

Table of contents

About the Authors, xv

Preface, xvii

Section I: Microbiology and Microbial Behavior in Foods, 1

1 History and Development of Food Microbiology, 3

1.1 Introduction, 3

1.2 History of Microorganisms in Foods, 4

1.2.1 Early Development on Foods, 4

1.2.2 Discovery of Microorganisms, 4

1.2.3 Development of Food Microbiology, 5

1.2.4 Modern Microbiology, 6

1.3 Fields of Food Microbiology, 7

1.3.1 Importance of Microorganisms in Foods, 7

1.3.2 Food Microbiology Course, 12

2 Microbial Growth in Foods, 13

2.1 Introduction, 13

2.2 General Principles of Microbial Growth, 13

2.2.1 Importance Being Small Size, 13

2.2.2 Microbial Reproduction, 14

2.2.3 Growth and Death, 16

2.2.4 Predictive Microbiology, 21

2.2.5 Relationships Among Microorganisms in Foods, 31

2.2.6 Type and Number of Microorganisms in Foods, 34

3 Types of Microorganisms in Foods, 35

3.1 Introduction, 35

3.2 Nomenclature of Microorganisms,	35
3.3 Microorganisms in Foods,	36
3.3.1 Bacteria,	36
3.3.2 Fungi,	51
3.3.3 Viruses and Other Agents,	66
3.3.4 Parasites,	67
3.3.5 Algae,	68
3.4 Microbial Genetics,	68
3.4.1 Characteristics of Microbial Genetics,	68
3.4.2 Genetic Recombination,	69
3.4.3 Extrachromosomal Genes,	72
3.4.4 Genetic Mechanism of Drug Resistance,	73
3.5 Significance of Microorganisms in Foods,	74
3.5.1 Cereals, Starches, and Gums,	74
3.5.2 Canned Foods,	75
3.5.3 Eggs,	75
3.5.4 Fish and Shellfish,	76
3.5.5 Mayonnaise and Salad Dressings,	76
3.5.6 Raw and Pasteurized Milk,	76
3.5.7 Raw and Ready-to-Eat Meat Products,	77
3.5.8 Vegetables, Fruits, and Nuts,	78
3.5.9 Soft Drinks, Fruit and Vegetable Drinks, and Bottled Water,	79
3.5.10 Spices,	79
3.5.11 Sugars and Confectionaries,	80
Section II: Microbial Sources and Factors Affecting Microorganisms,	81

