## **Contents**

		tors	
		mittee	
V	Chapter 1	Laboratory Quality Assurance	
	1 1	Introduction	
	1.2	Management's Role In Laboratory Quality Assurance	
	1.3	General Laboratory Operations	
	1.4	Personnel	
	1.5	Facilities	4
	1.6	Equipment and Instrumentation	
	1.7	Laboratory Glassware and Plasticware	6
	1.8	Media and Reagents	7
	1.9	Record Keeping	9
	1.10	Accreditation of Testing Laboratories	10
	1 11	References	10
/	Chapter 2	Sampling Plans, Sample Collection, Shipment, and Preparation	
	•	for Analysis	13
	2.1	Introduction	
	2.2	General Considerations	13
	2.3	Equipment, Materials, and Reagents	
	2.4	Precautions	
	2.5	Procedures	
	2.6	References	
	Chapter 3	Microbiological Monitoring of the Food Processing Environment	
	3.1	Introduction	
	3.2	Environmental Sampling Strategies	
	3.3	Sampling of Surfaces—Equipment and Physical Plant	
	3.4	Rinse Solution Method for Sampling Containers and Processing	
	0.1	Equipment Systems	27
	3.5	Surface Contact Methods	
	3.6	Microbiological Air-Sampling Strategies	
	3.7	Air-Sampling Methods	
	3.8	Aerosol Sampling and Measurement Guidelines	
	3.9	References	
	Chapter 4	Microscopiic Methods	
	4.1	Introduction	
	4.2	General Procedures	
	4.3	Fluorescence Microscopy	
		Stains, Probes, and Indicators	
	4.4	Quantitation	
	4.5 4.6	References	
		Cultural Methods for the Enrichment and Isolation of Microgramisms	
	Chapter 5		
	5.1	Introduction	
	5.2	Enrichment Methods	
	5.3	Preenrichment	
	5.4	Selective Enrichment	
	5.5	Quality Assurance of Enrichment and Isolation Method	49

	5.6	References	. 50
Chapter	6	Culture Methods for Enumeration of Microorganisms	53
	6.1	Introduction	53
	6.2	Dilutions	53
	6.3	Plating Techniques	
	6.4	Most Probable Number Techniques	58
	6.5	Membrane Filtration	61
	6.6	Other Methods	61
	6.7	Anaerobic or Other Atmospheres	61
	6.8	References	62
Chapter	7	Aerobic Plate Count	63
	7 1	Introduction	63
	7.2	Microbiological Specifications	63
	7.3	General Considerations	63
	7.4	Equipment, Materials and Reagents	64
	7.5	Precautions and Limitations	
	7.6	Standard Procedures	64
	7.7	Alternative Methods	65
	7.8	References	67
Chapter	8	Enterobacteriaceae, Coliforms, and Escherichia coli as Quality and Safety	
		Indicators	69
	8.1	Introduction	
	8.2	Definitions	
	8.3	Precautions	
	8.4	Equipment, Materials and Reagents	73
	8.5	Sample Preparation	
	8.6	The Enteropacteriaceae	
	8.7	Coliforms	74
	8.8	Fecal Coliform Group	
	8.9	Escherichia coli	
	8.10	Interpretation of Data: The Value of Enterobacteriaceae, Coliforms,	
		and E. coli as Indicators of Quality and Indexes of Pathogens	79
	8.11	Acknowledgments	
	8.12	References	
Chapter		Enterococci	83
	9.1	Introduction	
	9.2	General Considerations	
	9.3	Equipment, Materials, and Reagents	
	9.4	Precautions	
	9.5	Enumeration of Enterococci	
	9.6	Confirmation of Enterococci	
	9.7	References	
Chapter	10	Rapid Methods for Detection, Identification, and Enumeration	
	10.1	Introduction	
•	10.2	Antibody-Based Methods	
		10.21 Introduction	
		10.22 Immunofluorescence	BS
		10.23 Latex Agglutination	
		10.24 Immunoimmobilization	
		10.25 Enzyme immunoassay	
		10.26 Immunoprecipitate Detection	
		10.27 Immunoaffinity Chromatography and Immunomagnetic Separation	
		10.28 References	
	10.3	Nucleic Acid-Based Methods	
		10.31 Introduction	
		10.32 Hybridization	
		10.33 PCR	
		10.34 References	
	10.4	Biochemical and Enzymatic Methods	
	10.7	10.41 Introduction	
		10.42 Miniaturized Microbiological Methods	
		10.43 Commercial Miniaturized Diagnostic Kits ("Minikits")	

		10.44 Chromogenic Media	99
		10.45 Quantitative Enzymatic Methods	99
		10.46 References	100
	10.5	Membrane Filtration	100
		10.51 Hydrophobic Grid Membrane Filter	100
		10.52 References	
		10.53 Commercial References	105
	10.6	Impedance, Conductance, and Capacitance	105
		10.61 Theory	
		10.62 Commercial Systems	
		10.63 General Considerations and Precautions	
		10.64 Typical Applications	
		10.65 Interpretation of Results	
		10.66 References	
		10.67 Commercial References	
	10.7	Phage Probes	
		10.71 Introduction to Bacterial Viruses	
		10.72 Bacteriophage-Based Detection Methods	
		10.73 Conclusions	
		10.74 References	
Chapter	11	Molecular Typing and Differentiation	
onaptor	11 1	Introduction	
	11.2	Cellular Fatty Acid Analysis	
	11.2	11.21 Introduction	
		11.22 Principle	
		11.23 Apparatus	
		11.24 Reagents	
		11.25 General Instructions	
		11.26 Limitations	
		11.27 Library	
		11.28 Similarity Index	
		11.29 References	
	11.3	Multilocus Enzyme Electrophoresis	
	11.5	11.31 Introduction	
		11.32 General Description of the Method	
		11.33 Interpretation of the Gels	
	11 /	11.34 References	
	11.4		
		11.41 Introduction	
		11.42 Reagent Preparation	
		11.44 DNA Digestion and Electrophoresis	107
		11.46 Hybridization and Detection	
		11.47 Patterns: Data Processing	
		11.48 Automated Ribotyping	
	11 5	11.49 References	
	11.5	Restriction Fragment Length Polymorphism Fingerprinting	
		11.51 Introduction	
		11.52 Genomic Target	
		11.53 Restriction Enzyme	
		11.54 Combining Assays	
		11.55 Other Considerations	
	44.5	11.56 References	
	11.6	Rapid PCR-Based Methods	
		11.61 Introduction	
		11.62 Preparation of Genomic DNA from Bacteria for Use with Rapid Methods	
		11.63 Notes	147
		11.64 Preparation, Amplification, Detection and Analysis of PCR for Rapid	260000
		Methods	
		11.65 Notes	
		11.66 References	151

	11.7	Pulsed Field Gel Electrophoresis	154
		11.71 Introduction	
		11.72 Utility of PFGE in Foodborne Outbreak Investigations	154
		11.73 Interpretation of PFGE Results	
		11.74 Choosing a PFGE Protocol	
		11.75 Standard PFGE Protocol for Subtyping E. coli O157:H7	
		11.76 References	
Chapter	12	Labor Savings and Automation	
	12.1	Introduction	
	12.2	Solid Samples	157
	12.4	Liquid Samples	158
	12.5	References	158
Chapter	13	Psychrotrophic Microorganisms	159
	13.1	Introduction	
	13.2	Review of Methods Used to Enumerate Psychrotrophs in Foods	160
	13.3	General Recommendations	
	13.4	Sample Preparation	
	13.5	Equipment, Media, Materials, and Reagents	
	13.6	Procedures for Enumeration of Psychrotrophs	
	13.7	Precautions	
	13.8	Rapid Detection	
	13.9	Interpretation	
	13.10		
Chapter		Thermoduric Microorganisms and Heat Resistance Measurements	
	14.1	Introduction	
	14.2	Heat Resistance Measurements	
	14.3	Methods for the Determination of Heat Resistance	
	14.4	Equipment, Materials, and Procedures	
	14.5	Interpretation	
01	14.6	References	
Chapter		Lipolytic Microorganisms	
	15.1	Introduction	
	15.2	General Considerations	
	15.3	Equipment, Materials, and Reagents	
	15.4	Procedures	
	15.5	Precautions	
Chantar	15.6	References	
Chapter	16.1	Proteolytic Microorganisms Introduction	
	16.2	General Considerations	
	16.3	Equipment, Materials, and Reagents	
	16.4	Procedures	
	16.5	Precautions	
	16.6	Interpretation	
	16.7	References	
Chapter		Halophilic and Osmophilic Microorganisms	
diaptor	17 1	Introduction	
	17.2	Halophilic Microorganisms	
	17.3	Osmophilic Microorganisms	
	17.4	References	
Chapter		Pectinolytic and Pectolytic Microorganisms	
10.000	18.1	Introduction	
	18.2	Detecting Pectinolytic and Pectolytic Organisms	
	18.3	Visualization and Assay of Pectic Enzymes	
	18.4	Sources of Pectic Enzymes	
	18.5	Equipment, Materials, and Reagents	
	18.6	Procedures	
	18.7	Interpretation	. 198
	18.8	References	198
Chapter	19	Acid-Producing Microorganisms	. 201
	19.1	Introduction	
	19.2	General Considerations	201

	19.3	Limitations	
	19.4	Equipment, Materials, and Reagents	. 202
	19.5	Procedures	. 203
	19.6	References	. 206
Chapte	r 20	Yeasts and Molds	. 209
	20.1	Introduction	209
	20.2	General Considerations	. 209
	20.3	Precautions	
	20.4	Equipment, Materials, and Reagents	210
	20.5	Procedures	. 210
	20.6	Interpretation	. 211
	20.7	New Methods under Development	. 211
	20.8	References	213
Chapter	21	Detection and Enumeration of Heat-Resistant Molds	. 217
	21 1	Introduction	217
	21.2	General Considerations	217
	21.3	Equipment, Materials, and Reagents.	217
	21.4	Procedures	. 218
	21.5	Precautions	. 219
	21.6	Interpretation	219
	21.7	Taxonomy of Important Heat-Resistant Molds	. 219
	21.8	References	
Chapter	22	Mesophilic Aerobic Sporeformers	. 223
	22.1	Introduction	
	22.2	Special Considerations	
	22.3	Sources of Error	
	22.4	Equipment, Materials, and Media	
	22.5	Procedures	225
	22.6	Modifications	
	22.7	Interpretation	. 226
	22.8	References	
Chapter	23	Mesophilic Anaerobic Sporeformers	. 229
Chapter	23 23.1	Mesophilic Anaerobic Sporeformers	229
Chapter	23.1 23.2	Mesophilic Anaerobic Sporeformers Introduction General Considerations	229 229 231
Chapter	23.1 23.2 23.3	Mesophilic Anaerobic Sporeformers Introduction General Considerations Equipment, Materials, and Media	. 229 . 229 . 231 . 232
Chapter	23.1 23.2 23.3 23.4	Mesophilic Anaerobic Sporeformers Introduction General Considerations Equipment, Materials, and Media Precautions	229 231 232 232 232
Chapter	23.1 23.2 23.3 23.4 23.5	Mesophilic Anaerobic Sporeformers Introduction General Considerations Equipment, Materials, and Media Precautions Procedures	229 229 231 232 232 232
Chapter	23.1 23.2 23.3 23.4 23.5 23.6	Mesophilic Anaerobic Sporeformers Introduction General Considerations Equipment, Materials, and Media Precautions Procedures Interpretation of Results	229 229 231 232 232 232 235
	23.1 23.1 23.2 23.3 23.4 23.5 23.6 23.7	Mesophilic Anaerobic Sporeformers Introduction General Considerations Equipment, Materials, and Media Precautions Procedures Interpretation of Results References	229 229 231 232 232 232 235 235
Chapter Chapter	23.1 23.2 23.3 23.4 23.5 23.6 23.7	Mesophilic Anaerobic Sporeformers Introduction General Considerations Equipment, Materials, and Media Precautions Procedures Interpretation of Results References Aciduric Flat Sour Sporeformers	229 229 231 232 232 232 235 235
	23.1 23.2 23.3 23.4 23.5 23.6 23.7 24 24.1	Mesophilic Anaerobic Sporeformers Introduction General Considerations Equipment, Materials, and Media Precautions Procedures Interpretation of Results References Aciduric Flat Sour Sporeformers Introduction	229 229 231 232 232 232 235 235 239
	23.1 23.2 23.3 23.4 23.5 23.6 23.7 24.1 24.2	Mesophilic Anaerobic Sporeformers Introduction General Considerations Equipment, Materials, and Media Precautions Procedures Interpretation of Results References Aciduric Flat Sour Sporeformers Introduction General Considerations	229 229 231 232 232 232 235 235 239 240
	23 23.1 23.2 23.3 23.4 23.5 23.6 23.7 24 24.1 24.2 24.3	Mesophilic Anaerobic Sporeformers Introduction General Considerations Equipment, Materials, and Media Precautions Procedures Interpretation of Results References Aciduric Flat Sour Sporeformers Introduction General Considerations Equipment, Materials, and Reagents	229 231 232 232 232 235 235 235 239 240 241
	23 23.1 23.2 23.3 23.4 23.5 23.6 23.7 24 24.1 24.2 24.3 24.4	Mesophilic Anaerobic Sporeformers Introduction General Considerations Equipment, Materials, and Media Precautions Procedures Interpretation of Results References Aciduric Flat Sour Sporeformers Introduction General Considerations Equipment, Materials, and Reagents Procedures	229 229 231 232 232 235 235 235 240 241 241
	23.1 23.2 23.3 23.4 23.5 23.6 23.7 24.1 24.2 24.3 24.4 24.5	Mesophilic Anaerobic Sporeformers Introduction General Considerations Equipment, Materials, and Media Precautions Procedures Interpretation of Results References Aciduric Flat Sour Sporeformers Introduction General Considerations Equipment, Materials, and Reagents Procedures Maintenance of Cultures	229 229 231 232 232 235 235 235 239 240 241 241 243
