

Contents

Contributors	ix
Preface	xi
Chapter 1 Heat and Mass Transfer <i>Bradley P. Marks</i>	3
Chapter 2 Microbiology of Cooked Meats <i>Aubrey F. Mendonca</i>	17
Chapter 3 Fundamentals of Continuous Thermal Processing <i>Donald Burge</i>	39
Chapter 4 Thermal Processing of Slurries <i>Darrell Horn and Daniel Voit</i>	57
Chapter 5 Processing Interventions to Inhibit <i>Listera monocytogenes</i> Growth in Ready-to-Eat Meat Products <i>C. Lynn Knipe</i>	87
Chapter 6 Introduction to Lethality Equations <i>Bradley P. Marks</i>	127
Chapter 7 Predictive Microbiology Information Portal with Particular Reference to the USDA—Pathogen Modeling Program <i>Vijay Juneja and Andy Hwang</i>	137
Chapter 8 Supporting Documentation Materials for HACCP Decisions <i>Mary Kay Folk</i>	153

Chapter 9	The Ten Principles of Sanitary Design for Ready-to-Eat Processing Equipment <i>David Kramer</i>	163
Chapter 10	Principles of Sanitary Design for Facilities <i>David Kramer</i>	173
Chapter 11	Third-Party Audits <i>Robert E. Rust</i>	187
Chapter 12	Food Safety Beyond Guidelines and Regulations <i>Bradley P. Marks</i>	195
Appendix A	Objectives and Critical Elements of Thermal Processing of Ready-to-Eat Meat Products <i>Erwin Waters</i>	213
Index		229