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Microbiologia degli  
alimenti Food  
Italian Edition

**INTERVISTA  
PROF.SSA CINZIA  
CAGGIA  
DOCENTE DI  
MICROBIOLOGIA  
DEGLI ALIMENTI  
Tipi di  
contaminazione  
degli alimenti La  
conservazione**

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**degli alimenti  
parte 1 di 2**

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Sicurezza degli  
alimenti:

l'importanza delle  
analisi

microbiologiche

*LATTICINI.*

*Produzione e*

*proprietà di: latte,*

*formaggi,*

*mozzarella, panna,*

*burro+QUIZ(vedi*

*commenti) †*

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classe IV\_ elementi  
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Superquark

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Alla (ri)scoperta dei  
cibi fermentati  
[Podcast]

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Scienze degli  
alimenti

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Focus on Basic

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Food Microbiology  
Pt 1 - Overview

This Brief discusses aspects of the increasingly complex production of legal and reliable food products of non-animal origin. It introduces to the Food Safety Modernization Act

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(FSMA) in the USA  
(from January  
2011), which  
requires the food  
industry to follow  
risk-based  
approaches with  
stronger self-  
regulation of food  
safety through  
measures such as  
the foreign supplier  
verification  
programs (FSVPs).

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The Brief Microbiologia addresses important chemical hazards of vegetable products: their peculiar microbial ecology, that can become responsible for the occurrence of specific foodborne disease outbreaks, and the chemistry

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of the involved neurotoxins and other dangerous molecules, that can potentially lead to lethal pathological reactions. Finally, the Brief also critically discusses the technology of ready-to-eat vegetable products and chemical and physical

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modifications used  
for packed  
products  
(respiration of  
vegetables,  
colorimetric  
modifications,  
etc.).

This Brief describes  
the chemical  
features of canned  
food products and  
gives background



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information on the technology of canning foods. It explains how canned foods are different from other packaged foods, and illustrates and discusses their unique properties, including risks and failures. Canned foods are usually

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considered to offer a particularly long shelf-life and durability. An understanding of their properties and influences on their durability is therefore of great importance in the industrial production, and this Brief offers a compact

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introduction to this topic. The authors focus on thermally-preserved foods.

They explain that the right choice of thermal treatment method (e.g. pasteurisation, sterilisation) as well as process parameters (e.g. time, temperature) is additionally

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influenced by criteria such as pH, water content, the presence and concentration of fatty molecules, of calcium, etc. So-called 'survival curves' can help in determining the methodology of choice, and the Brief introduces the reader to this

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concept. The authors also address defects and failures. They introduce selected indicators, which can help identifying failures of the entire food/packaging system, and demonstrate how image and visual analysis can be

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applied in quality controls. The explanations and industrial production of canned foods are exemplified with the case of canned tomato sauces and beans.

This book focuses on the use of food gases in the food

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industry, their different applications and their role in food processing, packaging and transportation. Since these gases come into contact with food, they must comply with strict of labeling, purity and hygiene standards in order

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to ensure food safety. The book discusses various implications of food gases in the food chain, providing examples of how they can be used to limit food waste and losses. The first two chapters examine the classification and role of food gases



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in Europe, and the third chapter then explores the chemical and physical features of commonly used food gases in the food and food packing industries. The fourth chapter highlights the impact of food gases on human health due to their

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possible abuse and misuse. This book appeals to researchers and professionals working in food production and quality control.

Fino a poco tempo fa, i termini microbiota, microbioma, virobiota e

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microbiota erano poco conosciuti dalla maggior parte della gente e, forse, anche dai medici. Oggi, si presta maggiore attenzione alle problematiche correlate alle funzioni intestinali e le conseguenti ricadute sulla salute. Fino ad

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oggi, l'apparato digerente veniva considerato quasi esclusivamente per la funzione digestiva e per l'assorbimento delle sostanze nutrienti; invece scopriamo che è importante per regolare il passaggio di macromolecole tra

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L'ambiente e l'organismo. Tale processo è regolato da fini meccanismi di barriera, è strettamente correlato al tessuto linfoide: assume importanza il sistema immunitario. In questa funzione di "contenimento selettivo" sono

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importanti tight junctions: deputate al controllo dell'equilibrio tra tolleranza e immunità nei confronti degli antigeni non-self. Sono fondamentali anche le funzioni metaboliche della microflora intestinale. Infatti il tipo di microbiota,

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è importante perché potrebbe fornirci indicazioni utili a garantire la salute dell'individuo. Gli attuali livelli di inquinamento ambientale e soprattutto quello della catena alimentare, stanno mettendo a rischio il delicato equilibrio

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della flora  
intestinale.

More than 2,500  
serotypes of  
Salmonella exist.  
However, only  
some of these  
serotypes have  
been frequently  
associated with  
food-borne  
illnesses.