	23.1 23.2 23.3 23.4 23.5 23.6 23.7 24 24.1 24.2 24.3 24.4 24.5 24.6	Mesophilic Anaerobic Sporeformers Introduction General Considerations Equipment, Materials, and Media Precautions Procedures Interpretation of Results References Aciduric Flat Sour Sporeformers Introduction General Considerations Equipment, Materials, and Reagents Procedures Maintenance of Cultures Precautions and Limitations of the Procedures	229 231 232 232 232 235 235 239 240 241 243 243
	23.1 23.2 23.3 23.4 23.5 23.6 23.7 24.2 24.3 24.4 24.5 24.6 24.7	Mesophilic Anaerobic Sporeformers Introduction General Considerations Equipment, Materials, and Media Precautions Procedures Interpretation of Results References Aciduric Flat Sour Sporeformers Introduction General Considerations Equipment, Materials, and Reagents Procedures Maintenance of Cultures Precautions and Limitations of the Procedures Interpretation	229 229 231 232 232 235 235 235 240 241 241 243 243 243
Chapter	23 23.1 23.2 23.3 23.4 23.5 23.6 23.7 24 24.1 24.2 24.3 24.4 24.5 24.6 24.7 24.8	Mesophilic Anaerobic Sporeformers Introduction General Considerations Equipment, Materials, and Media Precautions Procedures Interpretation of Results References Aciduric Flat Sour Sporeformers Introduction General Considerations Equipment, Materials, and Reagents Procedures Maintenance of Cultures Precautions and Limitations of the Procedures Interpretation References	229 229 231 232 232 235 235 235 240 241 243 243 243 243
	23 23.1 23.2 23.3 23.4 23.5 23.6 23.7 24 24.1 24.2 24.3 24.4 24.5 24.6 24.7 24.8	Mesophilic Anaerobic Sporeformers Introduction General Considerations Equipment, Materials, and Media Precautions Procedures Interpretation of Results References Aciduric Flat Sour Sporeformers Introduction General Considerations Equipment, Materials, and Reagents Procedures Maintenance of Cultures Precautions and Limitations of the Procedures Interpretation References Thermophilic Flat Sour Sporeformers	229 229 231 232 232 235 235 235 240 241 243 243 243 243 244 244 244 244 244 244
Chapter	23 23.1 23.2 23.3 23.4 23.5 23.6 23.7 24 24.1 24.2 24.3 24.4 24.5 24.6 24.7 24.8	Mesophilic Anaerobic Sporeformers Introduction General Considerations Equipment, Materials, and Media Precautions Procedures Interpretation of Results References Aciduric Flat Sour Sporeformers Introduction General Considerations Equipment, Materials, and Reagents Procedures Maintenance of Cultures Precautions and Limitations of the Procedures Interpretation References Thermophilic Flat Sour Sporeformers Introduction	229 229 231 232 232 235 235 235 240 241 243 243 243 243 243 244 244 244 244 244
Chapter	23 23.1 23.2 23.3 23.4 23.5 23.6 23.7 24 24.1 24.2 24.3 24.4 24.5 24.6 24.7 24.8 25 25.1 25.2	Introduction General Considerations Equipment, Materials, and Media Precautions Procedures Interpretation of Results References Aciduric Flat Sour Sporeformers Introduction General Considerations Equipment, Materials, and Reagents Procedures  Maintenance of Cultures Precautions and Limitations of the Procedures Interpretation References Thermophilic Flat Sour Sporeformers Introduction General Considerations	229 229 231 232 232 232 235 235 240 241 243 243 243 243 244 245 245 245
Chapter	23 23.1 23.2 23.3 23.4 23.5 23.6 23.7 24 24.1 24.2 24.3 24.4 24.5 24.6 24.7 24.8 25.1 25.2 25.3	Introduction General Considerations Equipment, Materials, and Media Precautions Procedures Interpretation of Results References Aciduric Flat Sour Sporeformers Introduction General Considerations Equipment, Materials, and Reagents Procedures Maintenance of Cultures Precautions and Limitations of the Procedures Interpretation References Thermophilic Flat Sour Sporeformers Introduction General Considerations Equipment, Materials, and Reagents Frecautions and Limitations of the Procedures Interpretation References Thermophilic Flat Sour Sporeformers Introduction General Considerations Equipment, Materials, and Reagents	229 231 232 232 232 235 235 235 240 241 243 243 243 243 244 245 245 245
Chapter	23 23.1 23.2 23.3 23.4 23.5 23.6 23.7 24 24.1 24.2 24.3 24.4 24.5 24.6 24.7 24.8 25.1 25.2 25.3 25.4	Introduction General Considerations Equipment, Materials, and Media Precautions Procedures Interpretation of Results References Aciduric Flat Sour Sporeformers Introduction General Considerations Equipment, Materials, and Reagents Procedures Maintenance of Cultures Precautions and Limitations of the Procedures Interpretation References Thermophilic Flat Sour Sporeformers Introduction General Considerations Equipment, Materials, and Reagents Precautions References Thermophilic Flat Sour Sporeformers Introduction General Considerations Equipment, Materials, and Reagents Precautions	229 231 232 232 232 235 235 235 240 241 243 243 243 243 245 245 246 246
Chapter	23 23.1 23.2 23.3 23.4 23.5 23.6 23.7 24 24.1 24.2 24.3 24.4 24.5 24.6 24.7 24.8 25.1 25.2 25.3 25.4 25.5	Mesophilic Anaerobic Sporeformers Introduction General Considerations Equipment, Materials, and Media Precautions Procedures Interpretation of Results References Aciduric Flat Sour Sporeformers Introduction General Considerations Equipment, Materials, and Reagents Procedures Maintenance of Cultures Precautions and Limitations of the Procedures Interpretation References Thermophilic Flat Sour Sporeformers Introduction General Considerations Equipment, Materials, and Reagents Precautions Frecautions Frecautions Procedure	229 231 232 232 232 235 235 235 240 241 243 243 243 243 245 245 246 246 246
Chapter	23 23.1 23.2 23.3 23.4 23.5 23.6 23.7 24 24.1 24.2 24.3 24.4 24.5 24.6 24.7 24.8 25.1 25.2 25.3 25.4 25.5 25.6	Mesophilic Anaerobic Sporeformers Introduction General Considerations Equipment, Materials, and Media Precautions Procedures Interpretation of Results References Aciduric Flat Sour Sporeformers Introduction General Considerations Equipment, Materials, and Reagents Procedures Maintenance of Cultures Precautions and Limitations of the Procedures Interpretation References Thermophilic Flat Sour Sporeformers Introduction General Considerations Equipment, Materials, and Reagents Precautions Precautions Frecautions Frecautions Procedure Interpretation of Results	229 231 232 232 232 235 235 235 240 241 241 243 243 243 245 246 246 246 247
Chapter	23 23.1 23.2 23.3 23.4 23.5 23.6 23.7 24 24.1 24.2 24.3 24.4 24.5 24.6 24.7 24.8 25.1 25.2 25.3 25.4 25.5 25.6 25.7	Mesophilic Anaerobic Sporeformers Introduction General Considerations Equipment, Materials, and Media Precautions Procedures Interpretation of Results References Aciduric Flat Sour Sporeformers Introduction General Considerations Equipment, Materials, and Reagents Procedures Maintenance of Cultures Precautions and Limitations of the Procedures Interpretation References Thermophilic Flat Sour Sporeformers Introduction General Considerations Equipment, Materials, and Reagents Precautions References Thermophilic Flat Sour Sporeformers Introduction General Considerations Equipment, Materials, and Reagents Precautions Procedure Interpretation of Results References	229 231 232 232 232 235 235 235 240 241 241 243 243 243 245 245 246 246 247 247 247
Chapter	23 23.1 23.2 23.3 23.4 23.5 23.6 23.7 24 24.1 24.2 24.3 24.4 24.5 24.6 24.7 24.8 25.1 25.2 25.3 25.4 25.5 25.6 25.7 26	Mesophilic Anaerobic Sporeformers Introduction General Considerations Equipment, Materials, and Media Precautions Procedures Interpretation of Results References Aciduric Flat Sour Sporeformers Introduction General Considerations Equipment, Materials, and Reagents Procedures Maintenance of Cultures Precautions and Limitations of the Procedures Interpretation References Thermophilic Flat Sour Sporeformers Introduction General Considerations Equipment, Materials, and Reagents Precautions References Thermophilic Flat Sour Sporeformers Introduction General Considerations Equipment, Materials, and Reagents Precautions Procedure Interpretation of Results References Thermophilic Anaerobic Sporeformers	229 231 232 232 235 235 235 240 241 241 243 243 243 243 244 245 245 247 247 248
Chapter	23 23.1 23.2 23.3 23.4 23.5 23.6 23.7 24 24.1 24.2 24.3 24.4 24.5 24.6 24.7 24.8 25.1 25.2 25.3 25.4 25.5 25.6 25.7 26 26.1	Mesophilic Anaerobic Sporeformers Introduction General Considerations Equipment, Materials, and Media Precautions Procedures Interpretation of Results References Aciduric Flat Sour Sporeformers Introduction General Considerations Equipment, Materials, and Reagents Procedures Maintenance of Cultures Precautions and Limitations of the Procedures Interpretation References Thermophilic Flat Sour Sporeformers Introduction General Considerations Equipment, Materials, and Reagents Precautions and Limitations of the Procedures Interpretation References Thermophilic Flat Sour Sporeformers Introduction General Considerations Equipment, Materials, and Reagents Precautions Precautions Procedure Interpretation of Results References Thermophilic Anaerobic Sporeformers Introduction	229 231 232 232 232 235 235 235 240 241 243 243 243 243 244 245 245 247 248 249 249 249
Chapter	23 23.1 23.2 23.3 23.4 23.5 23.6 23.7 24 24.1 24.2 24.3 24.4 24.5 24.6 24.7 24.8 25.1 25.2 25.3 25.4 25.5 25.6 25.7 26 26.1 26.2	Mesophilic Anaerobic Sporeformers Introduction General Considerations Equipment, Materials, and Media Precautions Procedures Interpretation of Results References Aciduric Flat Sour Sporeformers Introduction General Considerations Equipment, Materials, and Reagents Procedures Maintenance of Cultures Precautions and Limitations of the Procedures Interpretation References Thermophilic Flat Sour Sporeformers Introduction General Considerations Equipment, Materials, and Reagents Precautions Precautions Frecautions Frecaut	229 231 232 232 232 235 235 235 240 241 241 243 243 243 243 2446 245 247 248 249 249 249
Chapter	23 23.1 23.2 23.3 23.4 23.5 23.6 23.7 24 24.1 24.2 24.3 24.4 24.5 24.6 24.7 24.8 25.1 25.2 25.3 25.4 25.5 25.6 25.7 26 26.1	Mesophilic Anaerobic Sporeformers Introduction General Considerations Equipment, Materials, and Media Precautions Procedures Interpretation of Results References Aciduric Flat Sour Sporeformers Introduction General Considerations Equipment, Materials, and Reagents Procedures Maintenance of Cultures Precautions and Limitations of the Procedures Interpretation References Thermophilic Flat Sour Sporeformers Introduction General Considerations Equipment, Materials, and Reagents Precautions and Limitations of the Procedures Interpretation References Thermophilic Flat Sour Sporeformers Introduction General Considerations Equipment, Materials, and Reagents Precautions Precautions Procedure Interpretation of Results References Thermophilic Anaerobic Sporeformers Introduction	229 231 232 232 232 235 235 235 235 240 241 243 243 243 245 245 245 247 249 249 249 249

26	6 Int	erpretation	. 251
26	7 Po	erpretationferences	. 251
	./ 116	ulfide Spoilage Sporeformers	253
Chapter 27	21	troduction	253
	7.1 In	troduction	253
27		eneral Considerations	
2	17.3 7	Equipment, Materials, and Reagents	254
	27.4	Precautions and Limitations of Procedure	254
	27.5	Procedure	
	27.6	Interpretation	
