

CONTENTS

1. History of Microorganisms in Foods	1
2. The Role and Significance of Microorganisms in Nature and in Foods	7
3. Intrinsic and Extrinsic Parameters of Foods that Affect Their Microbiology	26
4. The Inc Incidence and Types of Microorganisms in Foods	40
5. Food Spoilage: Spoilage of Market Fruits and Vegetables	56
6. Food Spoilage: Spoilage of Fresh and Cured Meats, Poultry, and Seafoods	68
7. Spoilage of Miscellaneous Foods	89
8. Food Preservation by the Use of Chemicals	105
9. Food Preservation by Use of Radiation	120
10. Food Preservation by Use of Low Temperatures	137
11. Food Preservation by Use of High Temperatures	151
12. Preservation of Food Sanitary Quality, and Microbiological Standards	163
13. Indices of Food Sanitary Quality, and Microbiological Standards	170
14. Food Poisoning Caused by Gram Positive Cocci	194
15. Food Poisoning Caused by Gram Positive Spore-Forming Bacteria	215
16. Food Poisoning Caused by Gram Negative Bacteria	238
17. Biological Hazards in Foods Other Than Food Poisoning Bacteria	257
18. Characteristics and Growth of Psychrophilic Microorganisms	272
19. Characteristics and Growth of Thermophilic Microorganisms	288
20. Nature of Radiation Resistance in Microorganisms	298
Appendix-Schematic Key for the Tentative Generic Identification of Food-Borne Bacteria	313
Index	318