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Peter J. Taormina, Margaret D. Hardin (Eds.)

Food Safety and Quality-Based Shelf Life of Perishable Foods

Series: Practical Approaches

- Provides insight into the science of shelf life determination of perishable foods, including the microorganisms of concern for major categories of food products
- Describes how microbial communities change over the course of shelf life, and how this challenges traditional plate count techniques used for shelf life
- Identifies how processing technologies and formulation changes can extend shelf life of perishable foods

This book addresses the shelf life of foods, a key factor in determining how food is distributed and consequently where and when different food products are available for consumption. Shelf life is determined by several factors, including microbiological, chemical, physical, and organoleptic deterioration. Often these factors are interrelated and interdependent. The editors of this volume focus specifically on the microbial factors related to shelf life of perishable foods and food commodities. This allows for more detailed coverage of foodborne bacterial pathogens and spoilage microorganisms of concern. The initial part of the book covers the why and how of shelf life determination as well as the specific microbial pathogens and spoilage microorganisms of concern for perishable foods. Contributors address topics such as the techniques utilized for determination of shelf life, the frequency of shelf life testing for different products, the interpretation of data to make shelf life determinations, and management of shelf life of food products from the perspective of the food producer, distributor, retailer, and regulator. Three key areas impacting shelf life are addressed in detail: sanitation, processing, and packaging. The sanitation chapter explains the necessary components of cleaning and sanitizing to assure a hygienic processing environment and why that is critical to shelf life control.

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