

CONTENTS

To make this two-volume manual most useful, the table of contents for Both volumes is given here. Each volume has its own index. Tables and Figures are numbered for each chapter rather than for the Manual as a Whole, e.g., Fig. 9-3 identifies Fig. 3 of Chapter 9.

Volume One

CHAPTER	PAGE
1. PREPARATION OF MEDIA FOR MICROORGANISMS	1
2. STAINS AND MICROSCOPIC PREPARATIONS	36
3. INVESTIGATING SPOILAGE PROBLEMS	44
4. SEPARATION OF FLAT SOUR AND LOW VACUUM CANS FROM NOR- MAL CANS	88
5. MICROBIAL COUNTS AND STANDARDS	94
6. CLASSIFICATION OF MICROORGANISMS	114
7. THERMAL DEATH TIMES	166
8. HEAT PENETRATION AND HEAT DISTRIBUTION	204
9. PROCESS CALCULATIONS	220
10. INOCULATED EXPERIMENTAL PACKS	252
11. RETORTS: THEIR EQUIPMENT AND OPERATION	265
12. PRODUCT EXAMINATION FOR EXTRANEEOUS MATERIALS	300
INDEX	329

Volume Two

CHAPTER	PAGE
13. STATISTICAL PROCEDURES	1
14. STATISTICAL QUALITY CONTROL CHARTS	52
15. EVOLUTIONARY OPERATION	77
16. THE CHLORINATION OF WATER	104
17. FOOD PLANT CLEANING	138
18. EVALUATION OF SANITATION	159
19. THE MEASUREMENT OF ACIDITY	168
20. MISCELLANEOUS ANALYTICAL METHODS	190
21. ANALYSIS OF TOMATO PRODUCTS	277
22. PESTICIDE RESIDUES AND ADDITIVES	318
23. ANALYSIS OF LIQUID WASTER	335
24. SAMPLE CUTTINGS	360
25. CONTAINERS	409
INDEX	439