



Protective Cultures, Antimicrobial Metabolites and Bacteriophages for Food and Beverage Biopreservation (Paperback)

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ELSEVIER SCIENCE TECHNOLOGY, United Kingdom, 2016. Paperback. Condition: New. Reprint. Language: English. Brand New Book ***** Print on Demand ******. Consumers favour foods with fewer synthetic additives, but products must also be safe to eat and have a sufficiently long shelf-life. Biopreservation, the use of a product s natural microflora and its antibacterial products for protection against pathogens and spoilage, is a method of growing interest for the safe production of high quality minimally-processed foods. This book provides an essential overview of key topics in this area. Initial chapters review central aspects in food biopreservation, including the identification of new protective cultures and antimicrobial culture components, existing commercial fermentates including nisin and natamycin and the potential of novel fermentates and bacteriophages to improve food safety. Part II concentrates on the use of protective cultures, bacteriocins and bacteriophages to control the carriage of pathogenic microorganisms in food animals and to modulate human gut microflora. Chapters in the final section of the book review biopreservation of different types of foods, including milk and dairy products, fermented meats, fresh seafood and fruit. A review of active packaging for food biopreservation completes the volume. Edited by a leading expert, Protective cultures, antimicrobial metabolites...



Reviews

This book is definitely not simple to begin on studying but quite fun to see. I actually have read and that i am sure that i will gonna read through yet again once again in the foreseeable future. It is extremely difficult to leave it before concluding, once you begin to read the book.

-- Brennan Koelpin

Comprehensive guide! Its this type of very good read through. It is actually writter in simple words and phrases rather than difficult to understand. It is extremely difficult to leave it before concluding, once you begin to read the book.

-- Bernie Mante PhD