	27.7	References	
Chapter		Investigation of Foodborne Illness Outbreaks	
Ghaptei	28.1	Introduction	
	28.2	Purpose of Investigation	
	28.3	Theory of Investigation	
	28.4		
		Consideration of Samples	
	28.5	Equipment, Materials, and Solutions	
	28.6	Investigative Procedures	
	28.7	Analysis and Conclusion	
	28.8	Molecular Subtyping Techniques—Bacteria	
	28.9	Molecular Subtyping Techniques—Viruses	
	28.10	Conclusion	
	28.11	References	265
Chapter	29	Microbial Food Safety Risk Assessment	267
	29.1	Introduction	267
	29.2	Risk Assessment: A Tool for Decision-Making	267
	29.3	Approaches to Microbial Food Safety Risk Assessment	
	29.4	Steps of Risk Assessment	
	29.5	Mathematical Approaches to Risk Assessment	
	29.6	Monte Carlo Analysis	
	29.7	Uncertainty & Variability	
	29.8	Applications of Risk Assessment	
	29.9	Summary	
	29.10	References	
		dix 1 Common Distributions	
Chapter		Aeromonas, Arcobacter, and Plesiomonas	
	30.1	Aeromonas Hydrophila	
		30.11 General Characteristic of the Genus	
		30.12 Ecology	
		30.13 Epidemiology	
		30.14 Isolation Media	
		30.15 Characterization and Speciation in the Genus Aeromonas	
		30.16 Handling of Samples	
		30.17 Equipment, Materials, and Reagents	287
		30.18 Procedures	287
		30.19 Interpretations	
		30.110 Media, Reagents, and Stains	288
		30.111 References	288
	30.2	Arcobacter	290
		30.21 Introduction	290
		30.22 General Considerations	292
		30.23 Media and Reagents	292
		30.24 Procedures	
		30.25 Identification Tests	
		30.26 References	
	30.3	Plesiomonas Shigelloides	
	JU.J	30.31 Introduction	
		30.32 Ecology	
		30.33 Isolation and Identification	
		30.34 Equipment, Materials, and Solutions	
		30.35 Procedure	
		30.36 References	298

Chapter	r <b>31</b>	Campylobacter	301
	31 1	Introduction	301
	31.2	General Considerations	302
	31.3	Media and Reagents	302
	31.4	Procedures	303
	31.5	Identification Tests	304
	31.6	Interpretation	307
	31.7	References	307
Chapter	32	Bacillus cereus	311
	32.1	Introduction	311
	32.2	Procedure	313
	32.3	Interpretation of Data	
	32.4	References	
Chapter	33	Clostridium botulinum and Its Toxins	
	33.1	Introduction	
	33.2	Treatment of Specimens	
	33.3	Special Equipment and Supplies	
	33.4	Media and Reagents	
	33.5	Precautions and Limitations of Methods	
	33.6	Procedure for Identifying Viable C. botulinum	
	33.7	Identifying Botulinum Toxin in Foods	
	33.8	Identifying Botulinum Toxin in Clinical Specimens	
	33.9	Interpreting Data	
	33.10	References	
Chapter		Clostridium perfringens	
oapto.	34.1	Introduction	
	34.2	Sampling	
	34.3	Equipment and Supplies	
	34.4	Special Reagents and Media	
	34.5	Recommended Controls	
	34.6	Precautions and Limitations of Methods	
	34.7	Procedure	
	34.8	Interpretation of Data	
	34.9	References	
Chapter	_	Pathogenic Escherichia coli	
onaptei	35.1	Introduction	
	35.2	Conventional Isolation Procedures	
	35.3	Rapid Methods	
	35.4	Serotyping	
	35.5	Pathogenicity Testing	
	35.6	References	
Chapter		Listeria	
Onapter	36.1	Introduction	
	36.2	General Considerations	
	36.3	Media, Reagents, and Equipment	
	36.4	Precautions and Limitations of the Methods	
	36.5	Procedures	
	36.6	Interpretation of Data	
	36.7	References	
Chapter		Salmonella	
Chapter	37.1	General Basis of Methods	
	37.2	Treatment of Sample	
	37.3	Equipment and Supplies	
	37.4	Precautions and Limitations of Reference and Rapid Methods	
	37.5	Reference Method	
	37.6	Interpretation of Data—Reference Method	
	37.7	Rapid Screening Tests	
	37.7		
	37.8	AOAC-RI Performance Tested Methods	
Chanta			
Chapter		Shigella	
	38.1 38.2	Introduction	বহ

	38.3	Precautions	384
	38.4	References	
Cha	pter 39	Staphylococcus aureus and Staphylococcal Enterotoxins	387
	39.1	Introduction	
	39.2	General Considerations for Isolation of S. aureus	388
	39.3	Precautions and Limitations of Methods	389
	39.4	Equipment, Reagents and Media	390
	39.5	Procedures	390
	39.6	Additional Tests	392
	39.7	General Considerations for Detection of Staphylococcal Enterotoxins	392
	39.8	Handling of Samples	393
	39.9	Examining Staphylococcal Isolates for Enterotoxin Production	393
	39.10	Enterotoxin Identification in Foods	397
	39.11	References	400
Cha	pter 40	Vibrio	405
	40.1	Introduction	405
	40.2	General Considerations	407
	40.3	Equipment, Materials, and Reagents	408
	40.4	Precautions	409
	40.5	Procedures	409
	40.6	Interpretation	416
	40.7	Acknowledgment	416
	40.8	References	416
Cha	pter 41	Yersinia	421
	41.1	Introduction	421
	41.2	Analysis for Yersinia in foods	422
	41.3	Yersinia Identification Tests	426
	41.4	References	426
Cha	pter 42	Waterborne and Foodborne Parasites	429
	42.1	Introduction	429
	42.2	Waterborne Parasites: Prevalence, Disease, Transmission,	
		and Methods of Identification	431
	42.3	Foodborne Parasites: Prevalence, Disease, Transmission,	
		and Methods of Identification	434
	42.4	Emerging Methods	
	42.5	References	
Chap	pter 43	Toxigenic Fungi and Fungal Toxins	439
	10 1		
	43.1	Introduction	
	43.2	Mycotoxins	439
	100000000000000000000000000000000000000	Mycotoxins	439 441
	43.2	Mycotoxins	
	43.2 43.3	Mycotoxins Mycotoxicoses Mycotoxin Producing Molds Equipment, Material, and Reagents	
	43.2 43.3 43.4 43.5 43.6	Mycotoxins Mycotoxicoses Mycotoxin Producing Molds Equipment, Material, and Reagents Precautions	
	43.2 43.3 43.4 43.5 43.6 43.7	Mycotoxins Mycotoxicoses Mycotoxin Producing Molds Equipment, Material, and Reagents Precautions Media and Procedures	
	43.2 43.3 43.4 43.5 43.6 43.7 43.8	Mycotoxins Mycotoxicoses Mycotoxin Producing Molds Equipment, Material, and Reagents Precautions Media and Procedures Reviews and Compendia	
	43.2 43.3 43.4 43.5 43.6 43.7 43.8 43.9	Mycotoxins Mycotoxicoses Mycotoxin Producing Molds Equipment, Material, and Reagents Precautions Media and Procedures Reviews and Compendia References	
Cha	43.2 43.3 43.4 43.5 43.6 43.7 43.8 43.9 pter 44	Mycotoxins Mycotoxicoses Mycotoxin Producing Molds Equipment, Material, and Reagents Precautions Media and Procedures Reviews and Compendia References Foodborne Viruses	439 441 443 444 444 445 445
Chap	43.2 43.3 43.4 43.5 43.6 43.7 43.8 43.9 <b>pter 44</b>	Mycotoxins Mycotoxicoses Mycotoxin Producing Molds Equipment, Material, and Reagents Precautions Media and Procedures Reviews and Compendia References Foodborne Viruses Introduction	
Chap	43.2 43.3 43.4 43.5 43.6 43.7 43.8 43.9 <b>pter 44</b> 44.1 44.2	Mycotoxins Mycotoxicoses Mycotoxin Producing Molds Equipment, Material, and Reagents Precautions Media and Procedures Reviews and Compendia References Foodborne Viruses Introduction Foods To Be Tested	
Chap	43.2 43.3 43.4 43.5 43.6 43.7 43.8 43.9 <b>pter 44</b> 44.1 44.2 44.3	Mycotoxins Mycotoxicoses Mycotoxin Producing Molds Equipment, Material, and Reagents Precautions Media and Procedures Reviews and Compendia References Foodborne Viruses Introduction Foods To Be Tested Detecting Viruses in Foods	
Chap	43.2 43.3 43.4 43.5 43.6 43.7 43.8 43.9 <b>pter 44</b> 44.1 44.2 44.3 44.4	Mycotoxins Mycotoxicoses Mycotoxin Producing Molds Equipment, Material, and Reagents Precautions Media and Procedures Reviews and Compendia References Foodborne Viruses Introduction Foods To Be Tested Detecting Viruses in Foods Equipment, Materials and Reagents	
Chap	43.2 43.3 43.4 43.5 43.6 43.7 43.8 43.9 <b>pter 44</b> 44.1 44.2 44.3 44.4 44.5	Mycotoxins Mycotoxicoses Mycotoxin Producing Molds Equipment, Material, and Reagents Precautions Media and Procedures Reviews and Compendia References Foodborne Viruses Introduction Foods To Be Tested Detecting Viruses in Foods Equipment, Materials and Reagents Sample Processing Procedures	439 441 443 444 444 445 445 447 449 449 452
Chap	43.2 43.3 43.4 43.5 43.6 43.7 43.8 43.9 <b>pter 44</b> 44.1 44.2 44.3 44.4 44.5 44.6	Mycotoxins Mycotoxicoses Mycotoxin Producing Molds Equipment, Material, and Reagents Precautions Media and Procedures Reviews and Compendia References Foodborne Viruses Introduction Foods To Be Tested Detecting Viruses in Foods Equipment, Materials and Reagents Sample Processing Procedures Cell Culture-Based Virus Assays	439 441 443 444 444 445 445 447 449 449 452 452
Chap	43.2 43.3 43.4 43.5 43.6 43.7 43.8 43.9 <b>pter 44</b> 44.1 44.2 44.3 44.4 44.5 44.6 44.7	Mycotoxins Mycotoxicoses Mycotoxin Producing Molds Equipment, Material, and Reagents Precautions Media and Procedures Reviews and Compendia References Foodborne Viruses Introduction Foods To Be Tested Detecting Viruses in Foods Equipment, Materials and Reagents Sample Processing Procedures Cell Culture-Based Virus Assays Virus Identification	439 441 443 444 444 445 445 447 449 449 452 452 455 456
Chap	43.2 43.3 43.4 43.5 43.6 43.7 43.8 43.9 <b>pter 44</b> 44.1 44.2 44.3 44.4 44.5 44.6 44.7	Mycotoxins Mycotoxicoses Mycotoxin Producing Molds Equipment, Material, and Reagents Precautions Media and Procedures Reviews and Compendia References Foodborne Viruses Introduction Foods To Be Tested Detecting Viruses in Foods Equipment, Materials and Reagents Sample Processing Procedures Cell Culture-Based Virus Assays Virus Identification Interpretation of Results	439 441 443 444 444 445 445 447 449 449 452 452 455 456 457
190900-	43.2 43.3 43.4 43.5 43.6 43.7 43.8 43.9 <b>pter 44</b> 44.1 44.2 44.3 44.4 44.5 44.6 44.7 44.8 44.9	Mycotoxins Mycotoxicoses Mycotoxin Producing Molds Equipment, Material, and Reagents Precautions Media and Procedures Reviews and Compendia References Foodborne Viruses Introduction Foods To Be Tested Detecting Viruses in Foods Equipment, Materials and Reagents Sample Processing Procedures Cell Culture-Based Virus Assays Virus Identification Interpretation of Results References	439 441 443 444 444 445 445 447 449 449 452 452 455 456 457
190900-	43.2 43.3 43.4 43.5 43.6 43.7 43.8 43.9 pter 44 44.1 44.2 44.3 44.4 44.5 44.6 44.7 44.8 44.9 pter 45	Mycotoxicoses Mycotoxin Producing Molds Equipment, Material, and Reagents Precautions Media and Procedures Reviews and Compendia References Foodborne Viruses Introduction Foods To Be Tested Detecting Viruses in Foods Equipment, Materials and Reagents Sample Processing Procedures Cell Culture-Based Virus Assays Virus Identification Interpretation of Results References Meat and Poultry Products	439 441 443 444 444 445 445 447 449 449 452 452 456 457 457
190900-	43.2 43.3 43.4 43.5 43.6 43.7 43.8 43.9 <b>pter 44</b> 44.1 44.2 44.3 44.4 44.5 44.6 44.7 44.8 44.9 <b>pter 45</b>	Mycotoxins Mycotoxin Producing Molds Equipment, Material, and Reagents Precautions Media and Procedures Reviews and Compendia References Foodborne Viruses Introduction Foods To Be Tested Detecting Viruses in Foods Equipment, Materials and Reagents Sample Processing Procedures Cell Culture-Based Virus Assays Virus Identification Interpretation of Results References Meat and Poultry Products Introduction	439 441 443 444 444 445 445 447 449 452 452 455 456 457 457 463
190900-	43.2 43.3 43.4 43.5 43.6 43.7 43.8 43.9 <b>pter 44</b> 44.1 44.2 44.3 44.4 44.5 44.6 44.7 44.8 44.9 <b>pter 45</b> 45.1 45.2	Mycotoxicoses Mycotoxin Producing Molds Equipment, Material, and Reagents Precautions Media and Procedures Reviews and Compendia References Foodborne Viruses Introduction Foods To Be Tested Detecting Viruses in Foods Equipment, Materials and Reagents Sample Processing Procedures Cell Culture-Based Virus Assays Virus Identification Interpretation of Results References Meat and Poultry Products Introduction Raw Meat and Poultry Products	439 441 443 444 444 445 445 447 449 452 452 456 457 457 463 463
