

CONTENTS

1. Microbial Ecology of Meat and Poultry	1
2. The Control of Microbial Spoilage in Fresh Meats	49
3. Microbiology of Ready-to-Eat Meat and Poultry Products	89
4. Fermented Meat and Poultry Products	123
5. Sporeforming Bacteria	165
6. Psychrotrophic Organisms	191
7. Salmonella	209
8. Staphylococci	231
9. Miscellaneous Pathogenic Bacteria in Meat and Poultry Products	241
10. Fungi and Mycotoxins in Meats	277
11. Parasitic Organisms	311
12. Viruses in Meat and Poultry Products	379
13. Perspective on Potentially Fruitful Research Areas	397
Index	411