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Real-Time PCR in Food Science: Current Technology and Applications

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From Brand: Caister Academic Press : Real-Time PCR in Food Science: Current Technology and Applications before purchasing it in order to gauge whether or not it would be worth my time, and all praised Real-Time PCR in Food Science: Current Technology and Applications:

Bacterial detection and control are vital aspects of food microbiology. Real-time PCR is one of the most significant

advances in this area, providing rapid, reliable, and quantitative results. In recent years, real-time PCR has become increasingly important to the agricultural and food industries as a valuable alternative to traditional detection methods. The advantages of quantitative real-time PCR include speed, an excellent detection limit, selectivity, specificity, sensitivity, and the potential for automation. Written by experts in the field, this book is an indispensable manual for scientists in the food industry. The first section provides an introduction to real-time PCR, discusses the use of PCR diagnostics in food science, describes the principles and methods of sample preparation, and covers the verification and control of PCR procedures. The second section covers the use of real-time PCR to detect various pathogens including Salmonella, Listeria, E. coli, Campylobacter, Yersinia, Staphylococcus, Clostridium, viruses, and parasites. Also included is a chapter on the standardization of real-time PCR methods in food microbiology. In the final section, the book covers the use of real-time PCR for the analysis of genetically modified organisms, for food allergens, and for identification of animal or plant species. This will be an invaluable book for anyone involved in food microbiology or the detection of foodborne pathogens, and it is a recommended volume for all microbiology laboratories.