Salt is a predominant compound for humankind and the earth preserves an important source of this element of life. This book reviews this multi-disciplinary issue in which geoscientists, historians, agriculturalists, medical doctors, and general scientists have been interested in its nature. The authors have provided contributions on the origin and history of salt, intrusion with freshwater effect, its usability as a material, and its role in life. The safety of groundwater resources should be a priority for humanity. Contribution on this important topic is provided by geophysical investigations to characterize saltwater intrusions in aquifers. This book also presents a general overview...
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The Encyclopedia of Food Microbiology is a comprehensive guide to current knowledge in the field of food microbiology. It covers a wide range of topics, from the basics of food microbiology to the latest research in the field. The encyclopedia is designed to be a resource for scientists, students, and anyone interested in the microbiology of food.

Essentials & Applications of Food Engineering provides a comprehensive understanding of food engineering operations and their practical and industrial utility. It presents pertinent case studies, solved numerical problems, and multiple choice questions in each chapter and serves as a ready reference for classroom teaching and exam preparations. The first part of this textbook contains the introductory topics on units and dimensions, material balance, energy balance, and fluid flow. The second part deals with the theory and applications of heat and mass transfer, psychrometry, and reaction kinetics. The subsequent chapters of the book present the heat and mass transfer operations such as evaporation, drying, refrigeration, freezing, mixing, and separation. The final section focuses on the thermal, non-thermal, and nanotechnology-based novel food processing techniques, 3D food printing, active and intelligent food packaging, and fundamentals of CFD modeling.

Features
- 28 case studies to provide a substantial understanding of the practical and industrial applications of various food engineering operations
- Includes 178 solved numerical problems and 285 multiple choice questions
- Highlights the application of mass balance in food product traceability and the importance of viscosity measurement in a variety of food products
- Provides updated information on novel food processing techniques such as cold plasma, 3D food printing, nanospray drying, electrospraying, and electrospinning

The textbook is designed for undergraduate and graduate students pursuing Food Technology and Food Process Engineering courses. This book would also be of interest to course instructors and food industry professionals.

Foodborne Diseases: Case Studies of Outbreaks in the Agri-Food Industries defines the context of foodborne disease across a range of food sectors. It provides insight into the causes and management of outbreaks along with practical lessons about foodborne disease prevention strategies relevant to stakeholders throughout the food supply chain. Individual chapters capture the epidemiological and traceback investigations of foodborne disease outbreaks in a wide range of food sectors that include fresh produce, dairy and eggs, and meat products, to complex food ingredients and products within the food manufacturing and food service sectors. Under each food category, case studies of real outbreaks are presented, along with lessons learned in the way they were managed for future control of foodborne disease outbreaks. The authors look at management of outbreaks across borders and consider how both local and international authorities dealt with the issues in each case. They focus on real-life microbiological/chemical-associated outbreaks and provide insights on how the outbreaks occurred and, if possible, how they were traced to the source of contamination. Each outbreak is unique, and readers are given the distinctive circumstances associated with different hazards, challenges faced during epidemiological and environmental investigations, risk communication to the general public, and insights into outbreak management. The authors cover the entire food supply chain, including a chapter on animal feed safety. A chapter on fraud and foodborne outbreaks considers scenarios where food industries, food services, and other stakeholders commit food adulteration, which ultimately leads to foodborne illnesses. Outbreak management and prevention strategies are key parts of each case study.

Written by the world's leading scientists and spanning over 400 articles in three volumes, the Encyclopedia of Food Microbiology, Second Edition is a complete, highly structured guide to current knowledge in the field. Fully revised and updated, this encyclopedia reflects the key advances in the field since the first edition was published in 1999. The articles in this key work, heavily illustrated and fully revised since the first edition in 1999, highlight advances in areas such as genomics and food safety to bring users up-to-date on microorganisms in foods. Topics such as DNA sequencing and E. coli are particularly well covered. With lists of further reading to help users explore topics in depth, this resource will enrich scientists at every level in academia and industry, providing fundamental information as well as explaining state-of-the-art scientific discoveries. This book is designed to allow disparate approaches (from farmers to processors to food handlers and consumers) and interests to access accurate and objective information about the microbiology of foods. Microbiology impacts the safe presentation of food. From harvest and storage to determination of shelf-life, to presentation and consumption. This work highlights the risks of microbial contamination and is an invaluable go-to guide for anyone working in Food Health and Safety. Has a two-fold industry appeal (1) those developing new functional food products and (2) to all corporations concerned about the potential hazards of microbes in their food products.

