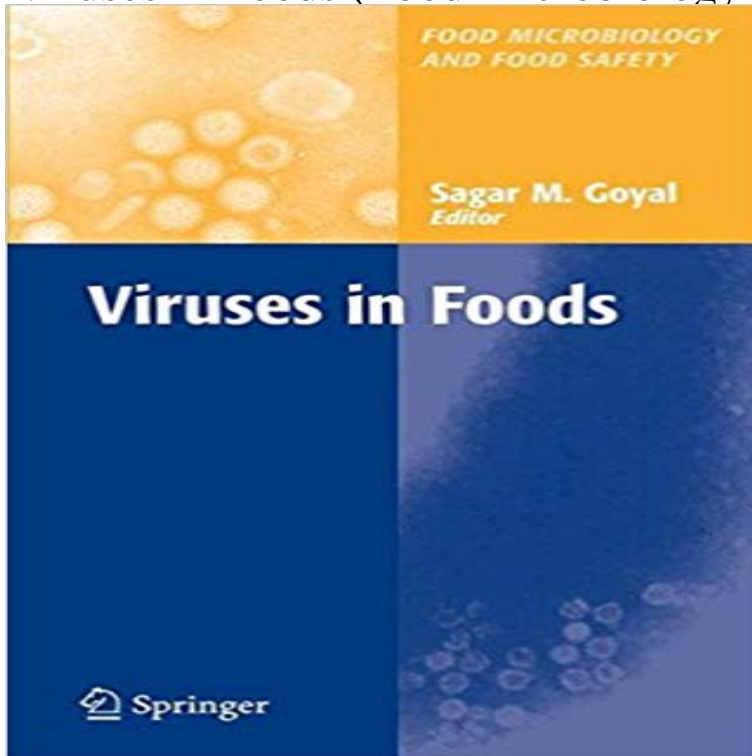


Viruses in Foods (Food Microbiology and Food Safety)



This is the first book to focus entirely on viruses in foods. It collates information on the occurrence, detection, transmission, and epidemiology of viruses in various foods. Although methods for bacterial detection in food are available, methods for detection of viruses in food, with the exception of shellfish, are not available. It is important, therefore, to develop methods for direct examination of food for viruses and to explore alternate indicators that can accurately reflect the virological quality of food. This book addresses these issues along with strategies for the prevention and control of viral contamination of food.

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food safety surveillance is a system that collects data regarding food contamination by foodborne pathogens, parasites, viruses, and . Foods with greatest health hazards and highest risks must be included. Introduction to Food Safety and Microbiology Buy PCR Methods in Foods (Food Microbiology and Food Safety) on towards the detection of bacterial, protozoal and viral pathogens in foods.