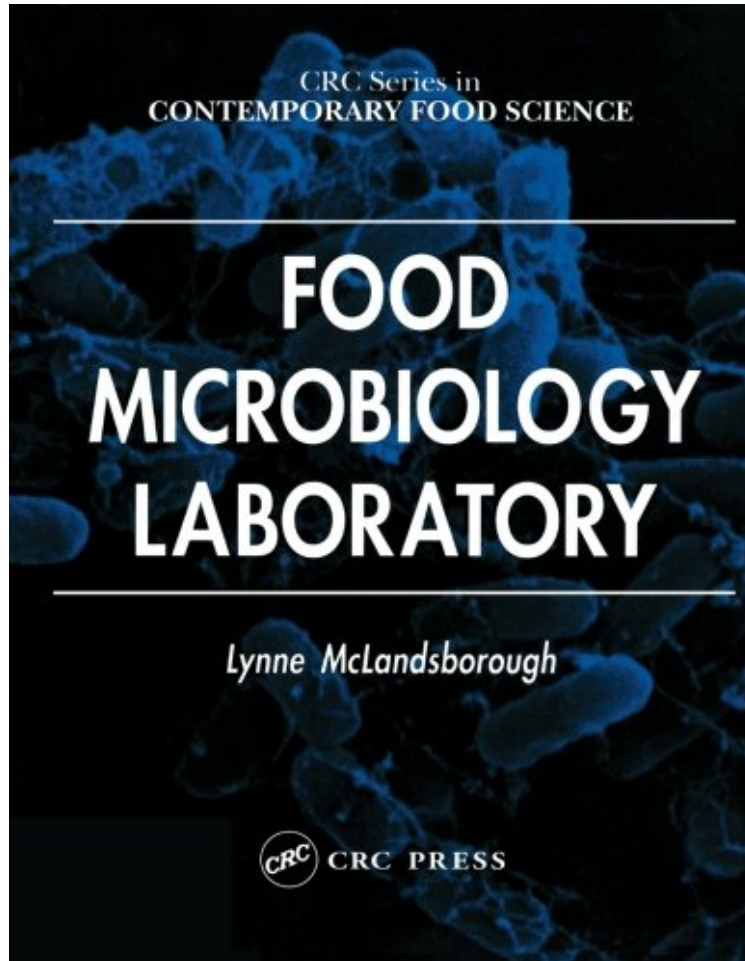


Food Microbiology Laboratory (Contemporary Food Science)

Lynne McLandsborough

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Lynne McLandsborough : Food Microbiology Laboratory (Contemporary Food Science) before purchasing it in order to gauge whether or not it would be worth my time, and all praised Food Microbiology Laboratory (Contemporary Food Science):

1 of 1 people found the following review helpful. Functional in the Food Microbiology LabBy CustomerThis is a good reference especially when writing laboratory procedures and lab guidelines on good laboratory practice (GLP). It is definitely a highly recommended book especially for training individuals in the food industry who have little knowledge of food microbiology laboratory standards.

In order to truly understand food microbiology, it is necessary to have some experience in a laboratory. Food Microbiology Laboratory presents 18 well-tested, student-proven, and thoroughly outlined experiments for use in a one-semester introductory food microbiology course. Based on lab experiments developed for food science and

microbiology courses at the University of Massachusetts, this manual provides students with hands-on experience with both traditional methods of enumerating microorganisms from food samples and "rapid methods" often used by industry. It covers topics such as E. coli, Staph, and Salmonella detection, as well as the thermal destruction of microorganisms, and using PCR to confirm *Listeria monocytogenes*. All parameters and dilutions presented in the text have been optimized to ensure the success of each exercise. An instructor's manual is also available with qualifying course adoptions to assist in the planning, ordering, and preparation of materials. This valuable text features well-established laboratory exercises based upon methods published in the FDA Bacteriological Analytical Manual. It provides the backbone for any laboratory session and may be customized with test kits to reflect the emphasis and level of the class.

The descriptions follow a standard format that includes detailed, well written instructions, a technical background and model discussion questions. The exercises could easily be incorporated into any food, or general, microbiology course and would certainly be of value to the less experienced, or to those becoming involved with food microbiology for the first time.-Microbiology Today