shelf life and ensuring food safety The handbook also presents definitions of the wide variety of foodstuffs available and some reflections on in particular food safety issues or the on going debate for some food items in assessing microbial quality This book provides crucial information about food safety for the use of students and professionals EXTRACT First we eat then we do everything else M F K Fisher Food plays an important part in everyday life But when being a food scientist or in the food business food gets to be an even bigger part of your life Our team at the Food Microbiology and Food Preservation research group FMFP UGent at Ghent University during its academic tasks in education research scientific activities at committees but also in interaction with many food companies and stakeholders in the food supply chain in projects or contract work has built up considerable expertise on the microbiological analysis of a large variety of foodstuffs Being situated in Ghent and thus close to Brussels the heart of Europe we intrinsically have to understand and deal with legal EU criteria or action limits The latter is the reason why this book is mainly oriented towards inclusion or making reference to EU legal microbiological criteria for foodstuffs as well ABOUT THE AUTHORS The main author Prof Mieke Uyttendaele leads together with Prof Frank Devlieghere the Food Microbiology and Food Preservation Research Group FMFP UGent at Ghent University Belgium Her teaching and research area covers aspects of microbiological analysis of foods food safety and food hygiene She has built over twenty years of experience by executing initiating and coordinating various projects in this research discipline dealing with sampling and testing to collect baseline data on the microbial contamination of foods looking into the virulence of food borne pathogens elaborating challenge testing

to study the behavior of food borne pathogens All this information serves as an input for quality assurance and microbial risk assessment to support food safety decision making and setting microbiological criteria She was is the promotor of more than 25 Ph D students including EU and non EU citizens Throughout her career Prof Uyttendaele has published more than 270 peer reviewed scientific papers authored several book chapters and presented at numerous international Conferences Workshops Throughout the years she has also used her scientific expertise in interpretation of test results for analyses obtained in routine monitoring or analysis executed at the food service lab at FMFP UGent

Microorganisms in Foods 8 International Commission on Microbiological Specifications for Foods (ICMSF), 2011-06-02 *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

Micro-facts Laurie Curtis, Richard Lawley, 2003 *Micro Facts* has proved to be a useful ready reference for practising food microbiologists and others concerned with ensuring the microbiological safety of foods For the new fifth edition key sections of the text have been updated and focussed directly on the assurance of safety in the food supply The information presented remains topical and takes into account the wealth of recent research into food poisoning organisms and their current relevance to food safety This fifth edition also gives a more international view of foodborne disease As in previous editions the emphasis of this book is on microbiological safety Foodborne bacterial pathogens source incidences of food poisoning growth survival characteristics and control are discussed in detail Foodborne viruses and protozoa are also examined The section on spoilage organisms produced as a supplement to the fourth edition has been expanded to include a new section on the acetic acid bacteria The book concludes with brief coverage of HACCP EC Food Hygiene Legislation and equipment suppliers *Micro Facts* 5th Edition is an invaluable tool for food microbiologists everywhere as a source book of information relevant to the prevention of food poisoning hazards worldwide

Handbook of Natural Antimicrobials for Food Safety and Quality M Taylor, 2014-11-04 Natural additives are increasingly favoured over synthetic ones as methods of ensuring food safety and long shelf life The antimicrobial properties

of both plant based antimicrobials such as essential oils and proteins such as bacteriocins are used in for example edible preservative films in food packaging and in combination with synthetic preservatives for maximum efficacy New developments in delivery technology such as nanoencapsulation also increase the potential of natural antimicrobials for widespread use in industry Part one introduces the different types of natural antimicrobials for food applications Part two covers methods of application and part three looks at determining the effectiveness of natural antimicrobials in food Part four focuses on enhancing quality and safety and includes chapters on specific food products Reviews different types of antimicrobials used in food safety and quality Covers how antimicrobials are created to be used in different foods Examines how the antimicrobials are used in foods to enhance the safety and quality **Microbiology Handbook** Rhea

Fernandes,2009-02-20 Milk and dairy products form a central part of the human diet as they are rich in nutrients On the other hand because of their high nutrient value they favour rapid microbial growth In some cases this microbial growth is beneficial while in others it is undesirable Dairy products may be contaminated with pathogens or microbial toxins therefore the microbiology of these products is of key interest to those in the dairy industry Microbiology Handbook Dairy Products provides readers with an easy to use reference to microorganisms found in milk and dairy products The handbook covers initial microflora sources of contamination effects of processing on the survival and growth of microorganisms spoilage and hazards identified with the consumption of these products First published in 1995 the book is now in its 3rd edition underlining its usefulness as a reference guide As with the previous editions this fully updated book presents the information under the following key product categories Liquid Milk Products Concentrated and Dried Milk Cream Butter and Spreads Cheese Fermented Milks Ice cream Products HACCP and contact information for various food authorities sections have also been revised *Microbial Contamination of Food Products* MOCAN GABRIEL-DANUT,2018-05 **Improving the Safety**