190900-	43.2 43.3 43.4 43.5 43.6 43.7 43.8 43.9 <b>pter 44</b> 44.1 44.2 44.3 44.4 44.5 44.6 44.7 44.8 44.9 <b>pter 45</b> 45.1 45.2 45.3	Mycotoxins Mycotoxin Producing Molds Equipment, Material, and Reagents Precautions Media and Procedures Reviews and Compendia References Foodborne Viruses Introduction Foods To Be Tested Detecting Viruses in Foods Equipment, Materials and Reagents Sample Processing Procedures Cell Culture-Based Virus Assays Virus Identification Interpretation of Results References Meat and Poultry Products Introduction Raw Meat and Poultry Products Ready-to-Eat Meat and Poultry Products	439 441 443 444 444 445 445 447 449 452 452 455 456 457 457 463 463 464
190900-	43.2 43.3 43.4 43.5 43.6 43.7 43.8 43.9 <b>pter 44</b> 44.1 44.2 44.3 44.4 44.5 44.6 44.7 44.8 44.9 <b>pter 45</b> 45.1 45.2	Mycotoxicoses Mycotoxin Producing Molds Equipment, Material, and Reagents Precautions Media and Procedures Reviews and Compendia References Foodborne Viruses Introduction Foods To Be Tested Detecting Viruses in Foods Equipment, Materials and Reagents Sample Processing Procedures Cell Culture-Based Virus Assays Virus Identification Interpretation of Results References Meat and Poultry Products Introduction Raw Meat and Poultry Products	439 441 443 444 444 445 445 447 449 452 452 456 457 457 463 463 464 466

	45.6	References	
Chapter	46	Eggs and Egg Products	473
•	46.1	Introduction	
	46.2	General Considerations	
	46.3	Normal Flora	
	46.4	Flora Changes in Spoilage	
	46.5	Pathogens of Concern	475
	46.6	Indicators of Lack of Sanitation	476
	46.7	Recommended Methods	476
	46.8	Interpretation of Data	
	46.9	References	
01			
Chapter		Milk and Milk Products	
	47 1	Introduction	
	47.2	Raw Milk	483
	47.3	Pasteurized Milk	484
	47.4	Dried Products	486
	47.5	Butter	
	47.6	Frozen Dairy Products	
		·	
	47.7	Concentrated Products	
	47.8	Fermented Dairy Products	
	47.9	Acid-Producing Bacteria in Dairy Foods	490
	47 10	Additional Reading	493
	47 11	References	493
Chapter	48	Fish, Crustaceans, and Precooked Seafoods	
onapter	48.1	Introduction	
	48.2	Fresh and Frozen Fish and Crustaceans	
	48.3	Cooked Crustacean Products	
	48.4	Breaded and Prepared Seafood Products	500
	48.5	Salted and Smoked Products	500
	48.6	Other Seafood Products	501
	48.7	Modified-Atmosphere Packaging and Storage	
	48.8	Recommended Methods	
	48.9	Interpretation of Results	
	48.10	References	
Chapter	49	Molluscan Shellfish: Oysters, Mussels, and Clams	507
	49.1	Introduction	507
	49.2	Examination of Shellfish	508
	49.3	Preparation of Sample for Examining Shellfish in the Shell	
	49.4	Microbiological Procedures	
		· ·	
	49.5	Interpretation of Data	
	49.6	Rapid Methods	512
	49.7	International Microbiological Standards	
	49.8	References	513
Chapter	50	Fruits and Vegetables	515
	50.1	Introduction	
	50.2	Fresh Produce	
	50.2	Processed Fruits and Vegetables	
	50.4	Recommended Methods	
	50.5	Interpretation of Data	
	50.6	References	
Chapter	51	Fermented and Acidified Vegetables	521
-	51 1	Introduction	521
	51.2	Normal Flora	522
	51.3	Flora Changes in Spoilage	
	51.4	Pathogenic Microorganisms	
	51.5	Recommended Methods	
	51.6	Interpretation of Data	
	51.7	References	529
Chapter	52	Gums and Spices	
	52.1	Introduction	
	52.2	General Considerations	
	52.2	Normal Flora	
	07.3	NULLIGITIUI a	104

57.3       Microflora       5         57.4       Pathogens       5         57.5       Molds and Mycotoxins       5         57.6       Laboratory Tests       5         57.7       References       5         Chapter 58       Fruit Beverages       5         58.1       Introduction       5         58.2       Normal Microflora       5         58.3       Pathogens       5         58.4       Spoilage       5         58.5       Recommended Methods       5         58.6       Interpretation of Data       5         58.7       References       5         Chapter 59       Soft Drinks       5         59.1       Introduction       5         59.2       Microbiology       5         59.3       Sanitation       5         59.4       Equipment, Media, and Reagents       5         59.5       Recommended Methods       5		52.4	Post-Harvest Changes	
52.7         Interpretation of Data           52.8         References           Chapter 53         Salad Dressings           53.1         Introduction           53.2         General Considerations           53.3         Normal Flora           53.5         Huran Disease Microorganisms           53.6         Microbial indicators of Por Sanitation           53.7         Equipment, Materials, and Solutions           53.8         Recommended Methods           53.9         Interpretation of Data           54.1         Introduction           54.1         Introduction           54.2         Sweetners and Starches           54.1         Introduction           54.2         Sonilage Organisms           54.3         Normal and Indicator Flora           54.4         Spoilage Organisms           54.5         Pathogens           54.6         Paccommended Methods           54.7         Interpretation of Data           54.8         References           55.1         Introduction           55.2         Factors Affecting Bioload           55.3         Methods           56.2         Factors Affecting Bioload <t< td=""><td></td><td>52.5</td><td>Sampling and Preparation for Analysis</td><td>. 536</td></t<>		52.5	Sampling and Preparation for Analysis	. 536
52.7         Interpretation of Data           52.8         References           Chapter 53         Salad Dressings           53.1         Introduction           53.2         General Considerations           53.3         Normal Flora           53.5         Huran Disease Microorganisms           53.6         Microbial indicators of Por Sanitation           53.7         Equipment, Materials, and Solutions           53.8         Recommended Methods           53.9         Interpretation of Data           54.1         Introduction           54.1         Introduction           54.2         Sweetners and Starches           54.1         Introduction           54.2         Sonilage Organisms           54.3         Normal and Indicator Flora           54.4         Spoilage Organisms           54.5         Pathogens           54.6         Paccommended Methods           54.7         Interpretation of Data           54.8         References           55.1         Introduction           55.2         Factors Affecting Bioload           55.3         Methods           56.2         Factors Affecting Bioload <t< td=""><td></td><td>52.6</td><td>Methods</td><td>. 537</td></t<>		52.6	Methods	. 537
Salad Dressings   Salad Dres		52.7		
Chapter 53         Sal ad Dressings           53.1         Introduction           53.2         General Considerations           53.3         Normal Flora           53.4         Floral Change in Spollage           53.5         Human Disease Microorganisms           53.6         Microbial Indicators of Por Sanitation           53.7         Equipment, Materials, and Solutions           53.8         Recommended Methods           53.9         Interpretation of Data           53.10         References           54.1         Introduction           54.2         General Considerations           54.3         Normal and Indicator Flora           54.5         Spollage Organisms           54.5         Pathogens           54.5         Pathogens           54.6         Recommended Methods           54.7         Interpretation of Data           64.8         References           Cenal and Cereal Products           55.1         Introduction           55.2         Factors Affecting Biolad           56.3         Methods           56.4         References           56.5         Confectionery Products           56.1				
53.1         Introduction           53.2         General Considerations           53.3         Normal Flora           53.4         Floral Change in Spoilage           53.5         Human Disease Microorganisms           53.6         Microbial Indicators of Poor Sanitation           53.7         Equipment, Materials, and Solutions           53.8         Recommended Methods           53.10         References           Chapter 54         Sweeteners and Starches           54.1         Introduction           54.2         General Considerations           54.3         Normal and Indicator Flora           54.4         Spoilage Organisms           54.5         Pathogens           54.7         Interpretation of Data           64.6         Recommended Methods           54.7         Introduction           54.8         References           Chapter 55         Cereal and Cereal Products           55.1         Introduction           55.2         Rectors Affecting Bioload           55.3         Methods           55.4         References           Chapter 56         Confectionery Products           56.2         Reserved Products <td>Chante</td> <td></td> <td></td> <td></td>	Chante			
53.2         General Considerations           53.3         Normal Flora           53.4         Floral Change in Spoilage           53.5         Human Disease Microorganisms           53.6         Microbial Indicators of Poor Sanitation           53.7         Equipment, Materials, and Solutions           53.8         Recommended Methods           53.10         References           53.11         Interpretation of Data           53.12         Introduction           54.1         Introduction           54.2         Spoilage Organisms           54.3         Normal and Indicator Flora           54.4         Spoilage Organisms           54.5         Pathogens           54.6         Recommended Methods           54.7         Interpretation of Data           54.8         References           Chapter 55         Cereal and Cereal Products           55.1         Introduction           55.2         Factors Affecting Bioload           55.3         Methods           56.4         References           Chapter 56         Confectionery Products           56.2         Fectors Affecting Bioload           56.3         Methods	Onape			
53.3         Normal Flora Change in Spoilage           53.5         Human Disease Microorganisms           53.6         Microbial Indicators of Poor Sanitation           53.7         Equipment, Materials, and Solutions           53.8         Recommended Methods           53.9         Interpretation of Data           53.10         References           Chapter 54         Sweeteners and Starches           54.1         Introduction           54.2         General Considerations           54.3         Normal and Indicator Flora           54.4         Spoilage Organisms           54.5         Pathogens           54.6         Recommended Methods           54.7         Interpretation of Data           54.8         References           Chapter 55         Cereal and Cereal Products           55.1         Introduction           55.2         Factors Affecting Bioload           55.3         Methods           56.4         References           Chapter 56         Confectionery Products           56.1         Introduction           56.2         General Considerations           56.3         Spoilage of Confectionery           56.5         M		200101100		
