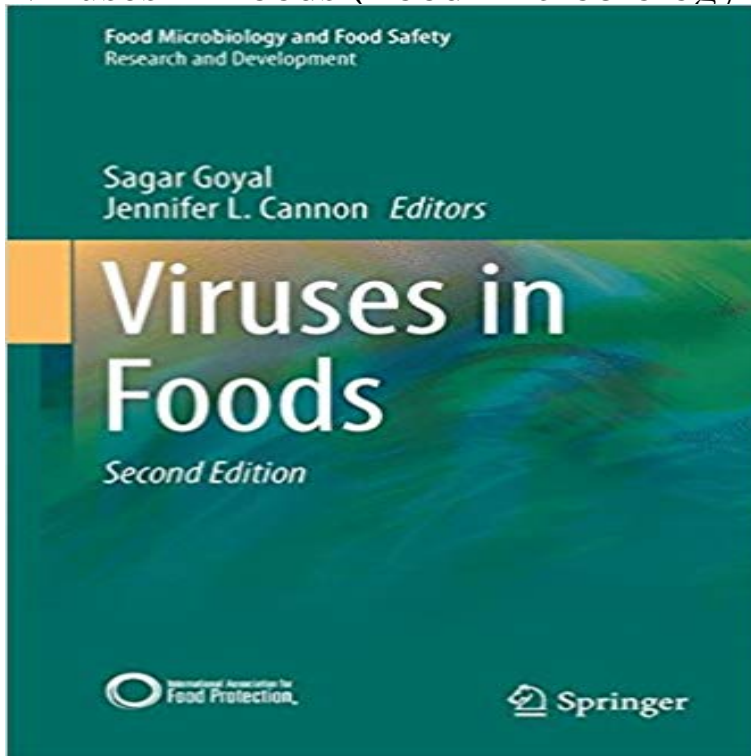


## Viruses in Foods (Food Microbiology and Food Safety)



Foodborne viruses are an important group of pathogens recognized to cause significant disease globally, in terms of both number of illnesses and severity of disease. Contamination of foods by enteric viruses, such as human norovirus and hepatitis A and E viruses, is a major concern to public health and food safety. Food Virology is a burgeoning field of emphasis for scientific research. Many developments in foodborne virus detection, prevention and control have been made in recent years and are the basis of this publication. This second edition of *Viruses in Foods* provides an up-to-date description of foodborne viruses of public health importance, including their epidemiology and methods for detection, prevention and control. It uniquely includes case reports of past outbreaks with implications for better control of future outbreaks, a section that can be considered a handbook for foodborne virus detection, and updated and expanded information on virus prevention and control, with chapters on natural virucidal compounds in foods and risk assessment of foodborne viruses.

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