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Microbial Ecology of Foods was written by a group of over 30 scientists drawn from 22 countries for their expert knowledge in special fields of food microbiology. The book is not, however, a collection of separately authored chapters; our each chapter fits into an overall scheme to provide complete coverage of all important aspects of food microbiology. The book is intended as a source of information for those who must interpret the results of microbiological analyses conducted on foods.

Volume I, "Factors Affecting Growth and Death of Microorganisms," encompasses the environmental factors that affect microorganisms in foods, namely, temperature, irradiation, water activity, pH, E_g , organic acids, curing salts, antibiotics, gases, packaging, and cleaning systems. Special chapters treat the effects of cell injury on survival and recovery of microorganisms in food and the metabolic aspects of mixed populations. The treatment accorded each of these factors includes methods of measurement, effects on spoilage organisms and pathogens, control measures, and interrelationships with the other factors.

Volume I can stand alone for those who want a basic (though not background) in food microbiology. In this respect it is particularly suitable as an undergraduate or postgraduate textbook for students who have had at least one course in general microbiology. Volume I also gives valuable background information in the theoretical aspects for those whose interest is primarily the applied microbiology of Volume II.

Volume II, "Food Commodities," is a comprehensive treatise on the microbiology of specific commodity groups. Each chapter covers (1) the important properties of the food commodity that affects the microbial content, (2) the initial microbial flora of fresh foods at slaughter or on vegetable foods at harvest, (3) the effects of harvest, transport, processing, and storage on the microbial content, and (4) the means of controlling the process and the microbial content. Each