53.4         Floral Change in Spoilage           53.5         Human Disease Microorganisms           53.6         Microbial Indicators of Poor Sanitation           53.7         Equipment, Materials, and Solutions           53.8         Recommended Methods           53.9         Interpretation of Data           53.10         References           Chapter 54         Sweetners and Starches           54.1         Introduction           54.2         General Considerations           54.3         Normal and Indicator Flora           54.4         Spoilage Organisms           54.5         Pathogens           54.6         Recommended Methods           54.7         Interpretation of Data           64.8         References           Chapter 56.1         Introduction           55.2         Pactors Affecting Bioload           55.3         Methods           55.4         References           Chapter 56.2         Confectionery Products           56.1         Introduction           56.2         Recircle Products           56.3         Spoilage of Confectionery           56.4         Pathogens           56.5         Microbiola Control Procedu				
53.6         Human Disease Microorganisms           53.6         Microbial Indicators of Poor Sanitation           53.7         Equipment, Materials, and Solutions           53.8         Recommended Methods           53.10         Interpretation of Data           53.10         References           Chapter 54         Sweeteners and Starches           54.1         Introduction           54.2         General Considerations           54.3         Normal and Indicator Flora           50.3         Normal and Indicator Flora           54.5         Pathogens           54.6         Recommended Methods           54.7         Interpretation of Data           64.6         Recommended Methods           54.7         Interpretation of Data           66.7         References           Cereal and Cereal Products           55.1         Introduction           55.2         Factors Affecting Bioload           55.3         Methods           55.4         References           Chapter 56         Confectionery Products           56.1         Introduction           56.2         General Considerations           56.3         Spoilage of Confectionery				
53.6         Microbial Indicators of Poor Sanitation           53.7         Equipment, Materials, and Solutions           53.8         Recommended Methods           53.9         Interpretation of Data           53.10         References           Chapter 54         Sweeteners and Starches           54.1         Introduction           54.2         General Considerations           54.3         Normal and Indicator Flora           54.4         Spoilage Organisms           54.5         Pathogens           54.6         Recommended Methods           54.7         Interpretation of Data           54.8         References           Chapter 55         Cereal and Cereal Products           55.1         Introduction           55.2         Factors Affecting Bioload           55.1         Introduction           55.2         References           Chapter 56         Confectionery Products           56.1         Introduction           56.2         General Considerations           56.3         Spoilage of Confectionery           56.4         Pathogens           56.5         Microbial Control Procedures           56.6         References		-		
53.7         Equipment, Materials, and Solutions           53.9         Recommended Methods           53.10         References           Chapter 54         Sweetners and Starches           54.1         Introduction           54.2         General Considerations           54.3         Normal and Indicator Flora           54.4         Spoilage Organisms           54.6         Recommended Methods           54.7         Interoretation of Data           54.8         References           Chapter 55         Cereal and Cereal Products           55.1         Introduction           55.2         Factors Affecting Bioload           55.3         Methods           55.4         References           Chapter 56         Confectionery Products           56.1         Introduction           56.2         General Considerations           56.3         Spoilage of Confectionery           56.3         Spoilage of Confectionery           56.4         Pathogens           56.7         Interpretation of Data           56.8         References           Chapter 57         Nut Meats           57.1         Introduction           5				
53.8         Recommended Methods           53.9         Interpretation of Data           53.10         References           Chapter 54         Sweeteners and Starches           54.1         Introduction           54.2         General Considerations           54.3         Normal and Indicator Flora           54.4         Spoilage Organisms           54.5         Pathogens           54.6         Recommended Methods           54.7         Interpretation of Data           64.8         References           Chapter 55         Cercal and Cercal Products           55.1         Introduction           55.2         Factors Affecting Bioload           55.3         Methods           55.4         References           Chapter 56         Confectionery Products           56.1         Introduction           56.2         General Considerations           56.3         Spoilage of Confectionery           56.4         Pathogens           Microbial Control Procedures           56.5         Recommended Methods           Interpretation of Data           56.8         References           Chapter 57         Nut Meats		53.6		
53.9   Interpretation of Data   53.10   References   53.11   References   53.11   References   53.11   References   53.11   References   54.12   General Considerations   54.23   References   54.34   Spoilage Organisms   54.44   Spoilage Organisms   54.65   Pathogens   54.66   Recommended Methods   54.77   Interpretation of Data   References   54.67   References   54.67   References   55.11   Introduction   55.24   References   55.25   References   55.25   References   55.25   References   55.27   References   55.27   References   55.28   References   55.29   References   55.29   References   55.20   Reference		53.7	Equipment, Materials, and Solutions	542
Sample   Sample   September   September   Sample   Sample		53.8	Recommended Methods	543
Sample   Sample   September   September   Sample   Sample		53.9	Interpretation of Data	543
Chapter 54         Sweeteners and Starches           54.1         Introduction           54.2         General Considerations           54.3         Normal and Indicator Flora           54.4         Spoilage Organisms           54.5         Pathogens           54.6         Recommended Methods           54.7         Interoretation of Data           54.8         References           Cereal and Cereal Products         Cereal and Cereal Products           55.1         Introduction           55.2         Factors Affecting Bioload           55.3         Methods           55.4         References           Chapter 56         Confectionery Products           56.1         Introduction           56.2         General Considerations           56.3         Spoilage of Confectionery           56.4         Pathogens           56.5         Microbial Control Procedures           56.6         Recommended Methods           56.7         Interpretation of Data           56.8         References           Chapter 57         Nut Meats           57.1         Introduction           57.2         General Considerations		53.10		
54.1         Introduction           54.2         General Considerations           54.3         Normal and Indicator Flora           54.4         Spoilage Organisms           54.5         Pathogens           54.6         Recommended Methods           54.7         Interpretation of Data           54.8         References           Chapter 55         Ceral and Cereal Products           55.1         Introduction           55.2         Factors Affecting Bioload           55.3         Methods           55.4         References           Chapter 56         Confectionery Products           56.1         Introduction           56.2         General Considerations           56.3         Spoilage of Confectionery           56.4         Pathogens           56.5         Microbial Control Procedures           66.6         Recommended Methods           56.7         Interpretation of Data           56.8         References           Chapter 57         Nut Meats           57.1         Introduction           57.2         General Considerations           57.5         Miolds and Mycotoxins           57.6 <td< td=""><td>Chapte</td><td></td><td></td><td></td></td<>	Chapte			
54.2       General Considerations         54.3       Normal and Indicator Flora         54.4       Spoilage Organisms         54.5       Pathogens         54.6       Recommended Methods         54.7       Interpretation of Data         54.8       References         Chapter 55       Cereal and Cereal Products         55.1       Introduction         55.2       Factors Affecting Bioload         55.4       References         Chapter 56       Confectionery Products         56.1       Introduction         56.2       General Considerations         56.3       Spoilage of Confectionery         56.4       Pathogens         56.5       Microbial Control Procedures         56.6       Recommended Methods         56.7       Interpretation of Data         56.8       References         Chapter 57       Nut Meats         57.1       Introduction         57.2       General Considerations         57.5       Molds and Mycotoxins         57.6       Laboratory Tests         57.7       References         57.7       References         58.3       Pathogens	onapte			
54.3         Normal and Indicator Flora           54.5         Spoilage Organisms           54.6         Recommended Methods           54.7         Interpretation of Data           54.8         References           Chapter 55         Cereal and Cereal Products           55.1         Introduction           55.2         Factor Affecting Bioload           55.3         Methods           55.4         References           Chapter 56         Confectionery Products           56.1         Introduction           56.2         General Considerations           56.3         Spoilage of Confectionery           56.4         Pathogens           56.5         Microbial Control Procedures           56.6         Recommended Methods           56.7         Interpretation of Data           56.8         References           Chapter 57         Nut Meats           57.1         Introduction           57.2         General Considerations           57.3         Microflora           57.4         Pathogens           57.5         Molds and Mycotoxins           5.6         Laboratory Tests           58.6         Reference				
