

Contents

List of Contributors	xv
Preface	xix

PART I TRENDS IN FOOD HABITS

CHAPTER 1 Food habits and the increase in ready-to-eat and easy-to-prepare products	3
<i>Caterina Contini, Caterina Romano, Gabriele Scozzafava and Leonardo Casini</i>	
Introduction.....	3
Is There a Common Denominator in RTE and ETP Meals?	4
What are the Motives Behind the Growing Demand for RTE and ETP Meals?	4
Beliefs, Attitudes, and Behavior	5
Value System and Food-Related Lifestyles.....	7
The Motivations of Success	8
Is There a Typical Profile of Individuals Who Choose to Consume RTE and ETP Foods?.....	10
Discussion and Conclusions	11
References.....	12
CHAPTER 2 Safety of street foods.....	15
<i>Mohammad Al Mamun and Tanvir Chowdhury Turin</i>	
Street Foods: Definition and Basic Characteristics	15
Safety of Street Foods: A Major Concern	18
Microbiological Contamination of Street Foods.....	19
Chemical and Physical Hazards in Street Foods	21
Ensuring and Improving Safety of Street Foods	22
Education and Training of Street Food Vendors.....	23
WHO's "Five Keys to Safer Food" in Street Food Operations.....	24
Programs, Guidelines, and Manuals for Safety of Street Foods.....	25
Implementation of HACCP Approach in Street Food Sector	26

Regulation, Registration, and Licensing of Street Food Vendors.....	26
Awareness Raising Among Street Food Consumers	27
References.....	28

PART II MICROBIOLOGICAL HAZARDS

CHAPTER 3 Factors influencing microbial safety of ready-to-eat foods	33
<i>Parthena Kotzekidou</i>	
Introduction.....	33
Environmental Factors Affecting Safety of RTE Foods	35
Sources of Microbial Contamination of RTE Foods	37
Hurdles Affecting Microbial Growth in RTE Foods.....	40
Personnel Hygiene	44
Conclusions.....	46
References.....	47
CHAPTER 4 Foodborne viruses in ready-to-eat foods	51
<i>Leena Maunula and Carl-Henrik von Bonsdorff</i>	
Introduction.....	51
General Aspects of Foodborne Viruses	51
Norovirus	52
Hepatitis A Virus.....	53
Hepatitis E Virus	53
Risk Ready-to-Eat Food Items	54
Persistence of Foodborne Viruses on Food and Surfaces	55
Virus Transmission Into Food Supply Chain	56
Role of Food Handlers in Transmission Routes of Viruses.....	57
Foodborne Outbreaks Related to RTE Foods.....	57
Methods for Detection of Viruses From Food.....	59
Prevention of Viral Transmission Through Food	59
Future Perspectives.....	61
References.....	62
CHAPTER 5 Parasitic protozoa in salad vegetables.....	69
<i>Lucy J. Robertson</i>	
Introduction.....	69

Parasitic Protozoa That May Contaminate Salad Vegetables	70
<i>Balantidium coli</i>	72
<i>Cryptosporidium</i> spp.	72
<i>Cyclospora cayetanensis</i>	76
<i>Entamoeba histolytica</i>	79
<i>Giardia duodenalis</i>	80
<i>Toxoplasma gondii</i>	82
Conclusions.....	83
References.....	84

CHAPTER 6 Foodborne pathogens in ready-to-eat peanut butter-containing products..... 89

<i>Elizabeth M. Grasso-Kelley</i>	
Introduction.....	89
Outbreaks	90
Recalls.....	94
Prevalence of Pathogens.....	94
Cross-Contamination	95
Survival Studies	96
Intervention Strategies.....	97
Thermal Inactivation	97
Nonthermal Inactivation	98
Preventive Controls	99
Conclusions.....	100
References.....	101

CHAPTER 7 Handling of hamburgers and cooking practices..... 107

<i>Daniel A. Unruh, Justin J. Kastner, Jacob R. Jenott and Sara E. Gragg</i>	
Introduction.....	107
Hamburger: Characteristics and Cookery	108
Hamburger and Ground Beef	108
Ground Beef Production.....	108
Handling and Cooking of Hamburger.....	110
Public Health Implications of Poor Hamburger Hygiene.....	112
Common Pathogens Found in Ground Beef.....	112
Hamburger and Pathogen Reduction	115
Regulations and Research	115
References.....	118

