

CONTENTS

Preface	v
List of Contributors	ix
1. The Technology of Freezing	1
2. Effects of Freezing/Thawing on Foods	41
3. Response of Micro-organisms to Freeze-Thaw Stress	83
4. Microbiology of Frozen Meat and Meat Products	109
5. Microbiology of Frozen Fish and Related Products	169
6. Microbiology of Frozen Dairy Products	209
7. Freezing for the Catering Industry	233
8. Laboratory Examination of Frozen Foods	251
Index	285