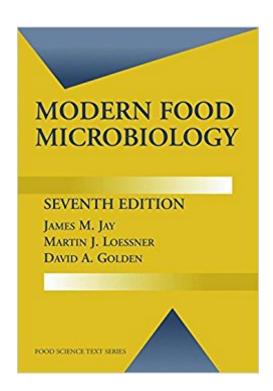


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# Modern Food Microbiology (Food Science Text Series)





## **Synopsis**

With thirty revised and updated chapters the new edition of this classic text brings benefits to professors and students alike who will find new sections on many topics concerning modern food microbiology. This authoritative book builds on the trusted and established sections on food preservation by modified atmosphere, high pressure and pulsed electric field processing. It further covers food-borne pathogens, food regulations, fresh-cut produce, new food products, and risk assessment and analysis. In-depth references, appendixes, illustrations, index and thorough updating of taxonomies make this an essential for every food scientist.

#### **Book Information**

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It's new!!

Use in my job as an Environmental Health Specialist. Good reference and helpful review of food processes such as fermentation.

#### Looked brand new

Wife was a food safety area Master student. According to her, that is a classic and very helpful text-book for college and graduate student.

This is the book our professor recommended..... It does not provide much details in many aspects but it is good for helping me understand a lot general information in this filed. The condition of the book is very good.

This is the standard food micro book for most classes, and the information in it is good, but it is poorly organized with no effort to make it more readable or visually appealing.

It is a well written and easy to understand book. However, font is very small and hard to read sometimes. If you are interested in water microbiology, this book doesn't really cover the subject. But it is a very good source of reference when it comes to general understanding of food science.

Used this book during my studies and found in it most information for my microbiology class (and it was not an easy task, teacher was very demanding)!

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