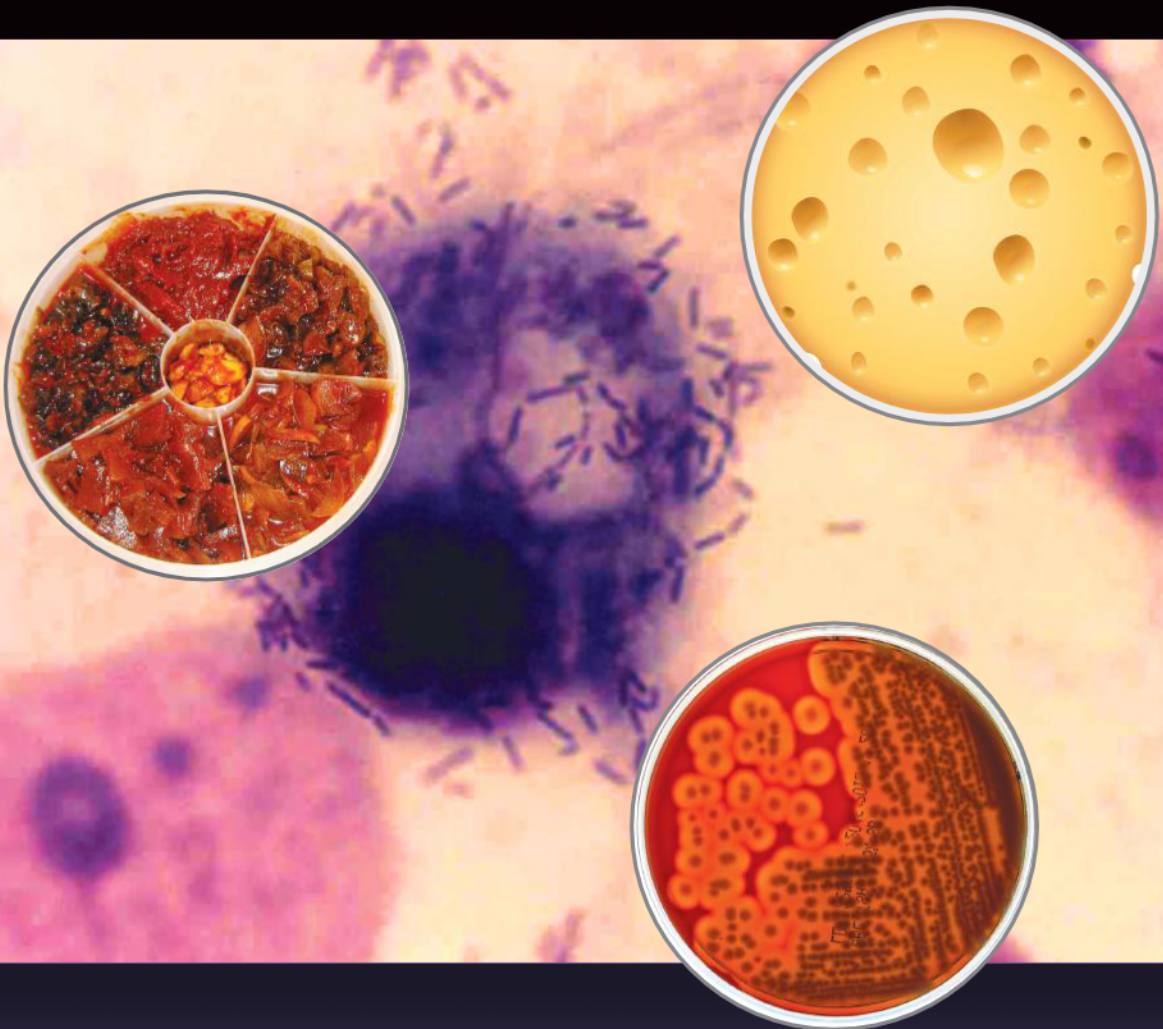


Bibek Ray • Arun Bhunia

FIFTH EDITION

FUNDAMENTAL FOOD MICROBIOLOGY



CRC Press
Taylor & Francis Group

— F I F T H E D I T I O N —

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To our parents, Hem and Kiron Ray
and Nandalal and Bangabala Bhunia, and our families

