

Zeitschrift: Mitteilungen aus Lebensmitteluntersuchungen und Hygiene = Travaux de chimie alimentaire et d'hygiène

Herausgeber: Bundesamt für Gesundheit

Band: 95 (2004)

Heft: 1

Buchbesprechung: Microorganisms in foods 7 "Microbiological testing in food safety management" [International Commission on Microbiological Specifications of Foods (ICMSF)]

Autor: [s.n.]

Nutzungsbedingungen

Die ETH-Bibliothek ist die Anbieterin der digitalisierten Zeitschriften. Sie besitzt keine Urheberrechte an den Zeitschriften und ist nicht verantwortlich für deren Inhalte. Die Rechte liegen in der Regel bei den Herausgebern beziehungsweise den externen Rechteinhabern. Siehe Rechtliche Hinweise.

Conditions d'utilisation

L'ETH Library est le fournisseur des revues numérisées. Elle ne détient aucun droit d'auteur sur les revues et n'est pas responsable de leur contenu. En règle générale, les droits sont détenus par les éditeurs ou les détenteurs de droits externes. Voir Informations légales.

Terms of use

The ETH Library is the provider of the digitised journals. It does not own any copyrights to the journals and is not responsible for their content. The rights usually lie with the publishers or the external rights holders. See Legal notice.

Download PDF: 16.05.2025

ETH-Bibliothek Zürich, E-Periodica, <https://www.e-periodica.ch>

Microorganisms in Foods 7 "Microbiological Testing in Food Safety Management"

*International Commission on Microbiological Specifications of Foods
(ICMSF)*

Kluwer Academic/Plenum Publishers, Dordrecht, Norwell MA, New York,
London 2002. 388 pp, hardbound, EUR 144.50/USD 125.00/GBP 88.50
(ISBN 0-306-47262-7)

Continuing this excellent series, *Microorganisms in Foods 7* describes the role of microbiological testing in modern food safety management systems. It explores how risk assessment and risk management can be used to establish goals – known as “tolerable levels of risk” or “food safety objectives” – for use in controlling food-borne illness, and provides guidelines for establishing effective management systems to control specific hazards in foods. It describes the respective roles of industry and government, recognizing that it is through their collective actions that effective food safety systems are developed and verified, and helps countries determine whether imported foods have been produced with an equivalent level of protection. This groundbreaking book will be of interest to food microbiologists, researchers, and others in the food industry, regulatory agencies and academia worldwide.

Contents: Introduction. 1. Microbiological Hazards and Their Control. 2. Evaluating Risks and Establishing Food Safety Objectives. 3. Meeting the FSO through Control Measures. 4. Selection and Use of Acceptance Criteria. 5. Establishment of Microbiological Criteria for Lot Acceptance. 6. Concepts of Probability and Principles of Sampling. 7. Sampling Plans. 8. Selection of Cases and Attributes Plans. 9. Tightened, Reduced, and Investigational Sampling. 10. Experience in the Use of Two-Class Attributes Plans for Lot Acceptance. 11. Sampling to Assess Control of the Environment. 12. Sampling, Sample Handling, and Sample Analysis. 13. Process Control. 14. Aflatoxins and Peanuts. 15. *Salmonella* in Dried Milk. 16. *Listeria Monocytogenes* in Cooked Sausage (Frankfurters). 17. *E. Coli* O157:H7 in Frozen Raw Ground Beef Patties. Index.

Press release of the publisher