4 Presources of Microorganisms in Foods, 83

4.1 Introduction, 83

4.2 Primary Sources of Microorganisms Present in Foods, 83

4.2.1 Water, 84

4.2.2 Plants and Plant Products, 85

4.2.3 Food Equipment and Packaging Material, 85

4.2.4 Intestinal Tract of Man and Animals, 86

4.2.5 Food Handlers, 86

4.2.6 Food Ingredients, 86

4.2.7 Animals, Birds, and Fish, 87

4.2.8 Sewage, 88

4.2.9 Air, Dust, and Soil, 88

4.2.10 Improper Handling Procedures, 89

4.2.11 Miscellaneous Sources, 90

5 Factors Affecting Microbial Growth in Foods, 91

5.1 Introduction, 91

5.2 Intrinsic Factors, 91

5.2.1 pH, 91

5.2.2 Water Activity, 94

5.2.3 Oxidation–Reduction Potential, 97

5.2.4 Nutrient Content, 100

5.2.5 Antimicrobial Content, 101

5.2.6 Biological Protective Structure, 102

5.3 Extrinsic Factors, 102

5.3.1 Temperature, 102

5.3.2 Relative Humidity, 104

5.3.3 Gaseous Atmosphere, 105

5.3.4 Presence of Other Microorganisms, 105

Section III: Foodborne Diseases, 107

6 Important Factors in Foodborne Diseases, 109

6.1 Introduction, 109

6.2 Important Facts in Foodborne Diseases, 110

6.2.1 Side Effects of Foodborne Diseases, 110

6.2.2 Investigation of Foodborne Diseases, 111

6.2.3 Importance of Foodborne Diseases, 112

6.2.4 Susceptibility to Foodborne Diseases, 114

6.2.5 Types of Foodborne Diseases, 114

6.3 Immune Responses, 117

6.3.1 Interactions Between Immune System and Microorganisms, 118

6.3.2 Immune Systems, 119

6.3.3 Types of Immune Systems, 119

7 Bacterial Pathogenicity and Microbial Toxins, 126

7.1 Introduction, 126

7.2 Bacterial Pathogenicity, 127

7.2.1 Mechanisms of Bacterial Pathogenicity, 127

7.2.2 Virulence Factors, 128

7.3 Bacterial Toxins, 131

7.3.1 Types of Bacterial Toxins, 131

7.3.2 Pathogenicity of Bacterial Structure, 135

7.3.3 Enteric Bacterial Toxins, 136

8 Foodborne Invasive Infections, 138

8.1 Introduction, 138

8.2 Types of Foodborne Invasive Infection, 139

8.2.1 Brucella (Brucellosis), 139

8.2.2 Campylobacter (Campylobacteriosis), 141

8.2.3 Pathogenic Escherichia coli Group, 145

8.2.4 Listeria monocytogenes (Listeriosis), 151

8.2.5 Salmonella (Salmonellosis), 154

8.2.6 Shigella (Shigellosis), 158

8.2.7 Vibrio (Vibriosis), 161

8.2.8 Yersinia enterocolitica (Yersiniosis), 164

8.2.9 Infections with Other Bacteria, 166

9 Foodborne Toxicoinfections, 171

9.1 Introduction, 171

9.2 Types of Foodborne Toxicoinfection, 171

9.2.1 A. hydrophila, 171

9.2.2 B. cereus (Diarrheal Syndrome), 173

9.2.3 C. perfringens, 176

9.2.4 P. shigelloides, 180

9.2.5 V. cholerae, 181

9.2.6 Enterotoxigenic and Enteropathogenic E. coli, 184

10 Foodborne Intoxications, 186

10.1 Introduction, 186

10.2 Bacterial Foodborne Intoxication, 186

10.2.1 B. cereus (Emetic Poisoning), 186

10.2.2 Staphylococcus aureus (Staphylococcal Poisoning), 187

10.2.3 Clostridium botulinum (Botulism), 190

10.3 Mycotoxins, 193

10.3.1 Characteristics of Mycotoxin-Producing Molds, 193

10.3.2 Contamination of Foods by Mycotoxins, 194

10.3.3 Major Types of Mycotoxins, 195

10.3.4 Stability of Mycotoxins in Foods, 201

10.4 Mushroom Toxins, 202

10.4.1 Protoplasmic Toxins, 203

10.4.2 Neurotoxins, 204

10.4.3 Gastrointestinal Irritants, 205

10.4.4 Disulfiram-Like Poisoning, 205

10.4.5 Other Mushroom Poisonings, 205

10.5 Biogenic Amines, 205

10.5.1 Occurrence of Biogenic Amines in Foods, 206

10.5.2 Biogenic Amine Poisoning, 206

10.5.3 Prevention and Control, 207

11 Parasites, Marine Toxins, and Virus Food Poisonings, 208

11.1 Introduction, 208

11.2 Parasites, 208

11.2.1 Helminths, 209

11.2.2 Protozoa, 212

11.2.3 Occurrence of Parasites in Foods and Water, 214

11.3 Marine Toxins, 215

11.3.1 Types of Marine Poisonings, 215

11.3.2	Prevention of Marine Poisonings,	217
11.4	Chemical Poisoning,	217
11.5	Foodborne Viruses and Prion,	218
11.5.1	Characteristics of Viruses,	218
11.5.2	Important Viruses,	218
11.5.3	Spongiform Encephalopathies,	220
11.6	Food Allergy,	221
12	Indicators of Foodborne Pathogens,	223
12.1	Introduction,	223
12.2	Establishment of Microbiological Criteria,	223
12.3	Indicators of Pathogens in Foods,	225
12.3.1	Coliforms,	226
12.3.2	Fecal Coliforms,	227
12.3.3	E. coli,	228
12.3.4	Enterobacteriaceae,	228
12.3.5	Enterococcus,	229
12.3.6	Total Viable Count,	229
12.3.7	Other Microbial Indicators,	230
Section IV: Detection of Microorganisms, 231		
13	Conventional Techniques in Food Microbiology,	233
13.1	Introduction,	233
13.2	Sampling Plan and Sample Preparation,	233
13.2.1	Sampling Plan,	233
13.2.2	Sample Preparation,	235
13.3	Conventional Microbial Counting Methods,	237