In agricultural education and research, the study of agricultural microbiology has undergone tremendous changes in the past few decades, leading to today's scientific farming that is a backbone of economy all over the globe. Microorganisms in Sustainable Agriculture, Food, and the Environment fills the need for a comprehensive understanding of the role of microorganisms in sustainable agriculture, food production, and the environment. It covers a wide range of topics, from the basics of agricultural microbiology to the latest research in the field. The book is designed to be a resource for scientists, students, and anyone interested in the microbiology of sustainable agriculture, food, and the environment.
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This authoritative reference covers food-manufacturing principles, and details the processing and manufacturing of products in the fields of: Health, Meat, Milk, Poultry, Seafood, and Vegetables. * Includes an overview of food manufacturing principles * Presents details of commercial processing for each commodity including (where appropriate) a general introduction, ingredients, technologies, types and evaluation of industrial products, special problems, types and evaluation of consumer products, and processing and product trends * For each commodity, information includes the details of commercial processing of several representative foods.

Advances in Applied Microbiology, Volume 107, continues the comprehensive reach of this widely read and authoritative review source in microbiology. Users will find invaluable references and information on a variety of areas, with this updated volume including chapters covering the roles and applications of siderophores, biological oxidation of iron sulphides, production of biomass and biofuel feedstocks from microalgae, advances in the microbial ecology of biohydrometallurgy, bacterial synthesis of Se nanoparticles, and siderophores in environmental research, amongst other discussions. Contains contributions from leading authorities in the field Informs and updates on all the latest developments in the field of microbiology Includes discussions on the role of specific molecules in pathogen life stages and interactions, and much more

Probiotics: Advanced Food and Health Applications presents the functional properties and advanced, technological aspects of probiotics for food formulation, nutrition and health implications. Specifically, the book addresses the fundamentals of probiotics, from their discovery to actual developments, the microbiological aspects of the main genus showing probiotic properties, the natural occurrence of probiotic strains in foods, the development of nutraceuticals based on probiotics, and the relationships of probiotics with health. Finally, the book covers regulatory aspects. Food scientists, nutritionists, dieticians, pharmaceutical scientists and others working in, or studying, related fields will benefit from this resource. Introduces basic concepts on probiotics and describes the properties of main microorganisms with applications in probiotics Provides a description on the natural presence of probiotics in different food matrixes and how probiotics can be developed for incorporation in food formulations Offers advice on how probiotics can be used as nutritional input, along with their value on the preservation of healthy intestinal status, and their potential benefits in specific illnesses Contains definitions, applications, literature reviews and recent developments Includes a general introduction to the subject, taxonomy, biology, primary sources of probiotics and development of probiotics as food ingredients, human nutrition and health properties, and the use of high-throughput technologies in probiotics characterization

Written by the world's leading scientists and spanning over 400 articles in three volumes, the Encyclopedia of Food Microbiology, Second Edition is a complete, highly structured guide to current knowledge in the field. Fully revised and updated, this encyclopedia reflects the key advances in the field since the first edition was published in 1999 The articles in this key work, heavily illustrated and fully revised since the first edition in 1999, highlight advances in areas such as genomics and food safety to bring users up-to-date on microorganisms in foods. Topics such as DNA sequencing and E. coli are particularly well covered. With lists of further reading to help users explore topics in depth, this resource will enrich scientists at every level in academia and industry, providing fundamental information as well as explaining state-of-the-art scientific discoveries. This book is designed to allow disparate approaches (from farmers to processors to food handlers and consumers) and interests to access accurate and objective information about the microbiology of foods Microbiology impacts the safe presentation of food. From harvest and storage to determination of shelf-life, to presentation and consumption. This work highlights the risks of microbial contamination and is an invaluable go-to guide for anyone working in Food Health and Safety Has a two-fold industry appeal (1) those developing new functional food products and (2) to all corporations concerned about the potential hazards of microbes in their food products