54.4         Spoilage Organisms           54.5         Pathogens           54.6         Recommended Methods           54.7         Interpretation of Data           54.8         References           Chapter 55         Cereal and Cereal Products           55.1         Introduction           55.2         Factors Affecting Bioload           55.3         Methods           55.4         References           Chapter 56         Confectionery Products           56.1         Introduction           56.2         General Considerations           56.3         Spoilage of Confectionery           56.4         Pathogens           56.5         Microbial Control Procedures           56.6         Recommended Methods           56.7         Interpretation of Data           56.8         References           Chapter 57         Nut Meats           57.1         Introduction           57.2         General Considerations           57.3         Microflora           57.4         Pathogens           57.5         Molds and Mycotoxins           57.6         Laboratory Tests           57.7         References <td></td> <td>-</td> <td></td> <td></td>		-		
54 5         Pathogens         8           54 6         Recommended Methods           54.7         Interpretation of Data           54.8         References           Chapter 55         Cereal and Gereal Products           55.1         Introduction           55.2         Factors Affecting Bioload           55.3         Methods           54.4         References           Chapter 56         Confectionery Products           56.1         Introduction           56.2         General Considerations           56.3         Spoilage of Confectionery           56.4         Pathogens           56.5         Microbiol Control Procedures           56.6         Recommended Methods           56.7         Interpretation of Data           56.8         References           Chapter 57         Nut Meats           57.2         General Considerations           57.3         Microflora           57.4         Pathogens           57.5         Molds and Mycotoxins           57.7         Chapter 58           Fuit Beverages         Introduction           58.1         Introduction           58.2         Pathoge				
54.6         Recommended Methods           54.7         Interpretation of Data           54.8         References           Chapter 55         Cereal and Cereal Products           55.1         Introduction           55.2         Factors Affecting Bioload           55.3         Methods           55.4         References           Chapter 56         Confectionery Products           56.1         Introduction           56.2         General Considerations           56.3         Spoilage of Confectionery           56.4         Pathogens           56.5         Microbial Control Procedures           56.6         Recommended Methods           56.7         Interpretation of Data           56.8         References           Chapter 57         Nut Meats           57.1         Introduction           57.2         General Considerations           Microflora         S           57.6         Aboratory Tests           57.7         References           Full Beverages         Introduction           58.1         Introduction           58.2         Normal Microflora           58.3         Pathogens <td></td> <td>_</td> <td></td> <td></td>		_		
54.7         Interpretation of Data           54.8         References           Chapter 55         Cereal and Cereal Products           55.1         Introduction           55.2         Factors Affecting Bioload           55.3         Methods           55.4         References           Chapter 56         Confectionery Products           56.1         Introduction           56.2         General Considerations           56.3         Spoilage of Confectionery           56.4         Pathogens           56.5         Microbial Control Procedures           56.6         Recommended Methods           1nterpretation of Data         Interpretation of Data           56.7         Interpretation of Data           56.8         References           Chapter 57         Nut Meats           57.1         Introduction           57.2         Pathogens           57.3         Microflora           57.4         Pathogens           57.5         Molds and Mycotoxins           57.7         References           Chapter 58         Fruit Beverages           58.4         Spoilage           58.5         Recommended Methods<				
54.8         References         Cereal and Gereal Products           55.1         Introduction         55.1           55.2         Factors Affecting Bioload         55.4           55.4         References         55.4           Chapter 56         Confectionery Products         56.1           1. Introduction         56.1           56.2         General Considerations         56.3           56.3         Spoilage of Confectionery         56.4           56.4         Pathogens         56.5           56.5         Microbial Control Procedures         56.6           56.6         Recommended Methods         56.7           56.7         Interpretation of Data         56.8           Chapter 57         Nut Meats         57.1           57.1         Introduction         57.2           57.2         General Considerations         57.4           57.1         Pathogens         58.6           57.2         Pathogens         59.7           57.5         Molds and Mycotoxins         59.7           57.7         References         59.7           Chapter 58         Pathogens         59.7           58.1         Introduction         59.7		54.6		
Chapter 55         Cereal and Cereal Products           55.1         Introduction           55.2         Factors Affecting Bioload           55.3         Methods           55.4         References           Chapter 56         Confectionery Products           56.1         Introduction           56.2         General Considerations           56.3         Spoilage of Confectionery           56.4         Pathogens           56.5         Microbial Control Procedures           56.6         Recommended Methods           56.7         Interpretation of Data           56.8         References           Chapter 57         Nut Meats           57.1         Introduction           57.2         General Considerations           57.3         Microflora           57.4         Pathogens           57.5         Molds and Mycotoxins           57.6         Laboratory Tests           57.7         References           58.1         Introduction           58.2         Normal Microflora           58.3         Pathogens           58.4         Spoilage           58.7         References <td< td=""><td></td><td>54.7</td><td>Interpretation of Data</td><td>547</td></td<>		54.7	Interpretation of Data	547
55.1         Introduction         55.2         Factors Affecting Bioload         55.3         Methods         55.4         References         6.5         4.6         Feferences         6.6         7.6		54.8	References	547
55.1         Introduction         55.2         Factors Affecting Bioload         55.3         Methods         55.4         References         55.4         References         6.5         4.6         References         6.6         6.6         7.6         6.6         7.6         1.0         6.6         7.7         7.6         7.6         7.6         7.7         7.7         7.7         7.7         7.7         7.7         7.7         7.7         7.7         7.7         7.7         7.7         7.7         7.7         7.7         7.7         7.7         7.7	Chapte	er 55	Cereal and Cereal Products	549
55.2         Factors Affecting Bioload           55.3         Methods           55.4         References           Chapter 56         Confectionery Products           56.1         Introduction           56.2         General Considerations           56.3         Spoilage of Confectionery           56.4         Pathogens           56.5         Microbial Control Procedures           56.6         Recommended Methods           56.7         Interpretation of Data           56.8         References           Chapter 57         Nut Meats           57.1         Introduction           57.2         General Considerations           57.3         Microflora           57.4         Pathogens           57.5         Molds and Mycotoxins           57.6         Laboratory Tests           57.7         References           Fruit Beverages         E           58.1         Introduction           58.2         Normal Microflora           58.3         Pathogens           58.4         Spoilage           58.5         Recommended Methods           58.6         Interpretation of Data	•			
55.3         Methods         55.4         References         56.2           Chapter 56         Confectionery Products         56.1         Introduction         56.2           56.2         General Considerations         56.3         Spoilage of Confectionery         56.4         Pathogens         56.5           56.4         Pathogens         56.6         Microbial Control Procedures         56.6         Recommended Methods         56.7         56.8         References         56.8         References         56.8         References         56.8         References         56.8         References         57.1         Introduction         56.8         References         57.1         Introduction         57.2         General Considerations         57.2         General Considerations         57.3         Microflora         57.3         Microflora         57.4         Pathogens         58.6         57.7         Pathogens         58.6         57.7         References         58.6         57.7         References         58.2         Normal Microflora         58.2         Somital Microflora         58.2         Somital Microflora         58.3         Pathogens         58.6         Interpretation of Data         58.6         Interpretation of Data         58.6         Interpretation of Data         58.6		55.2		
55.4         References         Confectionery Products           56.1         Introduction         56.2           56.2         General Considerations         56.3           56.3         Spoilage of Confectionery         56.4           56.4         Pathogens         56.5           56.5         Microbial Control Procedures         56.6           56.6         Recommended Methods         56.7           56.7         Interpretation of Data         56.8           56.8         References         56.8           Chapter 57         Nut Meats         57.1           57.2         General Considerations         57.2           57.3         Microflora         57.3           57.4         Pathogens         57.5           57.5         Molds and Mycotoxins         57.5           57.6         Laboratory Tests         57.7           57.7         References         58.1           57.7         References         58.2           58.1         Introduction         58.3           58.2         Normal Microflora         58.3           58.4         Spoilage         58.3           58.5         Recommended Methods         58.3				