- 13.3.1 Quantitative Methods, 237
- 13.3.2 Qualitative Methods, 243
- 14 Advanced Techniques in Food Microbiology, 245
 - 14.1 Introduction, 245
 - 14.2 Developing Rapid Methods, 246
 - 14.2.1 Microbiological Testing of Foods, 246
 - 14.2.2 Problems in Food Analysis, 246
 - 14.2.3 Development and Origin of Rapid Methods, 247
 - 14.3 Physical Methods, 248
 - 14.3.1 Impedance Method, 248
 - 14.3.2 Microcalorimetry, 250
 - 14.3.3 Particle Counting, 250
 - 14.3.4 Bacteriophage, 251
 - 14.3.5 Image Analysis Systems, 251
 - 14.3.6 Chromatographic Method, 251
 - 14.3.7 Electrophoresis, 251
 - 14.3.8 Detection of Microorganisms by Infrared Detectors, 252
 - 14.4 Chemical Methods, 253
 - 14.4.1 Radiometry (Isotopic Method), 253
 - 14.4.2 Bioluminescence, 254
 - 14.4.3 Thermostable Nuclease, 255
 - 14.4.4 Nucleic Acid Probes and PCR Methods, 255
 - 14.4.5 Glucuronidase Assay for E. coli, 257
 - 14.4.6 Limulus Amoebocyte Lysate Test, 258
 - 14.5 Immunoassay Methods, 258

14.5.1	Radioimmunoassay,	258
14.5.2	Enzyme-Linked Immunosorbent Assay,	259
14.5.3	Immunofluorescence Antibody,	259
14.5.4	Immunomagnetic Separation,	260
14.5.5	Latex Agglutination,	260
14.5.6	Enrichment Serology,	261
14.5.7	Immunolectron Microscopy,	261
14.5.8	Precipitin Reaction,	261
14.5.9	Agglutination Tests,	262
14.5.10	Immunolectrophoresis,	262
14.6	Other Methods,	263
14.7	Limitation of Rapid Methods,	263
14.8	Future Developments in Rapid Methods,	264
14.8.1	Immunosensors or Biosensors,	264
14.8.2	DNA Microarrays (Chips),	265
Section V: Microbial Food Spoilage, 267		
15	Principles of Food Spoilage,	269
15.1	Introduction,	269
15.2	Food Spoilage,	269
15.2.1	Acceptable Foods,	269
15.2.2	Classification of Foods Depending on Stability,	270
15.2.3	Types of Agents Causing Food Spoilage,	271
15.2.4	Types of Food Spoilage,	271
15.2.5	Factors Affecting Food Spoilage,	275
16	Spoilage of Meat and Meat Products,	279

16.1	Introduction, 279
16.2	Meat and Meat Products, 279
16.2.1	Bacterial Attachment with Meat, 279
16.2.2	Contamination, 280
16.2.3	Meat Spoilage, 282
16.2.4	Meat Products, 287
16.2.5	Preservation of Meat and Meat Products, 291
16.3	Poultry, 293
16.3.1	Contamination, 293
16.3.2	Spoilage, 294
16.3.3	Preservation of Poultry, 294
17	Spoilage of Eggs and Egg Products, 296
17.1	Introduction, 296
17.2	Microbial Contamination, 296
17.3	Spoilage, 297
17.3.1	Nonmicrobial Spoilage, 297
17.3.2	Microbial Spoilage, 297
17.4	Preservation of Eggs and Egg Products, 298
17.4.1	Asepsis, 298
17.4.2	Removal of Microorganisms, 299
17.4.3	Use of Heat Treatment, 299
17.4.4	Use of Low Temperatures, 299
17.4.5	Use of Preservatives, 300
18	Spoilage of Fish and Other Seafoods, 301
18.1	Introduction, 301

- 18.2 Microbial Contamination, 301
- 18.3 Spoilage, 302
 - 18.3.1 Fish, 302
 - 18.3.2 Shellfish, 304
- 18.4 Preservation of Fish and Other Seafoods, 304
- 19 Spoilage of Milk and Milk Products, 307
 - 19.1 Introduction, 307
 - 19.2 Milk Composition and Microbial Contamination, 307
 - 19.3 Spoilage, 309
 - 19.3.1 Raw Milk Spoilage, 309
 - 19.3.2 Fluid Milk Products Spoilage, 315
 - 19.3.3 Fermented Milk Products Spoilage, 322
 - 19.4 Preservation of Milk and Milk Products, 332
 - 19.4.1 Asepsis, 332
 - 19.4.2 Removal of Microorganisms, 333
 - 19.4.3 Use of Heat, 333
 - 19.4.4 Low Temperature, 334
 - 19.4.5 Drying, 334
 - 19.4.6 Use of Preservatives, 335
 - 19.4.7 Mechanical Reduction of Microorganisms, 336
- 20 Spoilage of Vegetables and Fruits, 337
 - 20.1 Introduction, 337
 - 20.2 Vegetables and Fruits Spoilage, 338
 - 20.2.1 Natural Microflora, 338
 - 20.2.2 Mechanisms of Microbial Spoilage, 338