This new book, Biotechnical Processing in the Food Industry: New Methods, Techniques, and Applications, explores several newly emerged techniques and technologies that have significantly changed the scenario of the dairy and food sector by making the processes more stable and more economically viable. Worldwide adoption of these novel technologies will also, the editors believe, provide benefit to consumers in terms of enhanced food safety labeling, nutritional security, and value-added products at reasonable cost. Divided into three main parts, the book looks at technological trends and advances in dairy research and industry, emerging technological developments, and potential advanced research in the food, health and processing industry.
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Authoritative coverage presented in a format designed to facilitate teaching and learning. This is a completely revised edition, including new material, from 'Culture Media for Food Microbiology' by J.E.L. Corry et al., published in Progress in Industrial Microbiology, Volume 34, Second Impression 1999. Written by the Working Party on Culture Media, of the International Committee on Food Microbiology and Hygiene, this is a handy reference for microbiologists wanting to know which media to use for the detection of various groups of microbes in food, and how to check their performance. The first part comprises reviews, written by international experts, of the media designed to isolate the major groups of microbes important in food spoilage, food fermentations or food-borne disease. The history and rationale of the selective agents, and the indicator systems are considered, as well as the relative merits of the various media. The second part contains monographs on approximately 90 of the most useful media. The first edition of this book has been frequently quoted in standard methods, especially those published by the International Standards Organisation (ISO) and the European Standards Organisation (CEN), as well as in the manuals of companies manufacturing microbiological media. In this second edition, almost all of the reviews have been completely rewritten, and the remainder revised. Approximately twelve monographs have been added and a few deleted. This book will be useful to anyone working in laboratories examining food - industrial, contract, medical, academic or public analyst, as well as other microbiologists, working in the pharmaceutical, cosmetic and clinical (medical and veterinary) areas - particularly with respect to quality assurance of media and methods in relation to laboratory accreditation.

Encyclopedia of Microbiology, Fourth Edition gathers both basic and applied dimensions in this dynamic field that includes virtually all environments on Earth. This range attracts a growing number of cross-disciplinary studies, which the encyclopedia makes available to readers from diverse educational backgrounds. The new edition builds on the solid foundation established in earlier versions, adding new material that reflects recent advances in the field. New focus areas include 'Animal and Plant Microbiomes and Global Impact of Microbes'. The thematic organization of the work allows users to focus on specific areas, e.g., for didactical purposes, while also browsing for topics in different areas. Offers an up-to-date and authoritative resource that covers the entire field of microbiology, from basic principles, to applied technologies Provides an organic overview that is useful to academic teachers and scientists from different backgrounds Includes chapters that are enriched with figures and graphs, and that can be easily consulted in isolation to find fundamental definitions and concepts

Microorganisms are an integral part of the fermentation process in food products and help to improve sensory and textural properties of the products. As such, it is vital to explore the current uses of microorganisms in the dairy industry. Microbial Cultures and Enzymes in Dairy Technology is a critical scholarly resource that explores multidisciplinary uses of cultures and enzymes in the production of dairy products. Featuring coverage on a wide range of topics such as dairy probiotics, biopreservatives, and fermentation, this book is geared toward academicians, researchers, and professionals in the dairy industry seeking current research on the major role of microorganisms in the production of many dairy products.

Starter cultures have great significance in the food industry due to their vital role in the manufacture, flavour, and texture development of fermented foods. Once mainly used in the dairy industry, nowadays starter cultures are applied across a variety of food products, including meat, sourdough, vegetables, wine and fish. New data on the potential health benefits of these organisms has led to additional interest in starter bacteria. Starter Cultures in Food Production details the most recent insights into starter cultures. Opening with a brief description of the current selection protocols and industrial production of starter cultures, the book then focuses on the innovative research aspects of starter cultures in food production. Case studies for the selection of new starter cultures for different food products (sourdough and cereal based foods, table olives and vegetables, dairy and meat products, fish and wine) are presented before chapters devoted to the role of lactic acid bacteria in alkaline fermentations and ethnic fermented foods. This book will provide food producers, researchers and students with a tentative answer to the emerging issues of how to use starter cultures and how microorganisms could play a significant role in the complex process of food innovation.

This book provides valuable information on a range of food packaging topics. It serves as a source for students, professionals and packaging engineers who need to know more about the characteristics, applications and consequences of different packaging materials in food-packaging interactions. This book is divided into 13 chapters and focuses on the agro-food, cosmetics and pharmaceutical sectors. The first four chapters cover traditional packaging materials: wood, paper and cardboard, glass and...
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Metal. The next two deal, respectively, with plastics and laminates. Biobased materials are then covered, followed by a presentation of active and smart packaging. Some chapters are also dedicated to providing information on caps and closures as well as auxiliary materials. Different food packaging methods are presented, followed by an investigation into the design and labelling of packaging. The book ends with a chapter presenting information on how the choice of packaging material is dependent on the characteristics of the food products to be packaged.