Chapter 56         Confectionery Products           56.1         Introduction           56.2         General Considerations           56.3         Spoilage of Confectionery           56.4         Pathogens           56.5         Microbial Control Procedures           56.6         Recommended Methods           56.7         Interpretation of Data           56.8         References           56.8         References           57.1         Introduction           57.2         General Considerations           57.3         Microflora           57.4         Pathogens           57.5         Molds and Mycotoxins           57.6         Laboratory Tests           57.7         References           57.7         References           58.1         Introduction           58.2         Normal Microflora           58.3         Pathogens           58.4         Spoilage           58.5         Recommended Methods           58.6         Interpretation of Data           58.7         References           Chapter 59         Soft Drinks           59.1         Introduction           59.2				
56.1       Introduction       56.2       General Considerations       56.3       Spoilage of Confectionery       56.4       Pathogens       56.4       Pathogens       56.5       Microbial Control Procedures       56.5       Microbial Control Procedures       56.6       Recommended Methods       56.6       Recommended Methods       56.7       56.8       References       56.8       References       56.8       References       57.0       Mut Meats       57.1       Introduction       57.1       Introduction       57.2       General Considerations       57.2       General Considerations       57.3       Microflora       57.4       Pathogens       57.4       Pathogens       57.4       Pathogens       57.4       Pathogens       57.5       Molds and Mycotoxins       58.5       57.6       Laboratory Tests       58.5       57.7       References       58.7       References       58.7       Fruit Beverages       58.7       Fruit Beverages       58.1       Introduction       58.2       Normal Microflora       58.3       Pathogens       58.3       Spoilage       58.3       References       58.6       Interpretation of Data       58.7       References       58.7       References       59.5       Soft Drinks       59.2       Microbiology       59.5       Soft Drinks       59.5	Chanta			
56.2       General Considerations       5         56.3       Spoilage of Confectionery       5         56.4       Pathogens       5         56.5       Microbial Control Procedures       5         56.6       Recommended Methods       5         56.7       Interpretation of Data       6         56.8       References       5         Chapter 57       Nut Meats       5         57.1       Introduction       5         57.2       General Considerations       5         57.3       Microflora       5         57.4       Pathogens       5         57.5       Molds and Mycotoxins       5         57.6       Laboratory Tests       5         57.7       References       5         57.7       References       5         58.1       Introduction       5         58.2       Normal Microflora       5         58.3       Pathogens       5         58.4       Spoilage       5         58.5       Recommended Methods       5         58.7       References       5         Chapter 59       Soft Drinks       5         59.1 <td>Chapte</td> <td></td> <td></td> <td></td>	Chapte			
56.3         Spoilage of Confectionery         56.4         Pathogens         56.5         Fathogens         56.5         56.5         Microbial Control Procedures         56.6         Recommended Methods         56.6         Recommended Methods         56.7         Interpretation of Data         56.8         References         56.8         References         56.8         References         56.8         References         56.8         References         57.1         Introduction         57.2         General Considerations         56.7				
56.4         Pathogens         56.5           56.5         Microbial Control Procedures         56.6           56.6         Recommended Methods         56.7           56.8         References         56.8           Chapter 57         Nut Meats         57.1           57.1         Introduction         57.2           57.2         General Considerations         57.3           57.3         Microflora         57.4           57.4         Pathogens         57.5           57.5         Molds and Mycotoxins         57.5           57.6         Laboratory Tests         58.5           57.7         References         58.5           57.7         References         58.1           58.1         Introduction         58.2           58.2         Normal Microflora         58.3           58.3         Pathogens         58.3           58.4         Spoilage         58.5           58.5         Recommended Methods         58.5           58.6         Interpretation of Data         58.5           58.7         References         58.5           59.1         Introduction         58.5           59.2         M			General Considerations	555
56.5         Microbial Control Procedures         56.6         Recommended Methods         56.7         Interpretation of Data         56.8         References         56.8         References         56.8         References         56.8         References         56.8         References         57.1         Introduction         57.1         Introduction         57.2         General Considerations         57.2         General Considerations         57.3         Microflora         57.4         Pathogens         58.3         57.4         Pathogens         58.3         57.5         Molds and Mycotoxins         58.5         57.7         References         58.6         57.7         References         58.6         58.7         References         58.1         1.1         1.1         1.2 </td <td></td> <td>56.3</td> <td></td> <td></td>		56.3		
56.6       Recommended Methods       56.7         56.8       References       56.8         Chapter 57       Nut Meats       57.1         57.1       Introduction       57.2         57.2       General Considerations       57.3         57.4       Pathogens       57.4         57.5       Molds and Mycotoxins       57.6         57.7       References       57.7         Chapter 58       Fruit Beverages       58.1         58.1       Introduction       58.2         58.2       Normal Microflora       58.3         58.3       Pathogens       58.3         58.4       Spoilage       58.5         58.5       Recommended Methods       58.6         58.7       References       58.6         Chapter 59       Soft Drinks       59.1         59.1       Introduction       59.2         59.2       Microbiology       59.3         59.4       Equipment, Media, and Reagents       59.5         Recommended Methods       59.5		56.4		
56.7       Interpretation of Data       56.8         56.8       References       5         Chapter 57       Nut Meats       5         57.1       Introduction       5         57.2       General Considerations       5         57.3       Microflora       5         57.4       Pathogens       5         57.5       Molds and Mycotoxins       5         57.6       Laboratory Tests       5         57.7       References       5         Fruit Beverages       5         58.1       Introduction       5         58.2       Normal Microflora       5         58.3       Pathogens       5         58.4       Spoilage       5         58.5       Recommended Methods       5         58.6       Interpretation of Data       5         58.7       References       5         Chapter 59       Soft Drinks       5         59.1       Introduction       5         59.2       Microbiology       5         59.3       Sanitation       5         59.4       Equipment, Media, and Reagents       5         59.5       Recommended Metho		56.5	Microbial Control Procedures	556
56.8         References         5           Chapter 57         Nut Meats         5           57.1         Introduction         5           57.2         General Considerations         5           57.3         Microflora         5           57.4         Pathogens         5           57.5         Molds and Mycotoxins         5           57.6         Laboratory Tests         5           57.7         References         5           57.7         References         5           58.1         Introduction         5           58.2         Normal Microflora         5           58.3         Pathogens         5           58.4         Spoilage         5           58.5         Recommended Methods         5           58.6         Interpretation of Data         5           58.7         References         5           Chapter 59         Soft Drinks         5           59.1         Introduction         5           59.2         Microbiology         5           59.3         Sanitation         5           59.4         Equipment, Media, and Reagents         5		56.6	Recommended Methods	557
56.8         References         5           Chapter 57         Nut Meats         5           57.1         Introduction         5           57.2         General Considerations         5           57.3         Microflora         5           57.4         Pathogens         5           57.5         Molds and Mycotoxins         5           57.6         Laboratory Tests         5           57.7         References         5           57.7         References         5           58.1         Introduction         5           58.2         Normal Microflora         5           58.3         Pathogens         5           58.4         Spoilage         5           58.5         Recommended Methods         5           58.6         Interpretation of Data         5           58.7         References         5           Chapter 59         Soft Drinks         5           59.1         Introduction         5           59.2         Microbiology         5           59.3         Sanitation         5           59.4         Equipment, Media, and Reagents         5		56.7	Interpretation of Data	557
Chapter 57         Nut Meats           57.1         Introduction           57.2         General Considerations           57.3         Microflora           57.4         Pathogens           57.5         Molds and Mycotoxins           57.6         Laboratory Tests           57.7         References           58.1         Introduction           58.2         Normal Microflora           58.3         Pathogens           58.4         Spoilage           58.5         Recommended Methods           58.6         Interpretation of Data           58.7         References           Chapter 59         Soft Drinks           59.1         Introduction           59.2         Microbiology           59.3         Sanitation           59.4         Equipment, Media, and Reagents           59.5         Recommended Methods		56.8		
57.1       Introduction       5         57.2       General Considerations       5         57.3       Microflora       5         57.4       Pathogens       5         57.5       Molds and Mycotoxins       5         57.6       Laboratory Tests       5         57.7       References       5         Fruit Beverages       5         58.1       Introduction       5         58.2       Normal Microflora       5         58.3       Pathogens       5         58.4       Spoilage       5         58.5       Recommended Methods       5         58.6       Interpretation of Data       5         58.7       References       5         Chapter 59       Soft Drinks       5         59.1       Introduction       5         59.2       Microbiology       5         59.3       Sanitation       5         59.4       Equipment, Media, and Reagents       5         59.5       Recommended Methods       5	Chante			
