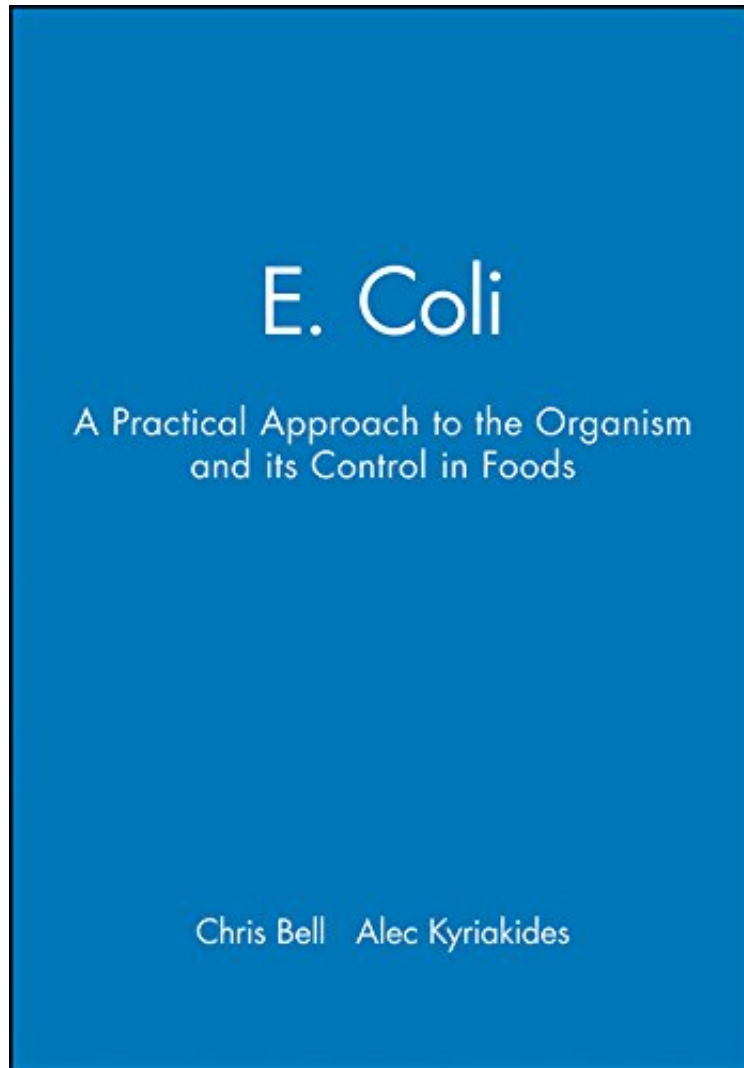


(Mobile book) E. Coli: A Practical Approach to the Organism and its Control in Foods (Practical Food Microbiology)

E. Coli: A Practical Approach to the Organism and its Control in Foods (Practical Food Microbiology)

Chris Bell, Alec Kyriakides

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Chris Bell, Alec Kyriakides : E. Coli: A Practical Approach to the Organism and its Control in Foods (Practical Food Microbiology) before purchasing it in order to gage whether or not it would be worth my time, and all praised E. Coli: A Practical Approach to the Organism and its Control in Foods (Practical Food Microbiology):

Recent outbreaks of fatal food-borne illness associated with Vero cytotoxin-producing E.Coli (VTEC) have highlighted the need for thorough and coherent information to be provided to the food industry. The book details the causes of selected incidents and assesses the lessons that can be learnt from them. It examines the characteristics of E.Coli and VTEC and identifies factors which make foods susceptible to contamination by these pathogens. Specific product sectors are used to indicate practical measures that can be applied to control VTEC in foods and minimise its potential to cause harm to the consumer. It also provides guidance in selecting effective sampling plans and test methods to monitor and detect the organism and offers pragmatic advice on action taken when the organism is detected during monitoring programmes. This information is designed for use by the food industry, particularly personnel working in manufacturing, safety and quality control. It will also be useful for Environmental Health Officers and food research institutions.

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