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1. The undesirable change in a food that makes it unsafe for human consumption is referred as a) food decay b) food spoilage c) food loss d) all of the above
2. Food preservation involves a) increasing shelf life of food b) ensuring safety for human consumption c) both a and b d) none of these
3. Pasteurization is a a) low temperature treatment

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help users explore topics in depth, this resource will enrich scientists at every level in academia and industry, providing fundamental information as well as explaining state-of-the-art scientific discoveries. This book is designed to allow disparate approaches (from farmers to processors to food handlers and consumers) and interests to access accurate and objective information about the microbiology of foods Microbiology impacts the safe presentation of food. From harvest and storage to determination of shelf-life, to presentation and consumption. This work highlights the risks of microbial contamination and is an invaluable go-to guide for anyone working in Food Health and Safety Has a two-fold industry appeal (1) those developing new functional food products and (2) to all corporations concerned about the potential hazards of microbes in their food products

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In developing countries, traditional fermentation serves many purposes. It can improve the taste of an otherwise bland food, enhance the digestibility of a food that is difficult to assimilate, preserve food from degradation by noxious organisms, and increase nutritional value through the synthesis of essential amino acids and vitamins. Although "fermented food" has a vaguely distasteful ring, bread, wine, cheese, and yogurt are all familiar fermented foods. Less familiar are gari, ogi, idli, ugba, and other relatively unstudied but important foods in some African and Asian countries. This book reports on current research to improve the safety and nutrition of these foods through an elucidation of the microorganisms and mechanisms involved in their production. Also included are recommendations for needed research.

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The focus of Biotechnology Fundamentals is to educate readers on both classical and modern aspects of biotechnology and to expose them to a range of topics, from basic information to complex technicalities. Other books cover subjects individually, but this text offers a rare topical combination of coverage, using numerous helpful illustrations to explore the information that students and researchers need to intelligently shape their careers. Keeping pace with the rapid advancement of the field, topics covered include: How biotechnology products are produced Differences between scientific research conducted in universities and industry Which areas of biotechnology offer the best and most challenging career

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opportunities Key laboratory techniques and protocols employed in the field The contents of this book are derived from discussions between teachers and undergraduate students and designed to address the concepts and methods thought useful by both sides. Starting with the fundamentals of biotechnology, coverage includes definitions, historical perspectives, timelines, and major discoveries, in addition to products, research and development, career prospects, ethical issues, and future trends. The author explains that even before it had been classified as its own field, biotechnology was already being applied in plant breeding, in vitro fertilization, alcohol fermentation, and other areas. He then delves into new developments in areas including stem cell research, cloning, biofuels, transgenic plants, genetically modified food/crops, pharmacogenomics, and nanobiotechnology. Incorporating

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extensive pedagogy into the content, this book provides plenty of examples, end-of-chapter problems, case studies, and lab tutorials to help reinforce understanding.

Microbial Biotechnology in Food and Health Science, volume one in the Applied Biotechnology Reviews series, offers two unique sections within the theme of genomics and bioprocessing and the bioengineering of microorganisms in the role of food science and human health. This volume provides review articles as the basis supporting biotechnological research useful to a wide scope of research initiatives. Important relevant information on genomics, proteomics and metabolomics are included as well as the emerging interdisciplinary area of synthetic biology which enables the metabolic engineering of microorganisms to produce

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pharmaceuticals. Applied Biotechnology Reviews is a series aimed at bringing all aspects of biotechnology as it is applied to food science – from agriculture through product processing into focus through topical volumes. Each volume will cover a relevant application approach in industrial biotechnology. Covers the latest biotechnological research articles on applications of microbes for food and health science Presents research articles to emphasize research methods and techniques useful for research outcomes Analysis detoxification properties of microorganisms in foods Includes methods of bioengineering of microbes to improve human insulin synthesis/recombinant protein

For nearly a century, scientific advances have fueled progress in U.S. agriculture to enable American producers to deliver safe and

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abundant food domestically and provide a trade surplus in bulk and high-value agricultural commodities and foods. Today, the U.S. food and agricultural enterprise faces formidable challenges that will test its long-term sustainability, competitiveness, and resilience. On its current path, future productivity in the U.S. agricultural system is likely to come with trade-offs. The success of agriculture is tied to natural systems, and these systems are showing signs of stress, even more so with the change in climate. More than a third of the food produced is unconsumed, an unacceptable loss of food and nutrients at a time of heightened global food demand. Increased food animal production to meet greater demand will generate more greenhouse gas emissions and excess animal waste. The U.S. food supply is generally secure, but is not immune to the costly and deadly shocks of continuing outbreaks of food-borne illness or to

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the constant threat of pests and pathogens to crops, livestock, and poultry. U.S. farmers and producers are at the front lines and will need more tools to manage the pressures they face. Science Breakthroughs to Advance Food and Agricultural Research by 2030 identifies innovative, emerging scientific advances for making the U.S. food and agricultural system more efficient, resilient, and sustainable. This report explores the availability of relatively new scientific developments across all disciplines that could accelerate progress toward these goals. It identifies the most promising scientific breakthroughs that could have the greatest positive impact on food and agriculture, and that are possible to achieve in the next decade (by 2030).

The control of microbiological spoilage requires an understanding

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of a number of factors including the knowledge of possible hazards, their likely occurrence in different products, their physiological properties and the availability and effectiveness of different preventative measures. Food spoilage microorganisms focuses on the control of microbial spoilage and provides an understanding necessary to do this. The first part of this essential new book looks at tools, techniques and methods for the detection and analysis of microbial food spoilage with chapters focussing on analytical methods, predictive modelling and stability and shelf life assessment. The second part tackles the management of microbial food spoilage with particular reference to some of the major food groups where the types of spoilage, the causative microorganisms and methods for control are considered by product type. The following three parts are then dedicated to yeasts, moulds and

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bacteria in turn, and look in more detail at the major organisms of significance for food spoilage. In each chapter the taxonomy, spoilage characteristics, growth, survival and death characteristics, methods for detection and control options are discussed. Food spoilage microorganisms takes an applied approach to the subject and is an indispensable guide both for the microbiologist and the non-specialist, particularly those whose role involves microbial quality in food processing operations. Looks at tools, techniques and methods for the detection and analysis of microbial food spoilage Discusses the management control of microbial food spoilage Looks in detail at yeasts, moulds and bacteria

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