

# Foodborne Pathogens in the Food Processing Environment: Sources, Detection and Control (Institute of Food Technologists Series)



Bacterial foodborne pathogens are likely to persist in the food processing environment and may contaminate processed products. Such contaminated food products are deemed to be a public health hazard and may cause foodborne illnesses, and in some cases, even death. There is a need to detect and control such pathogens in foods thereby preventing illnesses and fatalities. In spite of the drastic measures industry has taken in guarding against these pathogens, recalls and outbreaks are not uncommon. Foodborne Pathogens in the Food Processing Environment: Sources, Detection and Control gives an in depth coverage of the problems arising from persistent foodborne pathogens in a processing environment, recent developments in various methods used to detect these pathogens rapidly, and recent trends in their control in the food processing environment and during processing. A comprehensive food safety program covering all possible aspects discussed in this book will be beneficial to the food industry in solving problems related to the persistence of foodborne pathogens in the food processing environment. The contents of the book will also help the scientists from academia, industry and regulatory entities to broaden and update their scientific knowledge on foodborne pathogens as well as their detection and control in the processing environment.

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