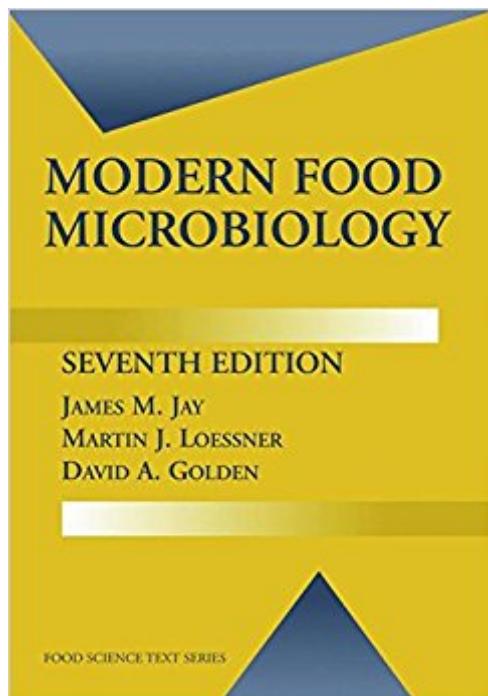


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Modern Food Microbiology (Food Science Text Series)



Synopsis

With thirty revised and updated chapters the new edition of this classic text brings benefits to professors and students alike who will find new sections on many topics concerning modern food microbiology. This authoritative book builds on the trusted and established sections on food preservation by modified atmosphere, high pressure and pulsed electric field processing. It further covers food-borne pathogens, food regulations, fresh-cut produce, new food products, and risk assessment and analysis. In-depth references, appendixes, illustrations, index and thorough updating of taxonomies make this an essential for every food scientist.

Book Information

Series: Food Science Text Series

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Customer Reviews

From the reviews of the seventh edition: "The authors develop a comprehensive and easily read treatise on food microbiology. As in earlier volumes, the 7th edition concentrates on the general biology of micro-organisms found in foods. The authors provide an excellent text suitable for a primary collegiate food microbiology course or as a desk reference for the working food professional." (Keith W. Gates, Journal of Aquatic Food Product Technology, Vol. 14 (4), 2005) "The seventh edition of this highly acclaimed text explores the fundamental elements affecting the presence, activity and control of microorganisms in food . . . In-depth references, appendixes and illustrations make this an essential textbook for every food researcher and practitioner: a precious compass that cannot be missed on the microbiologista (TM)s library!" (Roberto Foschino, Annals of Microbiology, Vol. 56 (1), 2006) From the reviews of the seventh edition: "The authors develop a

presence, activity and control of microorganisms in food In-depth references, appendixes and illustrations make this an essential textbook for every food researcher and practitioner: a precious compass that cannot be missed on the microbiologist's library!" (Roberto Foschino, *Annals of Microbiology*, Vol. 56 (1), 2006)"

It's new!!

Use in my job as an Environmental Health Specialist. Good reference and helpful review of food processes such as fermentation.

Looked brand new

Wife was a food safety area Master student. According to her, that is a classic and very helpful text-book for college and graduate student.

This is the book our professor recommended..... It does not provide much details in many aspects but it is good for helping me understand a lot general information in this field. The condition of the book is very good.

This is the standard food micro book for most classes, and the information in it is good, but it is poorly organized with no effort to make it more readable or visually appealing.

It is a well written and easy to understand book. However, font is very small and hard to read sometimes. If you are interested in water microbiology, this book doesn't really cover the subject. But it is a very good source of reference when it comes to general understanding of food science.

Used this book during my studies and found in it most information for my microbiology class (and it was not an easy task, teacher was very demanding)!

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