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4TH EDITION

Antimicrobials in Food

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For three editions, Antimicrobials in Foods, has been the must-have resource for those interested in food antimicrobials. Since the last edition, major outbreaks of Verotoxigenic Escherichia coli, Salmonella, and Listeria monocytogenes have continued to occur, microbiological safety problems associated with many new foods, especially fresh fruits and vegetables, have emerged, and consumer demand for fresher, minimally processed and no preservative foods has reached a climax. Included in this edition are details on naturally occurring antimicrobials from animal, plant, and microbial sources, updates on hurdle technology approaches, and mechanisms of action, resistance, and stress adaptation.

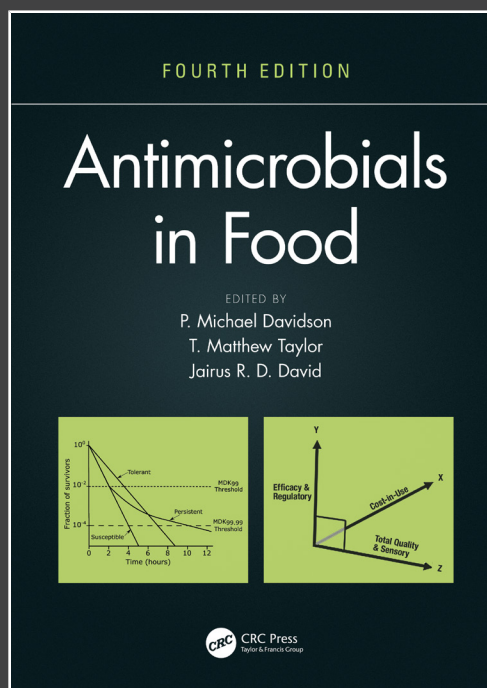
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