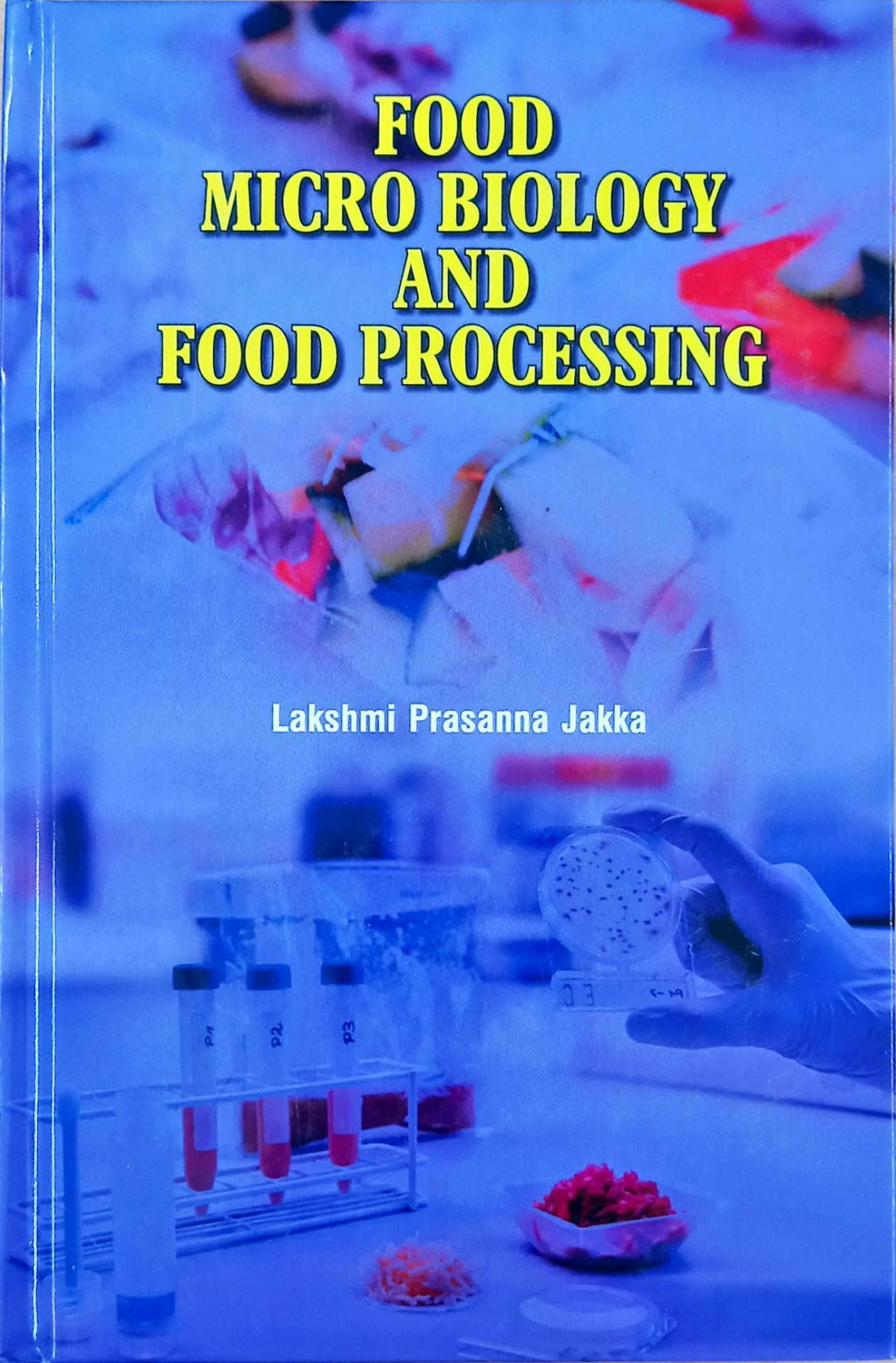


FOOD MICRO BIOLOGY AND FOOD PROCESSING

Lakshmi Prasanna Jakka



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RANDOM PUBLICATIONS
NEW DELHI (INDIA)

Food Microbiology and Food Processing

ISBN 978-93-5111-459-8

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Published in 2017 in India by

RANDOM PUBLICATIONS

4376-A/4B, Gali Murari Lal, Ansari Road
New Delhi-110 002

Phone : +9111-43580356, 011-23289044, 011-43142548

e-mail: sales@randompublications.com,
info@randompublications.com, randomexports@gmail.com

Type Setting by : Friends Media, Delhi-110089

Digitally Printed at : Replika Press Pvt. Ltd.