Contents

Preface to the Fifth Edition.....	xxxv
Preface to the Fourth Edition.....	xxxvii
Preface to the Third Edition.....	xxxix
Preface to the Second Edition	xli
Preface to the First Edition	xlili
Authors.....	xlvi

SECTION I INTRODUCTION TO MICROBES IN FOODS

1 History and Development of Food Microbiology.....	3
Introduction	3
Discovery of Microorganisms	3
Where Are They Coming from?.....	4
What Are Their Functions?.....	4
Development of Early Food Microbiology (Before A.D. 1900)	5
Food Microbiology: Current Status	7
Food Fermentation/Probiotics	7
Food Spoilage	8
Foodborne Diseases	8
Miscellaneous	8
Food Microbiology and Food Microbiologists	9
Conclusion.....	9
References.....	10
2 Characteristics of Predominant Microorganisms in Food	11
Introduction	11
Classification of Microorganisms.....	12
Nomenclature	13
Morphology and Structure of Microorganisms in Foods	14
Yeasts and Molds	14
Bacterial Cells.....	16
Viruses.....	18
Important Microorganisms in Food.....	18

Important Mold Genera	18
Important Yeast Genera	19
Foodborne Protozoan Parasites	19
Important Viruses.....	20
Important Bacterial Genera	20
Gram-Negative Aerobes.....	22
Gram-Negative Facultative Anaerobes.....	23
Rickettsia.....	24
Gram-Positive Cocci.....	24
Gram-Positive, Endospore-Forming Rods	25
Gram-Negative, Endospore-Forming Rods	26
Gram-Positive, Nonsporulating Regular Rods.....	26
Gram-Positive, Non-Spore-Forming Irregular Rods	26
Some New Genera	27
Important Bacterial Groups in Foods	27
Lactic Acid Bacteria	27
Acetic Acid Bacteria.....	27
Propionic Acid Bacteria	27
Butyric Acid Bacteria.....	27
Proteolytic Bacteria.....	28
Lipolytic Bacteria.....	28
Saccharolytic Bacteria.....	28
Thermophilic Bacteria.....	28
Psychrotrophic Bacteria	28
Thermotolerant Bacteria	28
Halotolerant Bacteria.....	28
Aciduric Bacteria	28
Osmophilic Bacteria	29
Gas-Producing Bacteria	29
Slime Producers	29
Spore Formers.....	29
Aerobes.....	29
Anaerobes	29
Facultative Anaerobes	29
Coliforms	29
Fecal Coliforms	30
Enteric Pathogens	30
Conclusion.....	30
References.....	31
3 Sources of Microorganisms in Foods	33
Introduction	33
Predominant Microorganisms in Different Sources	34
Plants (Fruits and Vegetables)	34
Animals, Birds, Fish, and Shellfish	34
Air	35

Soil	36
Sewage and Manure.....	36
Water.....	36
Humans.....	37
Food Ingredients.....	37
Equipment.....	37
Miscellaneous	38
Conclusion.....	38
References.....	39
4 Normal Microbiological Quality of Foods and Its Significance.....	41
Introduction	41
Raw and Ready-to-Eat Meat Products	41
Raw and Pasteurized Milk	42
Shell Eggs and Liquid Egg	43
Fish and Shellfish.....	44
Vegetables, Fruits, and Nuts	44
Cereal, Starches, and Gums.....	45
Canned Foods.....	46
Sugars and Confectioneries.....	46
Soft Drinks, Fruit and Vegetable Drinks, Juices, and Bottled Water.....	47
Mayonnaise and Salad Dressings	47
Spices and Condiments.....	47
Conclusion.....	48
References.....	49

SECTION II MICROBIAL GROWTH RESPONSE IN THE FOOD ENVIRONMENT

5 Microbial Growth Characteristics.....	53
Introduction	53
Microbial Reproduction or Growth	53
Binary Fission.....	53
Generation Time (or Doubling Time)	54
Specific Growth Rate.....	55
Optimum Growth	56
Growth Curve	56
Nature of Microbial Growth in Food	57
Mixed Population	57
Sequence of Growth	58
Growth in Succession or Diauxic Growth	58
Symbiotic Growth	58
Synergistic Growth	59
Antagonistic Growth	59
Conclusion.....	59
References.....	60