Salmonella is the



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second most  
dominant bacterial  
cause of food-  
borne  
gastroenteritis  
worldwide. Often,  
most people who  
suffer from  
Salmonella  
infections have  
temporary  
gastroenteritis,  
which usually does  
not require

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Deqn  
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treatment. However, when infection becomes invasive,

antimicrobial treatment is mandatory.

Symptoms generally occur 8 to 72 hours after ingestion of the pathogen and can last 3 to 5 days.

Children, the

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elderly, and immunocompromised individuals are the most susceptible to salmonellosis infections. The annual economic cost due to food-borne *Salmonella* infections in the United States alone is estimated at \$2.4 billion, with an estimated 1.4

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million cases of salmonellosis and more than 500 deaths annually.

This book contains nineteen chapters which cover a range of different topics, such as the role of foods in Salmonella infections, food-borne outbreaks caused by

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Salmonella, biofilm formation, antimicrobial drug resistance of Salmonella isolates, methods for controlling Salmonella in food, and Salmonella isolation and identification methods.

This brief reports

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about safety protocols in the food producing industry. Hygiene, i.e., the prevention of contamination and microbial infections, is of greatest importance in the industry, as are disinfection techniques, to prevent or to fight

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contaminations  
and infections, and  
practical emerging  
concerns are  
centered around  
these fundamental  
concerns. The first  
part focuses on the  
attempts and  
possibilities to  
prevent microbial  
spreading. Part II  
discusses

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disinfection techniques and their risks, advantages and disadvantages. Current industry trends, such as the attempts to substitute chlorine in disinfection, are critically reviewed. In all, this brief volume discusses decision



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procedures and strategies that are being applied to prevent, reduce and fight microbial spreading. In particular, material that comes into contact with the foods, has to fulfill strict requirements. This aspect is explained in detail, and how little

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details can have great effects. The brief deals with the important question: is disinfection more an ally or an enemy?

This book gives an overview of the physiology, health, safety and functional aspects of microorganisms

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present in food and  
fermented foods. A  
particular focus is  
on the health  
effects of probiotics  
and non-dairy  
functional foods.  
The book deals  
also with microbes  
that cause food  
spoilage and  
produce toxins,  
and the efficiency  
of edible biofilm in

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the protection of packaged foods. Several chapters are devoted to the occurrence of *Listeria* pathogens in various food sources. Further topics are fortified foods, the role of trace elements, and the preservation of food and extension

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of food shelf life by  
a variety of  
measures.

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This book provides  
detailed and  
comprehensible  
information about  
Quality Control  
(QC) in the  
industry. Different  
viewpoints are  
explained in  
relation to food

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Microbiologia  
packaging  
producers and  
technical experts,  
including  
regulatory aspects.  
One of the most  
important steps is  
the comprehension  
of QC failures in  
relation to the 'food  
product'  
(food/packaging).  
The book also

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presents a detailed selection of proposals about new testing methods. On the basis of regulatory obligations in the EU about the technological suitability of food packaging materials, a list of 'performance-oriented' guidelines

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is proposed. Food sectors are mentioned in relation to products, related packaging materials, known failures and existing quality control procedures. This volume serves as a practical guide on food packaging and QC methods



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and a quick  
reference to food  
operators, official  
safety inspectors,  
public health  
institutions,  
Certification  
bodies, students  
and researchers  
from the academia  
and the industry.

La microbiologia  
predittiva si occupa

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dello sviluppo di  
modelli matematici  
per la crescita, la  
sopravvivenza e  
l'inattivazione dei  
microrganismi  
negli alimenti. La  
sua importanza per  
la valutazione del  
rischio  
microbiologico e  
l'ottimizzazione dei  
processi  
dell'industria

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Alimentare è ormai indiscussa e riconosciuta anche dalla normativa comunitaria.

Questo manuale - opera di autorevoli specialisti italiani e stranieri - fornisce le basi teoriche e pratiche per la progettazione degli esperimenti, l'analisi dei dati, la

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formulazione dei modelli e l'interpretazione dei risultati. Dopo aver introdotto i concetti base della modellazione dei fenomeni biologici, il testo presenta le diverse tipologie di modelli. L'ampia trattazione dei modelli primari non si limita ai modelli

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classici, ma è  
estesa anche agli  
approcci più  
recenti, basati su  
cinetiche non  
lineari o  
probabilistiche.  
Sono quindi  
approfonditi i  
modelli secondari,  
che descrivono i  
parametri della  
crescita al variare  
di condizioni

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chimico-fisiche e  
ambientali.

Vengono inoltre  
descritti i principali  
modelli terziari,  
cioè i software e i  
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disponibili per la  
microbiologia  
predittiva. Capitoli  
specifici sono  
dedicati  
all'integrazione dei  
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principali fenomeni  
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