

Microbial Food Safety AND Preservation Techniques

EDITED BY

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Contents

Preface	ix
Editors	xi
Contributors	xiii

Section I Microbial Food Safety and Hygiene

1. Microbiological Risk Assessment of Raw, Fresh Produce	3
<i>Vasiliki A. Blana and George-John E. Nychas</i>	
2. <i>Listeria monocytogenes</i> in Seafood with a Special Emphasis on RTE Seafood	17
<i>Marija Zunabovic</i>	
3. Fruit Juice Processing: Addressing Consumer Demands for Safety and Quality	33
<i>Alonzo A. Gabriel</i>	
4. Accumulation of Biogenic Amines in Foods: Hazard Identification and Control Options.....	53
<i>Donatella Restuccia, Umile Gianfranco Spizzirri, Francesco Puoci, Ortensia Ilaria Parisi, Manuela Curcio, and Nevio Picci</i>	
5. Quantitative Microbial Risk Assessment Methods for Food Safety in RTE Fresh Vegetables.....	75
<i>G.D. Posada-Izquierdo, G. Zurera, and Fernando Pérez-Rodríguez</i>	
6. Mechanisms and Risks Associated with Bacterial Transfer between Abiotic and Biotic Surfaces	89
<i>Stavros G. Manios, Anastasia E. Kapetanakou, Evangelia Zilelidou, Sofia Poimenidou, and Panagiotis N. Skandamis</i>	

Section II Detection of Food-Borne Pathogens

7. Molecular Techniques for Detection of Food-Borne Bacteria and for Assessment of Bacterial Quality	115
<i>Robert E. Levin</i>	
8. Recent Developments in Molecular-Based Food-Borne Pathogen Detection	143
<i>Azlin Mustapha and Prashant Singh</i>	
9. Nanobiotechnology for the Detection of Food-Borne Pathogens.....	161
<i>Niamh Gilmartin and Barry Byrne</i>	
10. Molecular Nanotechnology: Rapid Detection of Microbial Pathogens in Food.....	171
<i>Swati Vyas and Vandana B. Patravale</i>	

11. Detection of Mycotoxin-Producing Molds and Mycotoxins in Foods	191
<i>Alicia Rodríguez, María J. Andrade, Mar Rodríguez, and Juan J. Córdoba</i>	
12. Electrochemical Biosensors for Food-Borne Pathogens	215
<i>Subramanian Viswanathan</i>	
13. Novel Techniques for Preventing Bacterial Attachment to Foods and Food-Processing Surfaces	233
<i>Yi Wang and Gary A. Dykes</i>	

Section III Food Preservation and Intervention Techniques

14. Bacteriocins: The Natural Food Preservatives	251
<i>Haider Khan, Steve H. Flint, and Pak-Lam Yu</i>	
15. Use of Bacteriocins and Essential Oils for the Control of <i>Listeria monocytogenes</i> in Processed Foods	287
<i>Corliss A. O'Bryan, Erin S. Whaley, Sara R. Milillo, Philip G. Crandall, Michael G. Johnson, and Steven C. Ricke</i>	
16. Replacement of Conventional Antimicrobials and Preservatives in Food Production to Improve Consumer Safety and Enhance Health Benefits	305
<i>Serajus Salaheen, Mengfei Peng, and Debabrata Biswas</i>	
17. Control of Toxigenic Molds in Food Processing	329
<i>Miguel A. Asensio, Félix Núñez, Josué Delgado, and Elena Bermúdez</i>	
18. Smart/Intelligent Nanopackaging Technologies for the Food Sector	359
<i>Semih Otles and Buket Yalcin</i>	
19. Plant Extracts as Natural Antimicrobials in Food Preservation	373
<i>Yasmina Sultanbawa</i>	
20. Hurdle Technology	383
<i>Nada Smigic and Andreja Rajkovic</i>	
21. Quorum Sensing in Food-Borne Bacteria and Use of Quorum Sensing Inhibitors as Food Intervention Techniques	399
<i>Jamuna A. Bai and V. Ravishankar Rai</i>	
22. Plasma Technology as a New Food Preservation Technique	415
<i>Rocío Rincón, Cristina Yubero, M.D. Calzada, Lourdes Moyano, and Luis Zea</i>	
23. Broad-Spectrum Hybrid and Engineered Bacteriocins for Food Biopreservation: What Will Be the Future of Bacteriocins?	431
<i>Augusto Bellomio, Carlos Javier Minahk, and Fernando Dupuy</i>	
24. Biological Preservation of Foods	453
<i>Osman Sagdic, Fatih Tornuk, İsmet Öztürk, Salih Karasu, and Mustafa T. Yilmaz</i>	

Section IV Modeling Microbial Growth in Food

25. Estimating the Shelf Life of Minimally Processed Foods: An Approach Integrating Process Engineering and Growth Kinetics Models 477
Paulo Ricardo Santos da Silva

26. Strategies for Controlling the Growth of Spoilage Yeasts in Foods 497
Carmen A. Campos, María F. Gliemmo, and Marcela P. Castro

Index.....513

Preface

This book provides a comprehensive coverage of the fundamental and applied aspects of food safety, describes the control measures employed, and explores the advances in microbial food safety. It is divided into four sections. Section I, Microbial Food Safety and Hygiene, covers the hazards caused by food-borne pathogens and assesses the microbiological risk of raw, fresh produce and ready-to-eat (RTE), minimally processed and processed foods. Section II, Detection of Food-Borne Pathogens, deals with the detection of pathogens using advanced molecular techniques, biosensors, and nanotechnology. Section III, Food Preservation and Intervention Techniques, provides a detailed discussion on the various intervention and preservative techniques that are used to ensure high-quality and safe foods. The topics covered include smart/intelligent and active packaging techniques, hurdle technology, plasma technology, nanotechnology, use of natural flora belonging to lactic acid bacteria, and antimicrobials such as phytochemicals and essential oils. Novel food preservatives based on quorum sensing inhibitors are also addressed. Section IV, Modeling Microbial Growth in Food, comprises chapters on modeling microbial growth in food for enhancing the safety and quality of foods.

In recent years, rapid strides have been made in the fields of microbiological aspects of food safety and quality, predictive microbiology and microbial risk assessment, microbiological aspects of food preservation, and novel preservation techniques. Hence, this book comes as a timely guide and summarizes the latest advances and developments in these fields. All the contributing authors are international experts in their research fields. Therefore, the book will be an invaluable resource for graduate students, researchers, and professionals involved in food safety, hygiene, and quality control.

We acknowledge all the contributors for sharing their knowledge and expertise. We also thank the publisher for encouragement and technical support in publishing this book.

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Jamuna A. Bai is an Indian Council of Medical Research senior research fellow with the Department of Studies in Microbiology, University of Mysore. She has authored four research papers, a review article, and four book chapters. She is currently conducting research on the role of quorum sensing in food-borne bacteria for regulating the expression of spoilage phenotypes and the production of virulence factors. Her research interests include studying quorum sensing and biofilms in food-related bacteria, developing quorum-sensing inhibitors, and investigating antimicrobial and anti-quorum-sensing activities of phytochemicals.