

CONTENT

PART ONE MICROORGANISMS IMPORTANT IN FOOD MICROBIOLOGY	1
1 MOLDS	2
2 YEASTS AND YEASTLIKE FUNGI	25
3 BACTERIA	36
4 CONTAMINATION OF FOODS FROM NATURAL SOURCES	63
PART TWO PRINCIPLES OF FOOD PRESERVATION AND SPOILAGE	73
5 GENERAL PRINCIPLES OF FOOD PRESERVATION-ASEPSIS, REMOVAL, ANAEROBIC CONDITIONS	74
6 PRESERVATION BY USE OF HIGH TEMPERATURES	82
7 PRESERVATION BY USE OF LOW TEMPERATURES	109
8 PRESERVATION BY DRYING	122
9 PRESERVATION BY PRESERVATIVES	131
10 PRESERVATION BY RADIATIONS AND BY PRESSURE	146
11 GENERAL PRINCIPLES UNDERLYING SPOILAGE	160
12 CHEMICAL CHANGES CAUSED BY MICROORGANISMS	175
PART THREE CONTAMINATION, PRESERVATION, AND SPOILAGE OF DIFFERENT KINDS OF FOODS	179
13 CONTAMINATION, PRESERVATION, AND SPOILAGE OF CEREALS AND CEREAL PRODUCTS	180
14 CONTAMINATION, PRESERVATION, AND SPOILAGE OF SUGARS AND SUGAR PRODUCTS	192
15 CONTAMINATION, PRESERVATION, AND SPOILAGE OF VEGETABLES AND FRUITS	201
16 CONTAMINATION, PRESERVATION, AND SPOILAGE OF MEATS AND MEAT PRODUCTS	252
17 CONTAMINATION, PRESERVATION, AND SPOILAGE OF FISH AND OTHER SEAFOODS	283
18 CONTAMINATION, PRESERVATION, AND SPOILAGE OF EGGS	296
19 CONTAMINATION, PRESERVATION, AND SPOILAGE OF POULTRY	310
20 CONTAMINATION, PRESERVATION, AND SPOILAGE OF MILK AND MILK PRODUCTS	318
21 MISCELLANEOUS FOODS	350
PART FOUR FOODS AND ENZYMES PRODUCED BY MICROORGANISMS	369
23 PRODUCTION OF CULTURES FOR FOOD FERMENTATIONS	370
24 FOOD FERMENTATIONS	380
25 FOODS AND ENZYMES FROM MICROORGANISMS	416
PART FIVE FOODS IN RELATION TO DISEASE	433

26 FOOD POISONINGS AND INFECTIONS	434
27 INVESTIGATION OF FOOD-BORNE DISEASE OUTBREAKS	463
PART SIX FOOD SANITATION, CONTROL, AND INSPECTION	475
28 MICROBIOLOGY IN FOOD PLANT SANITATION	476
29 MICROBIOLOGICAL LABORATORY METHODS	492
30 FOOD CONTROL	502
APPENDIX: MICROBIOLOGICAL STANDARDS	509
INDEX	515