The Microwave Processing of Foods, Second Edition, has been updated and extended to include the many developments that have taken place over the past 10 years. Including new chapters on microwave assisted frying, microwave assisted microbial inactivation, microwave assisted disinfestation, this book continues to provide the basic principles for microwave technology, while also presenting current and emerging research trends for future development. Led by an international team of experts, this book will serve as a practical guide for those interested in applying microwave technology. Provides thoroughly up-to-date information on the basics of microwaves and microwave heating Discusses the main factors for the successful application of microwaves and the main problems that may arise Includes current and potential future applications for real-world application as well as new research and advances Includes new chapters on microwave-assisted frying, microbial inactivation, and disinfestation

This book covers application of food microbiology principles into food preservation and processing. Main aspects of the food preservation techniques, alternative food preservation techniques, role of microorganisms in food processing and their positive and negative features are covered. Features subjects on mechanism of antimicrobial action of heat, thermal process, mechanisms for microbial control by low temperature, mechanism of food preservation, control of microorganisms and mycotoxin formation by reducing water activity, food preservation by additives and biocontrol, food preservation by modified atmosphere, alternative food processing techniques, and traditional fermented products processing. The book is designed for students in food engineering, health science, food science, agricultural engineering, food technology, nutrition and dietetic, biological sciences and biotechnology fields. It will also be valuable to researchers, teachers and practising food microbiologists as well as anyone interested in different branches of food.

Authored by world experts, the Handbook of Food Processing, Two-Volume Set discusses the basic principles and applications of major commercial food processing technologies. The handbook discusses food preservation processes, including blanching, pasteurization, chilling, freezing, aseptic packaging, and non-thermal food processing. It describes com

Food is an essential means for humans and other animals to acquire the necessary elements needed for survival. However, it is also a transport vehicle for foodborne pathogens, which can pose great threats to human health. Use of antibiotics has been enhanced in the human health system; however, selective pressure among bacteria allows the development for antibiotic resistance. Foodborne Pathogens and Antibiotic Resistance bridges technological gaps, focusing on critical aspects of foodborne pathogen detection and mechanisms regulating antibiotic resistance that are relevant to human health and foodborne illnesses This groundbreaking guide:  
  " Introduces the microbial presence on variety of food items for human and animal consumption.  
  " Provides the detection strategies to screen and identify the variety of food pathogens in addition to reviews the literature.  
  " Provides microbial molecular mechanism of food spoilage along with molecular mechanism of microorganisms acquiring antibiotic resistance in food.  
  " Discusses systems biology of food borne pathogens in terms of detection and food spoilage.  
  " Discusses FDA s regulations and Hazard Analysis and Critical Control Point (HACCP) towards challenges and possibilities of developing global food safety. Foodborne Pathogens and Antibiotic Resistance is an immensely useful resource for graduate students and researchers in the food science, food microbiology, microbiology, and industrial biotechnology.

This document provides guidance on undertaking risk assessment of all microbial hazards which may adversely affect human health in foods along a food chain. This document is also intended to provide practical guidance on a structured framework for carrying out risk assessment of microbiological hazards in foods, focussing on the four components including hazard identification, hazard characterization, exposure assessment and risk characterization. These guidelines therefore represent the best practice at the time of their preparation, and it is hoped that they will help stimulate further developments and disseminate the current knowledge.
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Packed with case studies and problem calculations, Handbook of Food Processing: Food Safety, Quality, and Manufacturing Processes presents the information necessary to design food processing operations and describes the equipment needed to carry them out in detail. It covers the most common and new food manufacturing processes while addressing rele

Written by the world's leading scientists and spanning over 400 articles in three volumes, the Encyclopedia of Food Microbiology, Second Edition is a complete, highly structured guide to current knowledge in the field. Fully revised and updated, this encyclopedia reflects the key advances in the field since the first edition was published in 1999. The articles in this key work, heavily illustrated and fully revised since the first edition in 1999, highlight advances in areas such as genomics and food safety to bring users up-to-date on microorganisms in foods. Topics such as DNA sequencing and E. coli are particularly well covered. With lists of further reading to help users explore topics in depth, this resource will enrich scientists at every level in academia and industry, providing fundamental information as well as explaining state-of-the-art scientific discoveries. This book is designed to allow disparate approaches (from farmers to processors to food handlers and consumers) and interests to access accurate and objective information about the microbiology of foods. Microbiology impacts the safe presentation of food. From harvest and storage to determination of shelf-life, to presentation and consumption. This work highlights the risks of microbial contamination and is an invaluable go-to guide for anyone working in Food Health and Safety. Has a two-fold industry appeal (1) those developing new functional food products and (2) to all corporations concerned about the potential hazards of microbes in their food products.

