

CONTENTS

PREFACE	vii
PART I. BASICS OF FOOD MICROBIOLOGY LABORATORY	1
1. BASIC MICROBIOLOGICAL TECHNIQUES	5
PART II. FOOD MICROBIOTA	23
2. TOTAL PLATE COUNT	27
3. YEASTS AND MOLDS	42
4. COLIFORM COUNT IN FOOD	61
5. MESOPHILIC AEROBIC AND ANAEROBIC SPORES	81
6. MICROBIOTA OF FOOD PROCESSING ENVIRONMENT	97
PART III. FOOD-TRANSMITTED PATHOGENS	111
7. <i>Staphylococcus aureus</i>	121
8. <i>Listeria monocytogenes</i>	138
9. <i>Salmonella</i>	167
10. <i>Escherichia coli</i> O 157:H7	206

PART IV. FOOD FERMENTATION	223
11. LACTIC ACID FERMENTATION AND BACTERIOCIN PRODUCTION	231
APPENDIX A LABORATORY EXERCISE REPORT	249
APPENDIX B MICROBIAL GROWTH KINETICS	257
APPENDIX C MICROBIOLOGICAL MEDIA	261
INDEX	275