CHAPTER 8	<i>Salmonella</i> and <i>Listeria monocytogenes</i> in ready-to-eat leafy vegetables	123
	<i>Rafael Djalma Chaves, Rafael Chacon Ruiz Martinez, Ana Carolina Bortolossi Rezende, Monyca Dias Rocha, Juan M. Oteiza and Anderson de Souza Sant'Ana</i>	
	Introduction	123
	<i>Salmonella</i>	125
	<i>Listeria monocytogenes</i>	126
	<i>Salmonella</i> and <i>L. monocytogenes</i> Sources and Contamination Pathways in the Field.....	129
	Control of <i>Salmonella</i> and <i>L. monocytogenes</i> Contamination in RTE Vegetables.....	133
	Conclusion.....	138
	References	139
CHAPTER 9	Foodborne pathogenic bacteria in fresh-cut vegetables and fruits	151
	<i>Hülya Ölmez</i>	
	Introduction.....	151
	Sources and Routes of Pathogen Contamination in Fresh-Cut Produce	152
	Foodborne Outbreaks Associated with Pathogenic Bacteria in Fresh-Cut Fruits and Vegetables	154
	Attachment, Internalization, and Biofilm Development by Foodborne Pathogenic Bacteria on Fresh-Cut Fruit and Vegetables	157
	Challenges in Fresh-Cut Fruit and Vegetable Safety.....	161
	References	162
CHAPTER 10	Stress adaptation of <i>Listeria monocytogenes</i> in acidic ready-to-eat products	167
	<i>Ranju Paudyal and Kimon Andreas G. Karatzas</i>	
	Ready-to-Eat Foods	167
	High-Risk Foods	168
	Low-Risk Foods.....	168
	Acidic Foods	168
	<i>Listeria monocytogenes</i>	169
	<i>Listeria monocytogenes</i> in RTE Foods	169
	<i>Listeria monocytogenes</i> in Acidic RTE Foods.....	171
	Acid Resistance of <i>L. monocytogenes</i>	171

The GAD System.....	172
Arginine Deiminase System	175
Other Factors Involved in Acid Resistance of <i>L. monocytogenes</i>	176
Agmatine Deiminase System.....	176
SigB and Acid Resistance	177
Other Mechanisms of Acid Resistance	177
Conclusions	178
References	179
CHAPTER 11 Safety of fresh-squeezed juices	183
<i>Nanci Edid Martínez-González and Alejandro Castillo</i>	
Introduction.....	183
Outbreaks Associated With Fresh-Squeezed Juices.....	184
Sources of Pathogens in Fresh-Squeezed Juices.....	190
Prevalence of Human Pathogens in Freshly Squeezed Fruit Juices	193
Internalization of Pathogens in Fruits Used to Obtain Fresh Juice.....	198
Survival of Pathogen in Fresh Juices and in Produce Used to Prepare Juices.....	199
Contamination Reduction Strategies	201
Conclusions	202
References	202
CHAPTER 12 Safety improvement of fruit juices by novel thermal and nonthermal processing.....	209
<i>Vicknesha Santhirasegaram, Zuliana Razali and Chandran Somasundram</i>	
Introduction	209
Fruit Juice Deterioration and Spoilage.....	210
Fruit Juice Processing	211
Thermal Processing.....	211
Nonthermal Processing	212
Combination of Processing Methods or Hurdle Concept	219
Conclusion and Future Perspectives.....	220
References	220

CHAPTER 13	Safety of ready-to-eat seafood.....	225
	<i>Juan José Rodríguez Herrera</i>	
	Introduction	225
	Environmental Hazards.....	226
	Hazards in Live Bivalve Molluscs	227
	Helminth Parasites in Fish Flesh	229
	Postharvest Hazards	230
	Processing: New Scenarios and New Risks	230
	Postharvest Contamination	231
	Distribution and Storage: The Life-Time.....	234
	Conclusions	235
	Acknowledgments.....	237
	References	237
CHAPTER 14	Staphylococcal enterotoxins in processed dairy products.....	241
	<i>Wanchun Jin and Keiko Yamada</i>	
	Staphylococcal Food Poisoning.....	241
	Characterization of SEs	242
	SE Genetics and Grouping	242
	Superantigenic Activity and Stability of SEs and SEIs.....	245
	Bacterial Carrier.....	246
	Prevalence of <i>S. aureus</i> in Human	246
	Prevalence of <i>S. aureus</i> in Animals	246
	Prevalence of <i>S. aureus</i> or SE in Milk and Dairy Products.....	247
	MRSA in Cows and Dairy Products	248
	Cases of SFP From Dairy Products and Prevalence of SE in Human	249
	Methods for SE Detection in Dairy Products	251
	Dairy Product Safety.....	252
	References	253
CHAPTER 15	Sporeforming bacterial pathogens in ready-to-eat dairy products	259
	<i>Carlo Spanu</i>	
	Introduction	259
	Pathways of Contamination of Dairy Products.....	260
	Anaerobic Sporeforming Bacteria	262

