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Microorganisms in Foods 7 "Microbiological Testing in Food Safety Management"

*International Commission on Microbiological Specifications of Foods
(ICMSF)*

Kluwer Academic/Plenum Publishers, Dordrecht, Norwell MA, New York,
London 2002. 388 pp, hardbound, EUR 144.50/USD 125.00/GBP 88.50
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Continuing this excellent series, *Microorganisms in Foods 7* describes the role of microbiological testing in modern food safety management systems. It explores how risk assessment and risk management can be used to establish goals – known as “tolerable levels of risk” or “food safety objectives” – for use in controlling food-borne illness, and provides guidelines for establishing effective management systems to control specific hazards in foods. It describes the respective roles of industry and government, recognizing that it is through their collective actions that effective food safety systems are developed and verified, and helps countries determine whether imported foods have been produced with an equivalent level of protection. This groundbreaking book will be of interest to food microbiologists, researchers, and others in the food industry, regulatory agencies and academia worldwide.

Contents: Introduction. 1. Microbiological Hazards and Their Control. 2. Evaluating Risks and Establishing Food Safety Objectives. 3. Meeting the FSO through Control Measures. 4. Selection and Use of Acceptance Criteria. 5. Establishment of Microbiological Criteria for Lot Acceptance. 6. Concepts of Probability and Principles of Sampling. 7. Sampling Plans. 8. Selection of Cases and Attributes Plans. 9. Tightened, Reduced, and Investigational Sampling. 10. Experience in the Use of Two-Class Attributes Plans for Lot Acceptance. 11. Sampling to Assess Control of the Environment. 12. Sampling, Sample Handling, and Sample Analysis. 13. Process Control. 14. Aflatoxins and Peanuts. 15. *Salmonella* in Dried Milk. 16. *Listeria Monocytogenes* in Cooked Sausage (Frankfurters). 17. *E. Coli* O157:H7 in Frozen Raw Ground Beef Patties. Index.

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