and Quality of Milk Mansel W Griffiths,2010-04-21 Consumers demand quality milk with a reasonable shelf life a requirement that can be met more successfully by the milk industry through use of improved processes and technologies Guaranteeing the production of safe milk also remains of paramount importance Improving the safety and quality of milk provides a comprehensive and timely reference to best practice and research advances in these areas Volume 1 focuses on milk production and processing Volume 2 covers the sensory and nutritional quality of cow s milk and addresses quality improvement of a range of other milk based products The health aspects of milk its role in the diet and milk based functional foods are the focus of the opening section of Volume 2 Part two reviews essential aspects of milk quality including milk microbial spoilage and chemical deterioration sensory evaluation factors affecting milk vitamin and mineral content and the impact of packaging on quality Chapters in part three look at improving particular products such as organic milk goat milk and sheep milk The impact of milk on the quality of yoghurt and cheese is also covered With its distinguished editor and international team of contributors volume 2 of Improving the safety and quality of milk is an essential reference for

researchers and those in industry responsible for milk safety and quality

Certified Professional - Food Safety:

Principles and Applications of Food Safety Science National Environmental Health Association (NEHA), 2025-04-04

Certified Professional Food Safety Principles and Applications of Food Safety Science is your essential guide to mastering complex food safety science concepts Whether you work in the retail food industry processing and manufacturing or in a regulatory capacity this book provides the advanced knowledge and skills necessary to ensure safe food in any environment Developed by leading experts in food safety this manual is newly revised and updated to include the latest information and requirements from the FDA Food Code and the National Curriculum Standards NCS for Food Protection Professionals i e

Basic Core Food Foundations Basic Retail Advanced Core and Advanced Retail It is an integral part of the Integrated Food Safety System IFSS body of knowledge making it the go to resource for both students and industry professionals **WATER**

HEALTH - Volume I, 2010-10-24 Water Health is a component of Encyclopedia of Water Sciences Engineering and Technology Resources in the global Encyclopedia of Life Support Systems EOLSS which is an integrated compendium of twenty one Encyclopedias These volumes discuss matters of great relevance to our world on desalination which is a critically important as clearly the only possible means of producing fresh water from the sea for many parts of the world The two volumes present state of the art subject matter of various aspects of water health such as Water And Health Classification Of Water Related Disease Burden Of Disease Current Situation And Trends Transmission And Prevention Of Water Related Diseases Goals Of Water Treatment And Disinfection Reduction In Morbidity And Mortality Diseases Associated With Drinking Water Supplies That Meet Treatment And Indicator Specifications New And Emerging Waterborne Infectious Diseases Safe Drinking Water In The Twenty First Century Priorities For Public Health Health Impact And Economic Costs Of Poor Water And Sanitation Water Safety Plans For Water Technologies Hygiene Promotion Institutional Issues In The Delivery Of Water And Sanitation Services Economics And Financing In The Water Sector Monitoring Drinking Water Supplies Zoonoses Acquired Through Drinking Water Microbiological Water Quality Assessment Catchment To Tap Epidemiologic Studies Of Disinfectants And Disinfectant By Products Health Effects Of Chemical Contamination Of Drinking Water Supplies Unconventional Sources Of Water Supply Point Of Use Water Treatment For Home And Travel Treatment And Safe Storage Of Water In Households Without Piped Supplies Of Treated Water Quantifying Health Risks In Wastewater Irrigation Impacts Of Eutrophication On The Safety Of Drinking And Recreational Water Groundwater And Public Health Aquaculture And Mariculture Recreation In Natural Water Resources Dry Sanitation Technologies Can They Be Sustainable Constraints To Improving Water And Sanitation Services Human Health In Water Resources Development Toxic Cyanobacteria Multiple Uses Of Water And Human Health Health Impact Assessment Water Reclamation And Reuse Role Of Water Reuse In Management Of Urban Water Resources The Uses Of Recycled Water Coming To Terms With Nature Water Reuse New Paradigm Towards Integrated Water Resources Management Helminth Ova Control In Wastewater And Sludge

For Agricultural Reuse These volumes are aimed at the following five major target audiences University and College Students Educators Professional Practitioners Research Personnel and Policy and Decision Makers **Biosafety in Microbiological and Biomedical Laboratories** Centers for Disease Control (U.S.),1988 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

Whispering the Secrets of Language: An Mental Quest through **Microbiological Safety Quality Of Volume 1**

In a digitally-driven earth where displays reign supreme and instant connection drowns out the subtleties of language, the profound strategies and psychological subtleties concealed within words often get unheard. Yet, located within the pages of **Microbiological Safety Quality Of Volume 1** a fascinating fictional prize sporting with natural thoughts, lies an exceptional quest waiting to be undertaken. Written by a skilled wordsmith, this marvelous opus encourages viewers on an introspective journey, gently unraveling the veiled truths and profound influence resonating within ab muscles cloth of each and every word. Within the psychological depths of this emotional evaluation, we can embark upon a sincere exploration of the book is primary subjects, dissect its interesting writing model, and fail to the powerful resonance it evokes strong within the recesses of readers hearts.

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