57.2       General Considerations       5         57.3       Microflora       5         57.4       Pathogens       5         57.5       Molds and Mycotoxins       5         57.6       Laboratory Tests       5         57.7       References       5         57.7       References       5         58.1       Introduction       5         58.2       Normal Microflora       5         58.3       Pathogens       5         58.4       Spoilage       5         58.5       Recommended Methods       5         58.6       Interpretation of Data       5         58.7       References       5         Chapter 59       Soft Drinks       5         59.1       Introduction       5         59.2       Microbiology       5         59.3       Sanitation       5         59.4       Equipment, Media, and Reagents       5         59.5       Recommended Methods       5	onapto			
57.3       Microflora       5         57.4       Pathogens       5         57.5       Molds and Mycotoxins       5         57.6       Laboratory Tests       5         57.7       References       5         Chapter 58       Fruit Beverages       5         58.1       Introduction       5         58.2       Normal Microflora       5         58.3       Pathogens       5         58.4       Spoilage       5         58.5       Recommended Methods       5         58.6       Interpretation of Data       5         58.7       References       5         Chapter 59       Soft Drinks       5         59.1       Introduction       5         59.2       Microbiology       5         59.3       Sanitation       5         59.4       Equipment, Media, and Reagents       5         59.5       Recommended Methods       5				
57.4       Pathogens       5         57.5       Molds and Mycotoxins       5         57.6       Laboratory Tests       5         57.7       References       5         57.7       References       5         58.1       Introduction       5         58.2       Normal Microflora       5         58.3       Pathogens       5         58.4       Spoilage       5         58.5       Recommended Methods       5         58.6       Interpretation of Data       5         58.7       References       5         Chapter 59       Soft Drinks       5         59.1       Introduction       5         59.2       Microbiology       5         59.3       Sanitation       5         59.4       Equipment, Media, and Reagents       5         59.5       Recommended Methods       5				
57.5       Molds and Mycotoxins       5         57.6       Laboratory Tests       5         57.7       References       5         57.7       References       5         57.7       References       5         58.1       Introduction       5         58.2       Normal Microflora       5         58.3       Pathogens       5         58.4       Spoilage       5         58.5       Recommended Methods       5         58.6       Interpretation of Data       5         58.7       References       5         Chapter 59       Soft Drinks       5         59.1       Introduction       5         59.2       Microbiology       5         59.3       Sanitation       5         59.4       Equipment, Media, and Reagents       5         59.5       Recommended Methods       5				
57.6       Laboratory Tests       5         57.7       References       5         Chapter 58       Fruit Beverages       5         58.1       Introduction       5         58.2       Normal Microflora       5         58.3       Pathogens       5         58.4       Spoilage       5         58.5       Recommended Methods       5         58.6       Interpretation of Data       5         58.7       References       5         Chapter 59       Soft Drinks       5         59.1       Introduction       5         59.2       Microbiology       5         59.3       Sanitation       5         59.4       Equipment, Media, and Reagents       5         59.5       Recommended Methods       5				
57.7         References         5           Chapter 58         Fruit Beverages         5           58.1         Introduction         5           58.2         Normal Microflora         5           58.3         Pathogens         5           58.4         Spoilage         5           58.5         Recommended Methods         5           58.6         Interpretation of Data         5           58.7         References         5           Chapter 59         Soft Drinks         5           59.1         Introduction         5           59.2         Microbiology         5           59.3         Sanitation         5           59.4         Equipment, Media, and Reagents         5           59.5         Recommended Methods         5				
Chapter 58         Fruit Beverages         58.1           58.1         Introduction         58.2           58.2         Normal Microflora         58.3           58.3         Pathogens         58.4           58.4         Spoilage         58.5           58.5         Recommended Methods         58.6           58.6         Interpretation of Data         58.7           58.7         References         58.7           Chapter 59         Soft Drinks         59.1           59.1         Introduction         59.2           59.2         Microbiology         59.3           59.3         Sanitation         59.4           59.4         Equipment, Media, and Reagents         59.5           59.5         Recommended Methods         59.5		57.6	•	
58.1       Introduction       8         58.2       Normal Microflora       8         58.3       Pathogens       8         58.4       Spoilage       8         58.5       Recommended Methods       8         58.6       Interpretation of Data       8         58.7       References       8         Chapter 59       Soft Drinks       5         59.1       Introduction       8         59.2       Microbiology       8         59.3       Sanitation       8         59.4       Equipment, Media, and Reagents       8         59.5       Recommended Methods       5		T. (2000)		
58.2       Normal Microflora       5         58.3       Pathogens       5         58.4       Spoilage       5         58.5       Recommended Methods       5         58.6       Interpretation of Data       5         58.7       References       5         Chapter 59       Soft Drinks       5         59.1       Introduction       5         59.2       Microbiology       5         59.3       Sanitation       5         59.4       Equipment, Media, and Reagents       5         59.5       Recommended Methods       5	Chapte	r 58	Fruit Beverages	565
58.3       Pathogens       5         58.4       Spoilage       5         58.5       Recommended Methods       5         58.6       Interpretation of Data       5         58.7       References       5         Chapter 59       Soft Drinks       5         59.1       Introduction       5         59.2       Microbiology       5         59.3       Sanitation       5         59.4       Equipment, Media, and Reagents       5         59.5       Recommended Methods       5		58.1	Introduction	565
58.3       Pathogens       58.4         58.4       Spoilage       58.5         58.5       Recommended Methods       58.6         58.6       Interpretation of Data       58.7         58.7       References       58.7         Chapter 59       Soft Drinks       59.1         59.1       Introduction       59.2         59.2       Microbiology       59.3         59.3       Sanitation       59.4         59.4       Equipment, Media, and Reagents       59.5         59.5       Recommended Methods       59.5		58.2	Normal Microflora	565
58.4       Spoilage       58.5         58.5       Recommended Methods       58.6         58.6       Interpretation of Data       58.7         58.7       References       58.7         Chapter 59       Soft Drinks       59.1         59.1       Introduction       59.2         59.2       Microbiology       59.3         59.3       Sanitation       59.4         59.4       Equipment, Media, and Reagents       59.5         59.5       Recommended Methods       59.5		58.3		566
58.5       Recommended Methods       58.6         58.6       Interpretation of Data       58.7         58.7       References       58.7         Chapter 59       Soft Drinks       59.1         59.1       Introduction       58.7         59.2       Microbiology       59.3         59.3       Sanitation       59.4         59.4       Equipment, Media, and Reagents       59.5         59.5       Recommended Methods       59.5				566
58.6       Interpretation of Data       58.7         58.7       References       68.7         Chapter 59       Soft Drinks       59.1         59.1       Introduction       59.2         59.2       Microbiology       59.3         59.3       Sanitation       59.4         59.4       Equipment, Media, and Reagents       59.5         59.5       Recommended Methods       59.5			3-	566
58.7       References       5         Chapter 59       Soft Drinks       5         59.1       Introduction       5         59.2       Microbiology       5         59.3       Sanitation       5         59.4       Equipment, Media, and Reagents       5         59.5       Recommended Methods       5				567
Chapter 59         Soft Drinks         5           59.1         Introduction         5           59.2         Microbiology         5           59.3         Sanitation         5           59.4         Equipment, Media, and Reagents         5           59.5         Recommended Methods         5		III Inches		
59.1 Introduction 59.2 Microbiology 59.3 Sanitation 59.4 Equipment, Media, and Reagents 59.5 Recommended Methods 59.5	Chart	-		
59.2 Microbiology 5 59.3 Sanitation 5 59.4 Equipment, Media, and Reagents 5 59.5 Recommended Methods 5	Chapte			
59.3 Sanitation				
59.4 Equipment, Media, and Reagents 59.5 Recommended Methods 5			3,	569
59.5 Recommended Methods				570
59.5 Recommended Methods		59.4	Equipment, Media, and Reagents	570
		59.5		
		59.6	Interpretation of Data	571

	59.7	References	571
Chapter	r 60	Bottled Water	573
	60.1	Introduction	573
	60.2	Types of Microorganisms	574
	60.3	Equipment, Media, and Reagents	574
	60.4	Recommended Methods	574
	60.5	Interpretation of Data	575
	60.6	Acknowledgments	576
	60.7	References	
Chapter	61	Canned Foods—Tests for Commercial Sterility	577
	61 1	Introduction	
	61.2	General Considerations	578
	61.3	Equipment, Materials, and Reagents	578
	61.4	Precautions	579
	61.5	Procedure	
	61.6	Interpretation of Data	581
	61.7	References	
Chapter	62	Canned Foods—Tests for Cause of Spoilage	583
	62.1	Introduction	583
	62.2	Microbiology of Canned Foods	
	62.3	Examination Methods for Diagnosing Spoilage Conditions in Canned Foods	
	62.4	Keys to Probable Cause of Spoilage	
	62.5	Addresses for Some Firms Listed in References	596
	62.6	References	
Chapter	63	Media, Reagents, and Stains	601
	63.1	Culture Media, Introduction	
	63.2	Equipment	
	63.3	Alphabetical Listing of Culture Media	607
	63.4	Alphabetical Listing of Reagents, Diluents, and Indicators	636
	63.5	Stains, Introduction	646
	63.6	Alphabetical Listing of Stains	646
	63.7	References	
	63.8	Acknowledgments	
Chapter	64	Measurement of Water Activity (a,,), Acidity, and Brix	649
	64.1	Measurement of a,	649
	64.2	Equipment	650
	64.3	Calibration	652
	64.4	Measurement of Samples	. 653
	64.5	Precautions and Limitations	653
	64.6	Measurement of Acidity	
	64.7	pH Measurements	654
	64.8	Titratable Acidity	656
	64.9	Brix	
		References	
Index			659