## Part I: Biological Hazards in Foods and Food Products

- 1. Potential Threat of Mycotoxins to Food Safety and Security
- V. Dharini, Neha Halder, S. Periyar Selvam, G. Mikunthan, and M. Mahesh Kumar
- 2. Potential Concern of Foodborne Pathogens in the Food Industry

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3. Rapid Isothermal Nucleic Acid Dependent Techniques for On-Site Diagnosis of Foodborne Pathogens

Saurabh Kadyan, Gaurav K. Deshwal, Rashmi H. Mallappa, and Diwas Pradhan

4. Antimicrobial Resistance in Food Grade Lactic Acid Bacteria

Shruti Nayyar, Saurabh Kadyan, Heena Parveen, Rashmi H. Mallappa, and Diwas Pradhan

5. Zoonoses: Infectious Diseases in Humans

Arun Kharate, Ravindra Dombar, J. Adeppa, and Lina Dhote

## Part II: Chemical Hazards in Milk and Milk Products

6. Milk Adulteration: Current Scenario and Challenges

Tanmay Hazra, Rohit G. Sindhav, CH. V. K. Sudheendra, and Vimal M. Ramani

7. Antibiotic Residues in Milk: Control Strategies in Dairy Animals

Sushil K. Mohapatra and Tapas K. Patbandha

8. Heavy Metal Contamination in Milk and Milk Products

Apurba Giri, Monalisa Roy, Sucheta Sahoo, and Khokan C. Gayen

9. Detection of Pesticides Residues in Milk and Milk Products

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## Part III: Food Safety Hazards: Practices and Management

10. Food Safety Management Systems in the Food Processing Industry

Nancy Awasti, Venkateswarlu Sunkesula, and Ahmed R. A. Hammam

11. Current Trends and Advances in Food Allergy Management

Rohit G. Sindhav, Tanmay Hazra, and Ankit J. Thesiya

- 12. Anti-Nutritive and Therapeutic Properties of Lectins
- CH. V. K. Sudheendra, Tanmay Hazra, Akash Solanki, and Vimal M. Ramani
- 13. Recall of Food Products: Practices and Lessons.