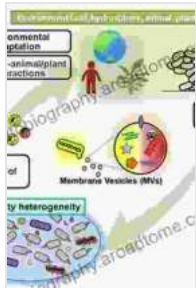


Quantitative Microbiology in Food Processing: A Comprehensive Guide



Quantitative Microbiology in Food Processing: Modeling the Microbial Ecology

★★★★★ 5 out of 5

Language : English
File size : 21522 KB
Text-to-Speech : Enabled
Enhanced typesetting : Enabled
Print length : 696 pages
Lending : Enabled



Quantitative Microbiology in Food Processing is an essential guide to microbial risk assessment and management for food processors. It provides a comprehensive overview of the principles and practices of quantitative microbiology, with a focus on food processing applications.

The book is divided into three parts. Part I covers the fundamentals of quantitative microbiology, including microbial growth, survival, and inactivation. Part II discusses the application of quantitative microbiology to food processing, including sampling, testing, and data analysis. Part III provides an overview of microbial risk assessment and management, with a focus on food safety.

Quantitative Microbiology in Food Processing is a valuable resource for food processors, food safety professionals, and anyone else interested in the application of quantitative microbiology to food safety.

Key Features

- Provides a comprehensive overview of the principles and practices of quantitative microbiology
- Focuses on food processing applications
- Includes an overview of microbial risk assessment and management
- Written by a team of experts in the field

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1. to Quantitative Microbiology
2. Microbial Growth, Survival, and Inactivation
3. Sampling and Testing for Microorganisms
4. Data Analysis and Interpretation
5. Microbial Risk Assessment
6. Microbial Management and Control

Authors

Dr. Karl R. Matthews is a Professor of Food Microbiology at the University of California, Davis. He has over 30 years of experience in the field of food microbiology, and his research focuses on the development and application of quantitative methods for microbial risk assessment and management.

Dr. Linda J. Harris is a Professor of Food Science at the University of Illinois, Urbana-Champaign. She has over 25 years of experience in the field of food microbiology, and her research focuses on the role of microorganisms in food spoilage and safety.

Reviews

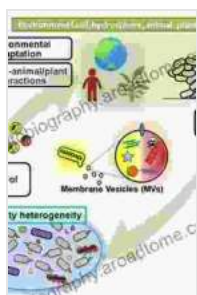
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“This book provides a comprehensive overview of the principles and practices of quantitative microbiology, with a focus on food processing applications. It is a valuable resource for anyone involved in the food industry.” – *Journal of Food Science*

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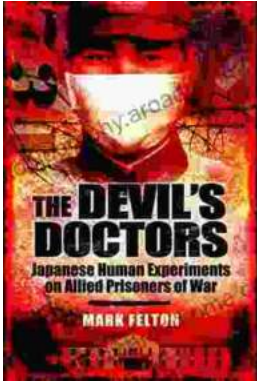
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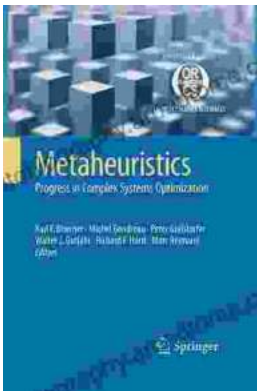
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