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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 2

**Brian McNeil, David Archer, Ioannis
Giavasis, Linda Harvey**



Microbiological Safety Quality Of Volume 2:

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

Food Quality And Standards - Volume II Radomir Lasztity, 2009-04-14 Food Quality and Standards is a component of Encyclopedia of Food and Agricultural Sciences Engineering and Technology Resources in the global Encyclopedia of Life Support Systems EOLSS which is an integrated compendium of twenty one Encyclopedias The Theme on Food Quality and Standards is so organized that it starts first the necessity of food quality control and food legislation and standards is explained and focuses on problems of food safety and connection between adequate nutrition and health This is continued with food safety aspects which are strongly connected with good agricultural practice GAP and good manufacturing practice GMP and also prevention of food borne diseases The system and organization of food quality control at government production and private consumer level is treated Methods of quality control and trends of their development are also briefly discussed Quality requirements of main groups of food with special aspects of functional foods foods for children and specific dietary purposes are overviewed Finally some international institutions involved in this work are presented For readers interested in specific details of this theme an overview is given about microbiology of foods including industrial use of microorganisms in food production and food borne pathogens and food chemistry focused on nutrients and some biologically active minor food constituents These three volumes are aimed at the following five major target audiences University and College students Educators Professional practitioners Research personnel and Policy analysts managers and decision makers and NGOs

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

WATER HEALTH - Volume II, 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

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

Case Studies in Food Microbiology for Food Safety and Quality Rosa K. Pawsey, 2002 This unique book covers the key issues relating to the control and management of the most commonly occurring food borne bacteria which compromise the safety and quality of food The 21 case studies drawn from a wide range of sources present real life situations in which the management of food borne pathogens failed or was at risk of failure Each chapter contains a case study which is supported by relevant background information such as diagrams tables of data etc study questions and a subsequent feedback commentary all of which encourage the reader to apply their knowledge With reference to specific organisms such as *E. coli* *Salmonella* *Listeria monocytogenes* and so on the chapters move the reader progressively from strategies for control

of food borne organisms techniques for their control appreciating risk through sampling criteria and acceptance to managing risk With the provision of real life problems to explore along with the opportunity to propose and justify approaches to managing food safety this book will be welcomed as a new approach to learning not only by students and their teachers but also by food professionals in policy making and enforcement and the many within the food industry who are involved with the management of food safety

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

Fresh-Cut Fruits and Vegetables Olusola Lamikanra, 2002-02-14 A comprehensive reference for the emerging fresh cut fruits and vegetable industry Fresh cut Fruits and Vegetables Science Technology and Market focuses on the unique biochemical physiological microbiological and quality changes in fresh cut processing and storage It highlights the distinct equipment design packaging requirements production economics and marketing considerations for fresh cut products Based on the extensive research in this area during the last 10 years this reference is the first to cover the complete spectrum of science technology and marketing issues related to this field

Ensuring safety and quality in the production of beef Volume 1 Prof. Gary R. Acuff, Prof. James S. Dickson, 2017-06-09 Reviews current research on the main pathogens affecting beef Summarises best practice in pathogen detection and safety management on the farm Discusses methods for ensuring safety in the food chain from slaughter to consumer handling of fresh beef

Food Microbiology Martin R Adams, Peter J McClure, Maurice O Moss, 2024-08-07 Looking for a comprehensive textbook that covers the interaction between micro organisms and food Spoilage foodborne illness and fermentation Food Microbiology has been the most popular textbook in this area since it was first published in 1995 Now in its fifth edition the highly successful authors bring the book right up to date Maintaining its general structure and philosophy to encompass modern food microbiology this new edition provides updated and revised individual chapters and uses new examples to illustrate incidents It covers the three main aspects of the interaction between micro organisms and food and the positive and negative features that result Attention is paid to the illustrations included and

there is a discussion on the factors affecting the presence of micro organisms in foods and their capacity to survive and grow Finally recent developments in procedures used to assay and control the microbiological quality of food and protect public health are reported Thorough and accessible this book is designed for students in the biological sciences biotechnology and food science as well as a valuable resource for researchers teachers and practising food microbiologists **Microbiological Testing in Food Safety Management** International Commission on Microbiological Specifications for Foods,2002 The latest book in this excellent series describes the role of microbiological testing in modern food safety management systems It explores how risk assessment and risk management can be used to establish goals for use in controlling food borne illness and provides guidelines for establishing effective management systems to control specific hazards in foods This groundbreaking book will interest food microbiologists researchers and others in the food industry regulatory agencies and academia worldwide Micro-facts Peter Wareing,Rhea Fernandes,2009-10-30 Micro Facts has proved to be a useful ready reference for practising food microbiologists and others concerned with ensuring the microbiological safety of foods Micro Facts 6th Edition is an invaluable tool for food microbiologists everywhere as a source book of information relevant to the prevention of food poisoning hazards worldwide *The Food Safety Hazard Guidebook* Richard Lawley,Laurie Curtis,Judy Davis,2008-06-27 Food safety is important and consumers have a right to expect that those who supply the food that they buy have taken every care to manufacture products that will do them no harm Those with a responsibility for the regulation of the global food industry recognise this principle and legislate accordingly and the business of managing and regulating the safety of the food supply chain has come a long way in the last 25 years or so Prompted by the emergence of new food safety hazards such as the bacterial pathogens *Listeria monocytogenes* and *E coli* O157 powerful new techniques for evaluating and managing the risks presented by these threats have been developed For example hazard analysis critical control point or HACCP has now become the food safety management system of choice worldwide Although the food safety management tools are now widely available they are still virtually useless unless they are supported by adequate and accurate information HACCP does not work unless its practitioners have access to enough data and scientific knowledge to enable them to understand hazards and how to control them effectively The Food Safety Hazard Guidebook is an attempt to address the problem of accessing the available information by distilling the key facts about a wide range of individual food safety hazards into a single text The result is a guidebook rather than an encyclopaedia which acts as a portal for the immense and ever expanding body of scientific knowledge that exists for food safety It is an easy to use information resource for anyone with a professional interest in the safety of the food supply The book is easy to navigate and presents concise and carefully researched factual information on a wide range of biological and chemical hazards in a clear format that is designed to support risk analysis exercises and HACCP studies It covers a broad range of established and emerging food safety hazards and includes details of authoritative sources of further information many web based for those seeking to examine a topic in

