

Contents

Part I Introduction

1	The Complex Relationships Between Humans, Food, Water, and Hygiene.....	3
2	A Brief History of Food, Food Safety, and Hygiene.....	7

Part II The Elements of Complexity

3	Food Microbiology Seen from Different Angles.....	19
4	The Viruses	23
5	The Bacteria	25
6	The Fungi and Other Eukaryotic Microbes	31
7	The Human Behavior and Food Resources	37
8	The Human Microbiomes.....	43
9	The Global Microbial Environments.....	49
10	The Local Food Environments.....	53
11	Biocides and “Superbugs”.....	63
12	Food Safety Considerations About Selected Causative Agents	73

Part III The Elements Interacting with Each Other: Conclusions and Recommendations

13 Conclusions and Recommendations for Those Outside or Inside the “Global Village” 83

References 89

Index 101



<http://www.springer.com/978-3-319-44973-9>

Food Hygiene and Applied Food Microbiology in an
Anthropological Cross Cultural Perspective

Zaccheo, A.; Palmaccio, E.; Venable, M.;

Locarnini-Sciaroni, I.; Parisi, S.

2017, XI, 109 p. 2 illus., 1 illus. in color., Hardcover

ISBN: 978-3-319-44973-9