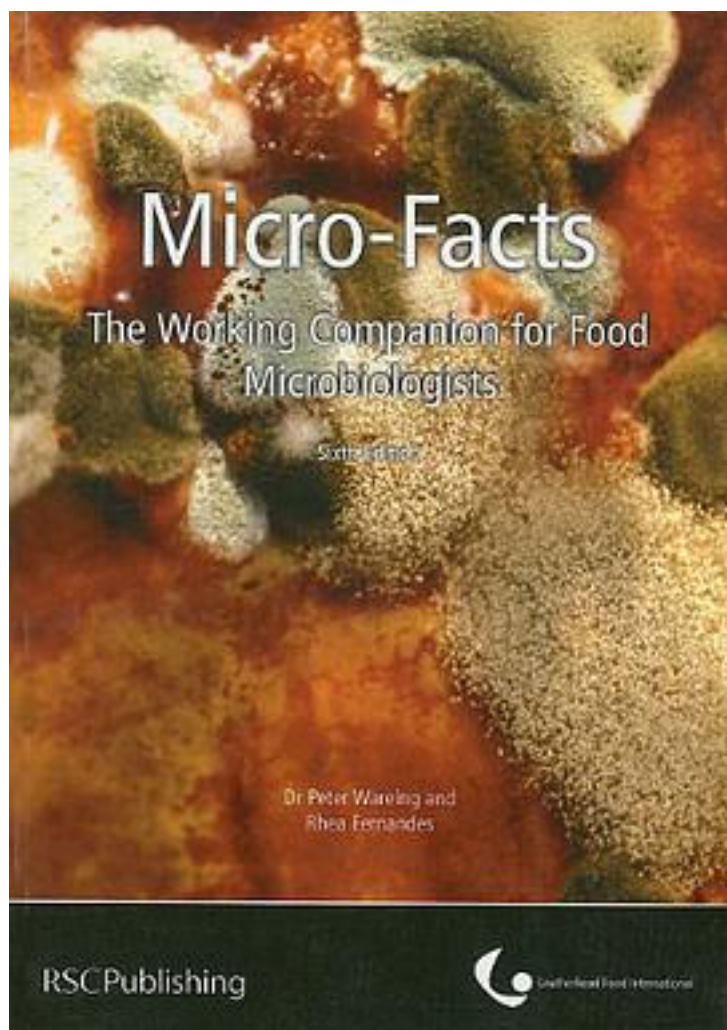


Micro-Facts



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Microbiological safety of foods is of principal concern to the food industry. Thus,

having a better understanding of the toxins produced, sources, growth and survival characteristics of organisms, and fundamental control measures is vital. Micro-Facts has proved to be a useful ready reference for practicing food microbiologists and others concerned with ensuring the microbiological safety of foods. Micro-Facts 6th Edition is an invaluable tool for food microbiologists everywhere, as a source book of information relevant to the prevention of food-poisoning hazards worldwide. As always the information remains topical and incorporates recent research in the field of food microbiology. Updates have been made to all existing sections, including: -Key pathogens;-HACCP;-Suppliers;-Useful websites and contact information for various food authorities. The new edition also provides information on a number of different areas, which include: -A brand new pathogen - Enterobacter sakazakii associated with the use of powdered infant formulas and linked to outbreaks of meningitis, septicemia, and necrotizing enterocolitis;-A new section on Food Spoilage Fungi, detailing their growth, survival, sources, toxins and control Spoilage yeast; Spoilage moulds; Toxin producing moulds a " Penicillium, Aspergillus, Fusarium;-Additional chapter covering the Commission Regulation on the Microbiological Criteria for Foodstuffs (EC Regulation No. 2073/2005).

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