Laboratory Manual of Food Microbiology

Neelima Garg, K L Garg
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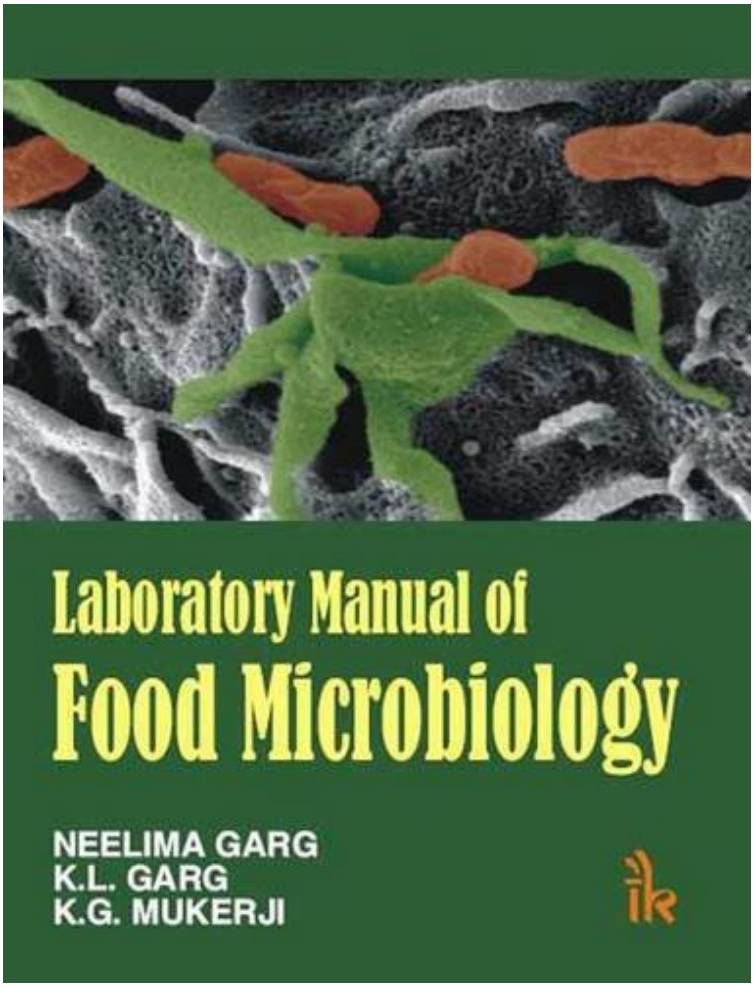

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Neelima Garg, K L Garg : Laboratory Manual of Food Microbiology before purchasing it in order to gage whether or not it would be worth my time, and all praised Laboratory Manual of Food Microbiology:

0 of 0 people found the following review helpful. Five StarsBy SusanVery informative and useful information!0 of 1 people found the following review helpful. Five StarsBy MbGreat

Principles of Laboratory Food Microbiology serves as a general laboratory guide for individuals in quality control, quality assurance, sanitation, and food production who need to increase their knowledge and skills in basic and applied food microbiology and food safety. This is a very useful book for food industry personnel with little or no background in microbiology or who need a refresher course in basic microbiological principles and laboratory techniques. Focusing on basic skill-building throughout, the book provides a review of basic microbiological techniques - media preparation, aseptic techniques, dilution, plating, etc. - followed by analytical methods and advanced tests for food-

borne pathogens. It reviews basic microbiology techniques to evaluate the microbiota of various foods and enumerate indicator microorganisms. It emphasize on conventional cultural techniques. It also focuses on procedures for detecting pathogens in food, offering students the opportunity to practice cultural and biochemical methods. The final section discusses beneficial microorganisms and their role in food fermentations, concentrating on lactic acid bacteria, acetic acid bacteria and yeast. It provides an ideal text companion for an undergraduate or graduate laboratory course, offering professors an authoritative frame of reference for their own supplementary materials and to the food processing industry personnel, Government and private organization linked with food processing and microbial quality of the processed product. The book is an essential text for microbiologists working in the food industry, quality assurance personnel and academic researchers. Contents: 1. Microbiology Laboratory Orientation / 2. Sterilization and Disinfection / 3. Media Preparation / 4. Microscope / 5. Aseptic Culture Technique / 6. Isolating Bacteria: Pure Culture Technique / 7. Enumeration of Bacteria / 8. Colony Description / 9. Microscopic Examination of Living Bacteria / 10. Antibiotic Sensitivity Testing / 11. Biochemical Tests for Identification of Bacteria / 12. Isolation of Moulds / 13. Enumeration of Yeasts and Moulds in Foods / 14. Microscopic Examination of Moulds / 15. Microbiological Examination of various Food Materials / 16. Microbial Examination of Canned Foods / 17. Water Microbiology / 18. Solation and Identification of Common Food Borne Pathogens / 19. Microbial Standards for Different Foods and Drinking Water / 20. Chemical Food Preservatives / 21. Heat Preservation of Microorganisms / 22. Disinfectants and Antiseptics / 23. Preservation of Microbial Cultures / 24. Food Fermentations / 25. Good Manufacturing Practice Codex Alimentarius and Haccp / 26. Media and Reagents / Index

About the AuthorNeelima Garg, Principal Scientist (Microbiology) is Head, Division of Post Harvest Management at Central Institute for Subtropical Horticulture, Lucknow. She is one of the leading scientists in the field of fermentation technology. She is working on value addition of fruits and fruit processing waste through fermentation. Dr. Garg has received Dr. J.S. Pruthi Award in 2000 and Kezriwal Award in 2007 for her excellent contribution in food microbiology. She has published more than 100 research papers and abstracts in seminars and symposiums, 23 popular articles, 17 book chapters and 2 books. K.L. Garg is a well-known mycologist working at National Research Laboratory for Conservation of Cultural Property, Lucknow. He is one of the leading scientists in the field of biodeterioration of cultural heritage. He has visited a number of countries regarding his research work and has held various positions in International Council on Biodeterioration of Cultural Property. He has published more than 75 research papers and abstracts in seminars and symposiums. He has authored/edited 10 books. K.G. Mukerji, retired Senior Professor, University of Delhi, India was a distinguished mycologist and microbial ecologist. He is well known for his research contributions all over the world and has published over 600 research papers. More than 60 students completed their Ph.D. in Botany under his supervision. He was on the editorial board of several national and international journals dealing with Botany, Mycology, Plant Pathology, Microbiology and Biotechnology. He was also an Honorary Member of the Research Board of Advisors of the American Biographical Institute, North Carolina, USA, besides being a member of numerous societies and associations concerning mycology, plant pathology and microbial ecology.