

Contents

PREFACE

1	General Aspects of Food	1
2	Estimating the Number of Microorganisms	18
3	Microorganisms Associated with Food	56
4	Conditions that Influence Microbial Growth	116
5	Sources of Microorganisms	186
6	Foodborne Illness	215
7	Indicator Organisms	389
8	Food Spoilage	410
9	Useful Microorganisms	451
10	The Control of Microorganisms	509
11	Control of Microorganisms by Retarding Growth	546
12	Control of Microorganisms by Destruction	642
13	Regulations and Standards	710
	INDEX	745