

CONTENTS

CENERAL LABORATORY PROCEDURES

Chapter 1 Sample Collection, Shipment and Preparation for Analysis	3
Chapter 2 Equipment, Media, Reagents, Routine Tests and Stains	10
Chapter 3 Sampling, Equipment, Supplies, and Environment	95

GENRAL ENUMERATION PROCEDURES

Chapter 4 Aerobic Plate Count	107
Chapter 5 Direct Microscopic Count	132
Chapter 6 MPN-Most Probable Number	152
Chapter 7 Detection and Enumeration of Injured Microorganisms	163

MICROORGANISMS INVOLVED IN PROCESSING AND SPOILAGE OF FOODS

Chapter 8 Psychrotrophic Microorganisms	173
Chapter 9 Thermoduric Microorganisms	179
Chapter 10 Lipolytic Microorganisms	184
Chapter 11 Proteolytic Microorganisms	190
Chapter 12 Halophilic Microorganisms	194
Chapter 13 Osmophilic Microorganisms	203
Chapter 14 Pectinolytic Microorganisms	208
Chapter 15 Acid Producing Microorganisms	215
Chapter 16 Yeasts and Molds	225
Chapter 17 Enumeration of Heat Resistant Mold (Byssochlamys)	230
Chapter 18 Mesophilic Sporeforming Aerobes	235
Chapter 19 Mesophilic Sporeforming Anaerobes	239
Chapter 20 Aciduric Flat Sour Sporeformers	248
Chapter 21 Thermophilic Flat Sour Sporeformers	254
Chapter 22 Thermophilic Anaerobes	263
Chapter 23 Sulfide Spoilage Sporeformers	270

INDICATOR MICROORGANISMS AND PATHOGENS; TOXIN DETECTION

Chapter 24 Coliforms, Fecal Coliforms, E.Coli, and Enteropathogenic E. Coli	277
Chapter 25 Salmonella	301
Chapter 26 Fluorescent Antibody Detection of Salmonellae	329
Chapter 27 Shigella	344
Chapter 28 Yersinia Enterocolitica	351
Chapter 29 Vibrio	358
Chapter 30 The Enterococci	370
Chapter 31 Methods for the Isolation and Enumeration of Staphylococcus Aureus	374
Chapter 32 Staphylococcal Enterotoxins	387

Chapter 33 Bacillus Cereus	417
Chapter 34 Clostridium Botulinum	424
Chapter 35 Clostridium Perfringens	437
MICROORGANISMS AND FOOD SAFETY: FOOD-BORNE ILLNESS	
Chapter 36 Foodborne Illness-Skuggested Approaches for the Analysis of Foods and Specimens Obtained in Outbreaks	451
Chapter 37 Foodborne Viruses	462
Chapter 38 Foodborne Parasites	471
Chapter 39 Toxigenic Fungi	484
Chapter 40 Fish, Crustaceans, and Precooked Seafoods	507
Chapter 41 Molluscan Shellfish, Fresh or Fresh Frozen Oysters, Mussels, or Clams	522
Chapter 42 Meat and Poultry Products	540
Chapter 43 Eggs and Egg Products	549
Chapter 44 Fruits and Vegetables	556
Chapter 45 Fruit Drinks, Juices, and concentrates	563
FOODS AND THE MICROORGANISMS INVOLVED IN THEIR SAFETY AND QUALITY	
Chapter 46 Spices and Condiments	568
Chapter 47 Pickle Products	574
Chapter 48 Salad Dressings	594
Chapter 49 Cereal and Cereal Products	599
Chapter 50 Confectionery Products	608
Chapter 51 Nut Meats	614
Chapter 52 Canned Foods-Tests for Commercial Sterility	620
Chapter 53 Canned Foods-Tests for Cause of Spoilage	632
Chapter 54 Soft Drinks	674