The Encyclopedia of Food and Health provides users with a solid bridge of current and accurate information spanning food production and processing, from distribution and consumption to health effects. The Encyclopedia comprises five volumes, each containing comprehensive, thorough coverage, and a writing style that is succinct and straightforward. Users will find this to be a meticulously organized resource of the best available summary and conclusions on each topic. Written from a truly international perspective, and covering of all areas of food science and health in over 550 articles, with extensive cross-referencing and further reading at the end of each chapter, this updated encyclopedia is an invaluable resource for both research and educational needs. Identifies the essential nutrients and how to avoid their deficiencies, Explores the use of diet to reduce disease risk and optimize health, Compiles methods for detection and quantitation of food constituents, food additives and nutrients, and contaminants Contains coverage of all areas of food science and health in nearly 700 articles, with extensive cross-referencing and further reading at the end of each chapter.

Dairy Foods: Processing, Quality, and Analytical Techniques provides comprehensive knowledge on the different factors involved in the development and safety precautions behind dairy foods, including special references to both theoretical and practical aspects. The book presents relevant information about the quality of dairy foods, including raw milk quality, predictive microbiology and risk analysis, food defense and food fraud. In addition, it looks into environmental aspects and consumer perception and goes on to cover methods and practices to process dairy products and analytical techniques behind dairy product development. Techniques explored include time domain magnetic resonance, thermal analysis and chemometric methods. This will be a valuable resource for researchers and practitioners in the dairy industry, as well as students in dairy science courses. Offers a comprehensive accounting on the latest analytical methods used in the dairy industry, Focuses on the processing of dairy foods, including emerging and novel dairy products with low sodium and sugar contents. Sourced from a team of editors with relevant expertise in dairy food processing.

A kitchen classic for over 35 years, and hailed by Time magazine as “a minor masterpiece” when it first appeared in 1984, On Food and Cooking is the bible which food lovers and professional chefs worldwide turn to for an understanding of where our foods come from, what exactly they’re made of, and how cooking transforms them into something new and delicious. For its twentieth anniversary, Harold McGee prepared a new, fully revised and updated edition of On Food and Cooking. He has rewritten the text almost completely, expanded it by two-thirds, and commissioned more than 100 new illustrations. As compulsively readable and engaging as ever, the new On Food and Cooking provides countless eye-opening insights into food, its preparation, and its enjoyment. On Food and Cooking pioneered the translation of technical food science into cook-friendly kitchen science and helped birth the inventive culinary movement known as “molecular gastronomy.” Though other books have been written...
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Probiotics in The Prevention and Management of Human Diseases: A Scientific Perspective addresses the use of probiotics and their mechanistic aspects in diverse human diseases. In particular, the mechanistic aspects of how these probiotics are involved in mitigating disease symptoms (novel approaches and immune-mechanisms induced by Probiotics), clinical trials of certain probiotics, and animal model studies will be presented through this book. In addition, the book covers the role of probiotics in prevention and management aspects of crucial human diseases, including multidrug resistant infections, hospital acquired infections, allergic conditions, autoimmune diseases, metabolic disorders, gastrointestinal diseases, neurological disorders, and cancers. Finally, the book addresses the use of probiotics as vaccine adjuvants and as a solution for nutritional health problems and describes the challenges of using probiotics in management of human disease conditions as well as their biosafety concerns. Intended for nutrition researchers, microbiologists, physiologists, and researchers in related disciplines as well as students studying these topics require a resource that addresses the specific role of probiotics in the prevention and management of human disease. Contains information on the use of probiotics in significant human diseases, including antibiotic resistant microbial infections Presents novel applications of probiotics, including their use in vaccine adjuvants and concept of pharmabiotics Includes case studies and human clinical trials for probiotics in diverse disease conditions and explores the role of probiotics in mitigation of the symptoms of disease.