- 20.2.3 Vegetables Spoilage, 340
- 20.2.4 Fruits Spoilage, 343
- 20.2.5 Preservation of Vegetables and Fruits, 347
- 20.3 Fruit Juice and Beverage Spoilage, 349
 - 20.3.1 Spoilage, 349
 - 20.3.2 Pathogens, 353
- 20.4 Fermented Vegetables and Fruits Spoilage, 354
 - 20.4.1 Sauerkraut Spoilage, 355
 - 20.4.2 Pickle Spoilage, 356
 - 20.4.3 Table Olive Spoilage, 358
 - 20.4.4 Alcoholic Beverage Spoilage, 361
- 21 Spoilage of Cereals and Cereal Products, 364
 - 21.1 Introduction, 364
 - 21.2 Contamination, 364
 - 21.3 Spoilage, 365
 - 21.3.1 Cereal Grains Spoilage, 365
 - 21.3.2 Flour Spoilage, 368
 - 21.3.3 Bread Spoilage, 368
 - 21.3.4 Pastas Spoilage, 371
 - 21.3.5 Pastries Spoilage, 371
 - 21.4 Control of Mold and Mycotoxin Contamination, 371
 - 21.4.1 Control of Mold Growth, 372
 - 21.4.2 Prevention of Mold and Mycotoxin Contamination, 373
 - 21.4.3 Decontamination of Mycotoxins, 374
- 22 Spoilage of Canned Foods, 376

- 22.1 Introduction, 376
- 22.2 Canned Foods, 376
 - 22.2.1 Classification of Canned Foods Based on Acidity, 376
 - 22.2.2 Commercial Sterility of Canned Foods, 377
- 22.3 Canned Food Spoilage, 377
 - 22.3.1 Microbial Spoilage, 378
 - 22.3.2 Chemical Spoilage, 383
 - 22.3.3 Appearance of Unopened Cans, 383
- 23 Spoilage of Miscellaneous Foods, 385
 - 23.1 Introduction, 385
 - 23.2 Spoilage, 385
 - 23.2.1 Spoilage of Sugar and Honey, 385
 - 23.2.2 Spoilage of Spices, Seasonings, and Dry Soups, 390
 - 23.2.3 Spoilage of Cocoa, Chocolate, and Confectionery, 391
 - 23.2.4 Spoilage of Oil- and Fat-Based Products, 393
 - 23.2.5 Drinking Water, 399
- 24 Enzymatic and Nonenzymatic Food Spoilage, 401
 - 24.1 Introduction, 401
 - 24.2 Spoilage, 401
 - 24.2.1 Nonenzymatic Spoilage, 401
 - 24.2.2 Enzymatic Spoilage, 402
 - 24.2.3 Characteristics of Heat-Stable Enzymes of Psychrotrophs, 404
 - 24.2.4 Spoilage of Foods by Heat-Stable Microbial Enzymes, 404
 - 24.2.5 Inhibition of Enzymes, 406
- 25 Indicators of Food Spoilage, 407

25.1	Introduction, 407
25.2	Indicators of Food Spoilage, 407
25.2.1	Food Spoilage Criteria, 407
25.2.2	Indicators of Microbial Spoilage Criteria, 408
25.2.3	Heat-Stable Enzymes as Spoilage Criteria, 412
26	Psychrotrophs, Thermophiles, and Radiation-Resistant Microorganisms, 413
26.1	Introduction, 413
26.2	Psychrotrophic Microorganisms, 413
26.2.1	Temperature-Induced Changes, 414
26.2.2	Effect of Low Temperatures on Microbial Physiology, 414
26.2.3	Nature of Low Heat Resistance of Psychrotrophs, 415
26.3	Thermophilic Microorganisms, 416
26.3.1	Thermostability, 416
26.3.2	Factors Affecting Thermophilic Microorganisms, 416
26.4	Radiation-Resistant Microorganisms, 417
26.4.1	Characteristics of Radiation-Resistant Micrococcus, 417
26.4.2	Mechanism of Microbial Radiation Resistance, 418
26.4.3	Factors Affecting Radiation Resistance, 418
	Bibliography, 419
	Index, 431