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components of the food chain. Not only do individual
consumers use liquid milk for beverages and cooking,
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Microbiology- 2nd ed. Taylor and Francis, New York.
Varnam, A.H. and Sutherland, J.P. 1994.

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Throughout the world, milk and milk products are indispensable components of the food chain. Not only do individual consumers use liquid milk for beverages and cooking, but food manufacturers use vast quantities of milk powder, concentrated milks, butter, and cream as raw materials for further processing.

Effective quality assurance in the dairy industry is needed now more than ever. This completely revised and expanded Third Edition of Dairy Microbiology Handbook, comprising both Volume I: Microbiology of Milk and Volume II: Microbiology of Milk Products, updates the discipline's authoritative text with the latest safety research, guidelines, and information. Pathogens have become a major

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Issue in dairy manufacturing. Escheria coli is a concern, and milk-borne strains of Mycobacterium avium sub-sp. paratuberculosis have been identified as a possible cause of Crohn's disease. Even little-known parasites like Cryptosporidium have caused disease outbreaks. Consequently, a hazard analysis of selected control/critical points (HACCP) in any manufacturing process has become essential to prevent the contamination of food. This volume also:

- Discusses new diagnostic techniques that allow a pathogen to be detected in a retail sample in a matter of hours rather than days
- Provides thorough coverage of dairy microbiology principles as well as practical applications
- Includes the latest developments in

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Dairy starter cultures and genetic engineering techniques -Offers completely updated standards for Good Manufacturing Practice Quality control and product development managers, microbiologists, dairy scientists, engineers, and graduate students will find the Third Edition of Dairy Microbiology Handbook to be a vital resource.

This thoroughly revised and updated reference provides comprehensive coverage of the latest developments and scientific advances in dairy microbiology—emphasizing probiotics, fermented dairy products, disease prevention, and public health and regulatory control standards for dairy foods.

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Containing more than 2350 bibliographic citations, tables, drawings and photographs—550 more than the previous edition—Applied Dairy Microbiology, Second Edition is an invaluable reference for all food and dairy microbiologists, scientists, and technologists; toxicologists; food processors; sanitarians; dietitians; epidemiologists; bacteriologists; public health and regulatory personnel; and veterinarians; and an important text for upper-level undergraduate, graduate, and continuing-education students in these disciplines.

Milk and dairy products form a central part of the human diet, as they are rich in nutrients. On the other

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Products hand, because of their high nutrient value, they favour rapid microbial growth. In some cases, this microbial growth is beneficial, while in others it is undesirable. Dairy products may be contaminated with pathogens or microbial toxins; therefore, the microbiology of these products is of key interest to those in the dairy industry. 'Microbiology Handbook - Dairy Products' provides readers with an easy-to-use reference to microorganisms found in milk and dairy products. The handbook covers: initial microflora; sources of contamination; effects of processing on the survival and growth of microorganisms; spoilage; and hazards identified with the consumption of these products. First published in 1995, the book is now in

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its 3rd edition, underlining its usefulness as a reference guide. As with the previous editions, this fully updated book presents the information under the following key product categories: Liquid Milk Products; Concentrated and Dried Milk; Cream; Butter and Spreads; Cheese; Fermented Milks; Ice-cream Products. HACCP and contact information for various food authorities sections have also been revised.

This book covers recent developments in types, classifications, and genetic traits of indigenous milk microorganisms and dairy starter cultures. It also discusses biochemical reactions taking place in different dairy products and microorganisms involved

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in such reactions. The text provides strategies for rapid detection of pathogenic and non-pathogenic organisms in milk and milk products and safety systems for dairy processing. It concludes with a discussion of the effects of non-thermal processing technologies on milk microorganisms and biochemical reactions in milk products.

The objective of this book is to provide a scientific background to dairy microbiology by re-examining the basic concepts of general food microbiology and the microbiology of raw milk while offering a practical approach to the following aspects: well-known and newfound pathogens that are of major concern to the

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dairy industry. Topics addressed include Cronobactersakazakii and its importance to infant formula milk or Mycobacterium avium subspecies paratuberculosis (MAP) that might be connected to chronic human diseases (Crohn's), the role of dairy starter cultures in manufacturing fermented dairy products, developing novel functional dairy products through the incorporation of probiotic strains, insights in the field of molecular methods for microbial identification, and controlling dairy pathogens owing to the compulsory application of food safety management systems (FSMS) to the dairy industry. The book will provide dairy professionals and students alike the latest information on this vast topic.

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Animal flesh consumed as food is labelled 'meat'; it refers mainly to skeletal muscle and associated fat, but it may also refer to organs. As it has a high water and protein content, and contains other water-soluble constituents, it makes a suitable medium for growth of microorganisms. The animal itself, environment, and processing condition all have a bearing on the diversity of microflora of these products.

Food and Dairy Microbiology presents a through and accessible account of various microbes associated

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Products directly or indirectly with the food and dairy products. Food Microbiology explores the fundamental elements affecting the presence, activity, and control of microorganisms in food. The subject also includes the key concepts required to meet the minimum standards for degrees in food science with a wealth of practical information about the most essential factors and principles that affect microorganisms in food. A dairy is a building used for the harvesting of animal milk mostly from cows or goats but also from buffalo sheep horses or camels for human consumption. A dairy is typically located on a dedicated dairy farm or section of a multi purpose farm that is concerned with the harvesting of milk. The book will prove very useful

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Products
Text for the students, reference source for research scholars, and basic guidelines for teachers, on the subjects.

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