Contents

<i>Preface</i>	<i>v</i>
1. Food Microbiology	1
Current Status of Predictive Microbiology	4
Microbial Pectic Enzymes Clarification of Fruit Juice	7
Fungal and Bacterial Cellulases	10
Cellulase Production	11
Application of Predictive Models	17
2. Hygiene in Food Processing	30
Chickens Shows Pathogen	30
Chemicals in Food Processing	34
Hygienic Production of Food Sources	39
Key Aspects of Hygiene Control Systems	45
Establishment: Maintenance and Sanitation	48
3. Fermentation and Microbial Food	59
Basic Principles of Fermentation	59
Traditional Tempe Fermentation	61
Manipulation of Microbial Growth and Activity	64
Indigenous Fermented-food Technologies for Small-scale Industries	66
Summary	72
4. Spoilage Microbiology	74
What is a Microorganism?	74
Dairy Products	77
Scope for Dairy Farming and its National Importance	80
Dairy Policies to Assist Producers	82
Milk Production Levels	87
5. Safety in Food Processing	107
Hygiene	107
Quality of Food-Contact/Non-Contact	109
Food Safety from Microorganisms	112

6. Food Safety System	130
The Mission of the System	130
General Attributes of the Food System	131
GMOs and Environmental Safety	137
Strengthening Food Control Systems	143
Role of the Institute for Food Safety Research	152
7. The Microbiology of Food Preservation	169
Introduction to Food	169
Food Preservation	171
Atomic Energy and Food Preservation	176
Freeze-drying Food Preservation	181
Techniques Used by Food Industry	187
8. High Pressure Food Processing Technique	189
Need of High Pressure Processing	190
Shelf Life of HPP Processed Product	190
High Hydrostatic Pressure Processing of Seafood	192
Safety Assessment of High Pressure Treated Foods	202
9. Food Process of Enzymes Activity	202
Market for High-Pressure Processed Foods	204
High-pressure Food Processing of Rice and Starch Foods	207
Biological Catalysts of Enzymes	217
Working Process of Enzymes	244
10. Method of Studying Food Process Engineering	244
Need of High Pressure Processing	247
Equilibrium-Concentration Relationships	259
Hygiene Cool Measures in Food Processing	261
Separation in Food Processing	266
11. Food Processing and Packaging	266
Market and Growth Drivers	267
Other Food Manufacturing/ Processing Operations	267
Reduced Oxygen Packaging (ROP)	269
Sources of Finance for Agriculture and Food Processing	285
12. Agricultural Biotechnology and Food Safety	285
Introduction	288
Biotechnology and Poverty Reduction and Food Security	294
Policy and Priority Setting	302
Food safety	309
<i>Bibliography</i>	311
<i>Index</i>	

FOOD MICRO BIOLOGY AND FOOD PROCESSING

Today food microbiology has become an interesting and challenging subject. The present book covers important main aspects of interaction between microorganisms, food borne illnesses and food fermentations. The field of food microbiology is a very broad one, encompassing the study of microorganisms which have both beneficial and deleterious effects on the quality and safety of raw and processed foods. Food science is a discipline concerned with all aspects of food-beginning after harvesting, and ending with consumption by the consumer. Food processing is the transformation of raw ingredients, by physical or chemical means into food, or of food into other forms. Food processing combines raw food ingredients to produce marketable food products that can be easily prepared and served by the consumer. Food processing typically involves activities such as mincing and macerating, liquefaction, emulsification, and cooking (such as boiling, broiling, frying, or grilling); pickling, pasteurization, and many other kinds of preservation; and canning or other packaging. This book is directed primarily for the students of food microbiology, food biotechnology and food science and nutrition but can also be a ready reference for research scholars.

Contents: Food Microbiology; Hygiene in Food Processing; Fermentation and Microbial Food; Spoilage Microbiology; Safety in Food Processing; Food Safety System; The Microbiology of Food Preservation; High Pressure Food Processing Technique; Food Process of Enzymes Activity; Method of Studying Food Process Engineering; Food Processing and Packaging; Agricultural Biotechnology and Food Safety.

About the Author



Lakshmi Prasanna Jakka attained B.pharmacy from university college of pharmaceutical sciences, Andhra university and M.pharmacy from chalapathi institute of pharmaceutical sciences, Acharya nagarjuna university. She has published 25 papers in national and international journals. She attended and presented various papers in various conferences around India. She is working as assistant professor at A.M.Reddy memorial college of pharmacy, Narasaraopet, Guntur, A.P, India.



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PUBLISHERS • DISTRIBUTORS

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New Delhi-110002, Ph : +91-11-43142548/43580356 / 23289044
Email : randomexports@gmail.com,
sales@randompublications.com,
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ISBN 978-93-5111-459-8



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