<i>C. botulinum</i> in RTE Dairy Products	263
Aerobic Sporeforming Bacteria	264
<i>B. cereus</i> in RTE Dairy Products	266
Control of Sporeforming Bacteria in Dairy Industry	267
Control at Farm Level	268
Control at Plant Level	269
Food Handling Prior to Consumption	269
Conclusions	270
References	270

CHAPTER 16 Sporeforming bacteria associated with bread production: spoilage and toxigenic potential 275

<i>Paola Lavermicocca, Francesca Valerio, Palmira De Bellis, Angelo Sisto and Ivan Leguérinel</i>	
Introduction	275
Sporeforming Bacterial Species Associated With Rope Spoilage of Bread	277
Toxigenic Sporeforming Bacteria	279
Spore Heat Resistance of <i>Bacillus</i> Species	281
Predictive Microbiology to Evaluate the Contamination Risk in Bread	283
Microbial Biotechnology to Reduce Rope Spoilage	287
Concluding Remarks	288
References	288

CHAPTER 17 Molds and mycotoxins in nuts 295

<i>Sonia Marín and Antonio J. Ramos</i>	
Introduction	295
Fungal Contamination of Nuts	296
Mycotoxins in Nuts	297
Peanuts	299
Tree Nuts	299
Prevention of Field Mycotoxin Contamination	301
Postharvest Strategies	303
Harvest and Drying	303
In-Shell Storage	303
Processing: Lot Segregation, Sorting, and Roasting	304
Legislation	307
Concluding Remarks	308
References	309

CHAPTER 18	Potential industrial applications of decontamination technologies for fresh produce	313
	<i>Ramandeep Garg, Daniela Abela, Brijesh Tiwari and Vasilis Valdramidis</i>	
	Introduction	313
	Decontamination Technologies for Fresh Vegetables and Fruits.....	314
	Chemical Intervention Technologies.....	314
	Physical Intervention Technologies in Fresh Vegetables and Fruits	323
	Decontamination Technologies and Environment	328
	Future Perspectives	329
	References	329
CHAPTER 19	Microbiological risk assessments in food industry	337
	<i>Jeanne-Marie Membré</i>	
	Introduction	337
	Introduction to Risk-Based Food Safety Management	339
	Mathematical and Probabilistic Tools Developed in MEA ...	340
	Modeling Initial Level	341
	Modeling Microbial Inactivation.....	341
	Microbial Growth.....	342
	Modeling Recontamination.....	343
	Probabilistic Techniques.....	344
	Conclusions	346
	References	347
	PART III TOXICOLOGICAL HAZARDS	
CHAPTER 20	Acrylamide in ready-to-eat foods	353
	<i>Bertrand Matthäus and Norbert U. Haase</i>	
	Introduction	353
	Formation Pathways.....	354
	Occurrence of Acrylamide in Food	356
	Mitigation of Acrylamide	359
	Raw Material.....	359
	Processing	364
	Conclusions	375
	References	375

CHAPTER 21	Furan in processed foods	383
	<i>Adriana Pavesi Ariseto</i>	
	Introduction	383
	Furan	383
	Toxicological Aspects.....	384
	Absorption, Distribution, Metabolism, and Excretion	384
	Toxicity	385
	Analytical Methods.....	386
	Formation and Occurrence of Furan in Foods	387
	Thermal-Induced Formation of Furan	388
	Nonthermal-Induced Formation of Furan	390
	Human Exposure, Risks, and Mitigation Strategies	391
	Conclusions	392
	References	392
CHAPTER 22	Biogenic amines in ready-to-eat foods.....	397
	<i>Ljerka Prester</i>	
	Introduction	397
	Biogenic Amines.....	399
	Toxicological Effects of Biogenic Amines.....	400
	Biogenic Amines as Quality Indicators.....	403
	Biogenic Amines in Different Types of Food.....	404
	Seafood.....	404
	Cheese and Other Dairy Products	405
	Meat Products	407
	Vegetables and Seasonings.....	409
	Alcoholic Beverages	409
	Conclusions	411
	References	412
CHAPTER 23	Regulated disinfection byproducts in minimally processed vegetables and beverages.....	417
	<i>Mercedes Gallego and María José Cardador</i>	
	Introduction	417
	Generation and Occurrence of Regulated DBPs in Minimally Processed Fruits and Vegetables.....	418
	Manufacturing Principles.....	418
	THMs and HAAs in MPFVs	421

Generation and Occurrence of Regulated DBPs in	
Beverages	425
Manufacturing Principles.....	425
Water in Reconstituted Juices and Soft Drinks	427
THMs and HAAs in Beverages.....	429
Conclusions	435
References.....	436
Index	439