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Microbiological Examination Methods of Food and Water is an illustrated laboratory manual that provides an overview of current standard microbiological culture methods for the examination of food and water, adhered to by renowned international organizations, such as ISO, AOAC, APHA, FDA and FSIS/USDA. It includes methods for the enumeration of indicator microorganisms of general contamination, indicators of hygiene and sanitary conditions, sporeforming, spoilage fungi and pathogenic bacteria. Every chapter begins with a comprehensive, in-depth and updated bibliographic reference on the microorganism(s) dealt with in that particular section of the book. The latest facts on the taxonomic position of each group, genus or species are given, as well as clear guidelines on how to deal with changes in nomenclature on the internet. All chapters provide schematic comparisons between the methods presented, highlighting the main differences and similarities. This allows the user to choose the method that best meets his/her needs. Moreover, each chapter lists validated alternative quick methods, which, though not described in the book, may and can be used for the analysis of the microorganism(s) dealt with in that particular chapter. The didactic setup and the visualization of procedures in step-by-step schemes allow the user to quickly perceive and execute the procedure intended. Support material such as drawings, procedure schemes and laboratory sheets are available for downloading and customization. This compendium will serve as an up-to-date practical companion for laboratory professionals, technicians and research scientists, instructors, teachers and food and water analysts. Alimentary engineering, chemistry, biotechnology and biology (under)graduate students specializing in food sciences will also find the book beneficial. It is furthermore suited for use as a practical/laboratory manual for graduate courses in Food Engineering and Food Microbiology.

For decades gas chromatography has been and will remain an irreplaceable analytical technique in many research areas for both quantitative analysis and qualitative characterization/identification, which is still supplementary with HPLC. This book highlights a few areas where significant advances have been reported recently and/or a revisit of basic concepts is deserved. It provides an overview of instrumental developments, frontline and modern research as well as practical industrial applications. The topics include GC-based metabolomics in biomedical, plant and microbial research, natural products as well as characterization of aging of synthetic materials and industrial monitoring, which are contributions of several experts from different disciplines. It also contains best hand-on practices of sample preparation (derivatization) and data processing in daily research. This book is recommended to both basic and experienced researchers in gas chromatography.

The present book is a valuable handbook on Integrated Plant Pathology which look into recent advances in the field of Mycology and Plant Pathology covering all modern aspects of diseases management by molecular apporaches, integrated diseases management tectics besides bio informatics, molecular biology, mycotoxins, bio-pesticides and plant quarantine in India etc.

This book provides information on the techniques needed to analyze foods in laboratory experiments. All topics covered include information on the basic principles, procedures, advantages, limitations, and applications. This book is ideal for undergraduate courses in food analysis and is also an invaluable reference to professionals in the food industry. General information is provided on regulations, standards, labeling, sampling and data handling as background for chapters on specific methods to determine the chemical composition and characteristics of foods. Large, expanded sections on spectroscopy and chromatography also are included. Other methods and instrumentation such as thermal analysis, ion-selective electrodes, enzymes, and immunoassays are covered from the perspective of their use in the analysis of foods. A website with related teaching materials is accessible to instructors who adopt the textbook.

The book Honey Analysis has 15 chapters divided into two sections: one section that is dedicated to the analysis of bioactive, physicochemical, and microbiological compounds and another that addresses techniques for the detection of residues and heavy metals. We have been able to compile a book with chapters by authors from nine countries (Brazil, Chile, Italy, Malta, New Zealand, Poland, Romania, Serbia, and Turkey) and at least three continents (South America, Europe, and Oceania). The topics discussed here are physical-chemical analysis of honey, new methods for amino acid analysis, chemical residues, heavy metals, phenolic content and bioactive components, microbiological analysis, antimicrobial activity, and honey as functional food. Also there are notions of trade and characterization of honey in these countries, presenting the reality of the local market of these countries and their perspectives so that we can know more about the techniques used as well as the importance of this activity for each country. This may facilitate the use of innovative techniques that may enable increased competitiveness and the world honey trade.

Rice Bran and Rice Bran Oil (RBO) provides much-needed best practices on the science and technology of RBO, including the chemistry, detection methods, nutrition (including the effect of processing technologies on micronutrients) and applications. RBO contains many nutritional components, including up to 2% oryzanol, tocotrienol, and phytosterols. In addition, the fatty acid composition is well balanced with mainly oleic acid and very little linolenic acid, which allows for versatile uses in frying, cooking, and in formulating oil blends for food uses, especially as a trans-free alternative. Many food industrial sectors are seeking possibilities to use RBO in their products from not only Asia and South America, but also Europe and North America. However, there are many processing, analytical, and nutritional considerations that must be documented in one resource. This volume is perfect for those interested in understanding the many emerging potential uses for this alternative oil. Written by a team of experts from academia and industry, this book is the first of its kind. In addition, it provides an overview of related rice bran products and their development, including: • Rice bran protein • Rice dietary fiber • Dietary rice bran/meal • Rice husk/ash applications • Paddy straw applications • Valued added products, including rice bran wax Delivers practical application guidance in the selection and storage of raw materials, ensuring processing conditions address stability concerns during production Presents simple and reliable detection methods, as well as the international and national rice bran oil standards Provides core scientific insights into this trans-free oil option

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