

FOOD HYGIENE AND TOXICOLOGY *in Ready-to-Eat Foods*



Edited by
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AUDIENCE

Food industry professionals;
food scientists; food safety
professionals, food
microbiologists, food
technologists; public health
workers.

Food Hygiene and Toxicology in Ready to Eat Foods

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Incorporating real life examples for microbiological risk assessment and reduction in the food industry, this detailed reference shares the latest research and advances in infectious and non-infectious hazards of ready-to-eat and minimally processed foods along with strategies for avoiding cross contamination

KEY FEATURES

- Provides the latest on research and development in the field of food safety incorporating practical real life examples for microbiological risk assessment and reduction in the food industry
- Includes specific aspects of potential contamination and the importance of various risks associated with ready-to-eat-foods
- Describes potential harmful agents that may arise in foods throughout processing and packaging process
- Presents information on psychrotolerant pathogens and food poisoning strains, effect of temperature, *Salmonella*, *Listeria*, *Escherichia coli*, *Bacillus cereus*, *Norovirus*, parasites, fungal flora, enterotoxins, and more

DESCRIPTION

Food Hygiene and Toxicology in Ready-to-Eat Foods is a solid reference for anyone in the food industry needing to understand the complex issues and mechanisms of control of biological and chemical hazards to ensure food safety. Infectious and non-infectious contaminants of ready-to-eat and minimally processed foods are covered in detail, as well as the effective measures to avoid foodborne infections and intoxications.

The book is written by an international team of experts providing the most up-to-date research in the field and offering current applications and methods to assist in developing future solutions. Strategies and recommendations for each food include reducing chemical or biological hazards and harm, and include examples such as: reducing cross contamination of pathogens, the use of antimicrobial coatings, and spray cleaning of fruit surfaces. A broad coverage of foods includes leafy vegetables, fruit juices, nuts, meat and dairy, raw foods, minimally processed, and prepared foods.

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