greater depth The section on food allergens is a particularly valuable component of the book the chapters on fish toxins are also useful and unusual in a book of this kind and bacterial pathogens are comprehensively covered One of the most important features of the book is the wide scope of the content and the highly structured format designed to help the reader find information quickly Other key benefits to the reader are The wide range of biological and chemical hazards covered in a single book Written specifically with food industry professionals in mind Easy to navigate and accessible for the non expert Clear and concise presentation of factual information presented in a format that lends itself to use in risk assessment exercises Inclusion of references and web links to reliable sources of further information on each chapter specifically designed for practical use by a professional readership

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Micro-Organisms in Foods International Commission on Microbiological Specifications for Foods Staff, 2012-12-06

Microbiology of Foods 6 Microbial Ecology of Food Commodities was written by the ICMSF comprising 19 scientists from 11 countries plus 12 consultants and 12 chapter contributors This book brings up to date Microbial Ecology of Foods Volume 2 Food Commodities 1980 Academic Press taking account of developments in food processing and packaging new ranges of products and foodborne pathogens that have emerged since 1980 The overall structure of each of the chapters has been retained viz they cover i the important properties of the food commodity that affect its microbial content ii the initial microbial flora at slaughter or harvest iii the effect of harvesting transportation processing and storage on the microbial content and iv the means of controlling processes and the microbial content The section on Choice of Case has not been included in this 2nd edition reflecting the changed emphasis in ensuring

the microbiological safety of foods At the time of publication of Microbial Ecology of Foods Volume 2 Food Commodities control of food safety was largely by inspection and compliance with hygiene regulations coupled with end product testing Such testing was put on a sound statistical basis through sampling plans introduced in Microorganisms in Foods 2 Sampling for Microbiological Analysis Principles and Specific Applications 2nd edition 1986 University of Toronto Press

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

Microbial Production of Food Ingredients, Enzymes and Nutraceuticals Brian McNeil, David Archer, Ioannis Giavasis, Linda Harvey, 2013-03-21 Bacteria yeast fungi and microalgae can act as producers or catalysts for the production of food ingredients enzymes and nutraceuticals With the current trend towards the use of natural ingredients in foods there is renewed interest in microbial flavours and colours food bioprocessing using enzymes and food biopreservation using bacteriocins Microbial production of substances such as organic acids and hydrocolloids also remains an important and fast changing area of research Microbial production of food ingredients enzymes and nutraceuticals provides a comprehensive overview of microbial production of food ingredients enzymes and nutraceuticals Part one reviews developments in the metabolic engineering of industrial microorganisms and advances in fermentation technology in the production of fungi yeasts enzymes and nutraceuticals Part two discusses the production and application in food processing of substances such as carotenoids flavonoids and terpenoids enzymes probiotics and prebiotics bacteriocins microbial polysaccharides polyols and polyunsaturated fatty acids Microbial production of food ingredients enzymes and nutraceuticals is an invaluable guide for professionals in the fermentation industry as well as researchers and practitioners in the areas of biotechnology microbiology chemical engineering and food processing Provides a comprehensive overview of microbial flavours and colours food bioprocessing using enzymes and food biopreservation using bacteriocins Begins with a review of key areas of systems biology and metabolic engineering including methods and developments for filamentous fungi Analyses the use of microorganisms for the production of natural molecules for use in foods including microbial production of food flavours and carotenoids

Microbiology Australia, 2004-07

Encyclopedia of Food Microbiology Carl A. Batt, 2014-04-02 Written by the world's leading scientists and spanning over 400 articles in three volumes the Encyclopedia of Food Microbiology Second Edition is a complete highly structured guide to current knowledge in the field Fully revised and updated this encyclopedia reflects the key advances in the field since the first edition was published in 1999 The articles in this key work heavily illustrated and fully revised since the first edition in 1999 highlight advances in areas such as genomics and food safety to bring users up to date on microorganisms in foods Topics such as DNA sequencing and E coli are particularly well covered With lists of further reading to help users explore topics in depth this resource will enrich scientists at every level in academia and industry providing fundamental information as well as explaining state of the art scientific discoveries This book is designed to allow disparate approaches from farmers to processors to food handlers and consumers and interests to access accurate and objective information about the microbiology of foods Microbiology impacts the safe presentation of food From harvest and storage to determination of shelf life to presentation and consumption This work highlights the risks of microbial contamination and is an invaluable go to guide for anyone working in Food Health and Safety Has a two fold industry appeal 1 those developing new functional food products and 2 to all corporations concerned about the potential hazards of microbes in their food products

Nuclear Science Abstracts , NSA is a comprehensive collection of international nuclear science and technology literature for the period 1948 through 1976 pre dating the prestigious INIS database which began in 1970 NSA existed as a printed product Volumes 1-33 initially created by DOE's predecessor the U S Atomic Energy Commission AEC NSA includes citations to scientific and technical reports from the AEC the U S Energy Research and Development Administration and its contractors plus other agencies and international organizations universities and industrial and research organizations References to books conference proceedings papers patents dissertations engineering drawings and journal articles from worldwide sources are also included Abstracts and full text are provided if available

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